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Can Social Media Compromise Your Workers' Compensation Claim? Sometimes, less is more. This is <u>undoubtedly</u>



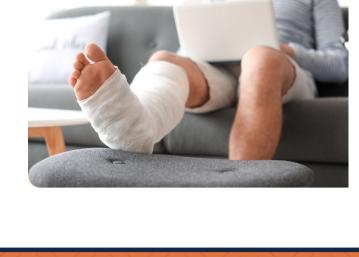
true in the case of social media platforms. These digital forums offer all kinds of connections, but they also foster a constant urge to share and express ourselves. Unfortunately, for individuals navigating a workers' compensation claim, a careless post can have unintended consequences. Click Here to Read More

to Know When facing an on-the-job injury or an

Workers' Comp vs. Social Security Disability: What You Need

illness that impacts your ability to work, understanding the difference between Workers' Compensation and Social Security Disability (SSDI) is crucial. While both programs offer financial support, they operate under distinct rules and serve different purposes. Unfortunately, there's a significant amount of confusion pertaining to how these systems differ and where they might intersect. Click Here to Read More







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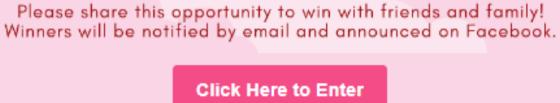
GIFT CARD GIVEAWAY

We're offering \$50 Amazon Gift Cards to 4 lucky winners as a thank you for your support!



ENTER BY





Chocolate Maple Bars

Recipe of the Month

Made with just the right amount of sweet maple sugar, these bars are soft, buttery,

and delicious. Ingredients:



3/4 cup of maple syrup

1/2 cup of sugar

• 1/2 cup of shortening

- 3 large eggs, room temperature
- 3 tablespoons of 2% milk • 1 teaspoon of vanilla extract
- 1-1/4 cups of all-purpose flour
- 1/4 teaspoon of baking powder 1/4 teaspoon of salt
- 1-1/2 ounces unsweetened chocolate, melted • 1/2 cup of chopped pecans
- 1/2 cup of sweetened shredded coconut Frosting:
- 1/4 cup of butter, softened • 1 cup of confectioners' sugar

1/2 cup of baking cocoa

- 1/2 cup of maple syrup 1 cup of miniature marshmallows
- Directions: 1. Preheat oven to 350°. In a large bowl, mix the shortening, syrup, and sugar until light and
 - 13x9 inch baking pan. Add coconut to the remaining batter. Spread carefully over the chocolate batter. 3. Bake until a toothpick inserted in the center comes out clean, about 25 minutes. Cool completely on a wire rack.
- 4. For the frosting, beat butter in a small bowl until smooth. Gradually add the confectioners' sugar and cocoa. Gradually add syrup, beating until smooth. Fold in marshmallows. Frost Recipe Courtesy of <u>www.tasteofhome.com</u>

fluffy, 5-7 minutes. Beat in the eggs, milk, and vanilla. Combine the flour, baking powder, and salt; add to the creamed mixture and mix well. Remove half the batter to another bowl.

2. Combine melted chocolate and pecans; stir into 1 bowl of batter. Spread into a greased

What's Happening In & Around Atlanta

Gwinnett Justice and Administration

February 17 February 20 Andrea Bocelli: 2024 Valentine's 2024 Black History Month Heritage Night Celebration

February 29 - March 3 Atlanta International Auto Show

Atlanta St. Patrick's Day Block Party

Politan Row at Colony Square

The Ultimate Spring Fest 2024

**** on Google Yolanda Holcomb

Christian Village Ministries

Georgia World Congress Center

March 15 - 16

April 13

Powder Springs

Gas South Arena

<u>Tour</u>

Duluth

The One-Day SpelHouse Jazz Festival Spelman College

Atkins Park Tavern

March 23

Smyrna

Smyrna's 21st Annual Crawfish Boil

Atlanta Brunch Festival Atlantic Station – 201 Building

April 20

Center

Lawrenceville

March 2

★★★★ on Google

I'd like to thank Brian for all the guidance and help

dealing with the insurance company. He was very

helpful and honest! Hopefully, I never have to go

through this process again, but if I do, I'll call Brian.

through the many ups and downs of the process

Carly Fiorenza

Thank you!

Great Bridal Expo The Westin Buckhead Atlanta

February 24

<u>Auction</u>

Atlanta

March 10

Coralwood Foundation's 21st Annual

Briarcliff Woods Beach Club

April 7 Harlem Globetrotters 2024 World Tour State Farms Arena

Atlanta

right Attorney with Mr. Brian Sumrall's Law Office. You won't be disappointed. FACTS.....YH. Click Here to See More Testimonials on our Website.

CHECK OUT WHAT

Mr. Brian Sumrall is an Amazing, Professional

knowledgeable, capable, impartial, and experienced,

reputation! Mr. Brian's office staff was super helpful

and friendly. Don't look any further, you have the

as well as a high achiever, very informative, kind,

reasonable, and relatable, with an excellent

Attorney!! Mr. Brian is honest, reliable,

OTHERS ARE SAYING

ABOUT THE LAW OFFICE

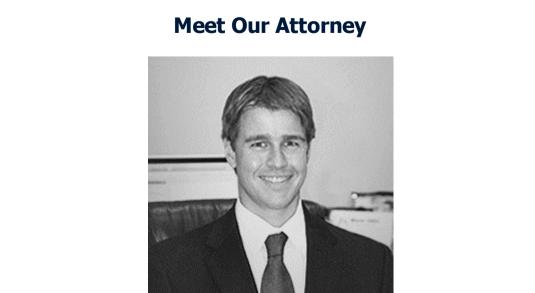
OF BRIAN H. SUMRALL

A MESSAGE FROM ATTORNEY BRIAN H. SUMRALL I have been practicing primarily in the area of workers' compensation for over twenty years. However, if you or a

expert attorneys in all fields including personal injury, tractor trailer and motor vehicle accidents, and premises liability. If you have been injured by the negligence of a third party, please contact my office to see if I can help. My goal is to provide all current and prior clients with the best legal services no matter what their need. Call me today at

friend/family member have any other legal needs, please reach out to me to see if I can assist. I work with a team of

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Brian H. Sumrall

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