



INSIDER

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Is Your Child Safe Riding the School Bus?

It may still feel like Summertime, but the 2021 school year has just begun. And with that realization comes the promise of more distractions on the roads, in the form of congestion near schools, rushed parents trying to get their kids to school on time, and much more. Kids are excited and distracted, and so are the drivers with so much going on around them.

Despite all those things, your primary focus is to bring your child to school and then back home again - safely. Lonati Law Firm, P.C. shares that goal, and here are a few bullet points and safety tips that may sound like common sense, but they're worth a second thought, given the statistics.

2021 School Bus Safety Tips

- If you drive your kids, allow yourself extra time to get your kids to school. If your kids ride a bus, make sure they are at the bus stop early.
- Always cross in front of the bus.
- If your kids walk to school, teach them to cross only at crosswalks and not to stare at their devices while walking.

- Never walk behind a bus.
- Headphones or earphones aren't a good idea. It can be dangerous since the kids won't hear horns, sirens, or other vehicles all around them while wearing these devices.

One additional safety tip is to make sure that your child buckles up anytime that they possibly can. The National Safety Council (NSC) supports using lap restraints and shoulder belts if available, as do we at Lonati Law Firm, P.C.

Sadly, we have represented far too many cases where minors were hurt in bus wrecks, whose injuries would have been much less severe had there been lap restraints or shoulder belts on the buses. NSC reports 109 deaths and 13,000 injuries in 2019 related to school bus crashes. In time, we hope that lap belts and shoulder restraints will become more common on school buses for the safety of all children.

Keep in mind that even though that statistic is concerning, studies show that school buses are the BEST option for transporting kids to school - safer than walking or riding in the car. Best of luck in the new school year, and stay safe!

– Michael Lonati Sr.



What's Inside?

Make Back to School Safety a Priority

A few tips to help your kids have a safer school year!

Absurd Lawsuit—Man Sues... HIMSELF?

How exactly did a man sue himself for \$5 million dollars? Find out inside.

10th Matt Dyas Golf Tournament a Success

Pictures and details from this years Memorial Tournament. Open to read more.

Honoring the Remarkable Memory of Matt Dyas

2021 Matt Dyas Golf Tournament a Success

Many in the community came out to support this year's Matt Dyas Golf Tournament. In memory of Matt, this tournament raises money to fund the scholarship for local UWG college students.

Open this newsletter to see pictures from the event and learn about Matt Dyas.



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PRACTICE AREAS

- Car Accidents
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- Wrongful Death



Matt Dyas

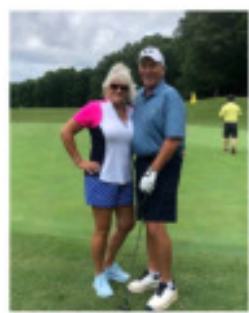
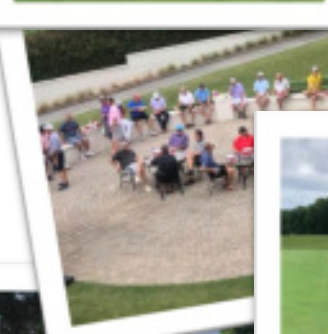
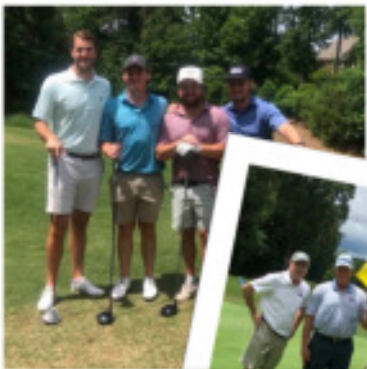
10th Annual Golf Tournament Honoring Matt Dyas is a Success!

Lonati Law Firm joins the community to support the Matt Dyas Golf Tournament and help future UWG college students with their education.

Ten years ago, a young man from Acworth named Matt Dyas was tragically killed in a motorcycle accident. Just before his accident, he had won his first individual collegiate golf tournament as a UWG Men's Golf team member. In addition, Matt had a strong Christian faith and volunteered for many mission trips. He regularly attended several College Golf Fellowship meetings hosted by PGA tour professionals. Matt's passing inspired our local community to come together in honor of Matt. Each year, a memorial golf tournament is held in memory of Matt Dyas to raise money for the Matt Dyas Memorial Scholarship Fund at UWG.

Knowing how committed Matt was to the success of the UWG Men's Golf Team, his family established the scholarship, which is awarded annually to a recruited or current member of the UWG Intercollegiate Men's Golf team. This year was the 10-year anniversary of the golf tournament, which was a great success, and we were so happy that so many in the community came to support the event! Lonati Law Firm was proud to have had the opportunity to sponsor the "hole-in-one" \$10,000 prize at the tournament.

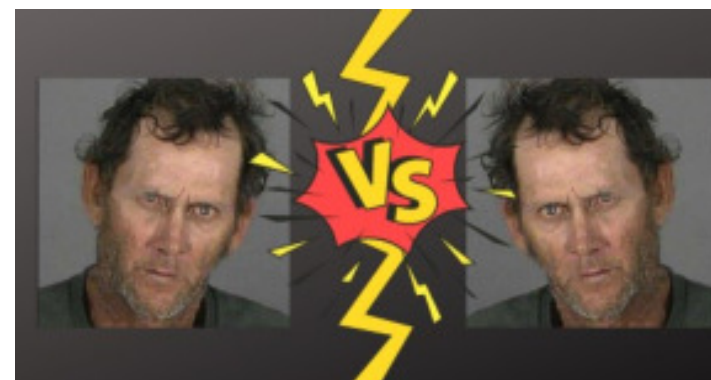
Working with the Dyas family is a blessing. It allows us to make a difference in people's lives and support the cause that Matt Dyas dedicated his life to - helping others through the game of golf. It was great to see so many donations this year, and if you're interested in learning more about how to support the Matt Dyas scholarship, please reach out. We'll make sure you don't miss the next Matt Dyas Memorial Golf Tournament!



ABSURD Lawsuits You Won't Believe

"Man Sues *Himself* for \$5 Million"

Idle time can result in immense creativity. Robert Lee Brock, an inmate in Chesapeake, VA, is proof of that.



In 1995, Robert attempted to sue himself for 5 million dollars based on the claim that he "violated his own civil rights" when he was arrested two years earlier for breaking & entering and grand larceny.

Robert stated in his lawsuit, "I partook of alcoholic beverages in 1993, July 1. As a result, I caused myself to violate my religious beliefs. This was done by my going out and getting arrested." Of course, Robert had no income in jail, so in turn, Robert asked that the state pay him the multi-million dollar settlement. Judge Rebecca Beach Smith promptly dismissed his claim but acknowledged his "innovative approach to civil rights litigation."

You have to give him credit for coming up with such an absurd, but original idea, for a lawsuit!

Recipe Cards from Readers

Nina's Grilled Asparagus



Ingredients

- 1 pound of asparagus spears, trimmed
- 1 small red onion
- 2 garlic cloves minced
- 2 tablespoons olive oil
- Smoked sea salt to taste
- A sprinkle of basil (I like a heaping of basil)
- Some black pepper to taste

Directions

1. Heat your grill to med-high (or pre-heat your oven to 425 degrees).
2. Slice red onion and trim the ends of the asparagus
3. Add asparagus and red onion to a food storage bag and toss in olive oil.
4. Add minced garlic, basil, smoked sea salt, and black pepper to bag with onion and asparagus. Mix well.
5. **If Grilling**—Add ingredients from the bag to the grill top and grill for 2-3 minutes, or until softened.
6. **If Baking**—Add ingredients to a pan or oven-safe skillet and bake for 12-15 minutes or until tender.