

# The Road To Justice Starts Here

Exclusively Representing Women in Divorce, Custody and Support Matters.

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## left-hand turns AND LIABILITY

In the eyes of the law, those making left-hand turns are at a distinct disadvantage when they're involved in a collision—in particular, a collision with someone approaching from the other direction that is going straight through the intersection.

Fact is, there is nearly always a presumption of negligence on the part of the driver making the left-hand turn. The driver making the left-hand turn is crossing another's lane of traffic. It is incumbent upon them to signal their intentions with their turn signal, well in advance of the intersection, and then make sure the way is clear for them to safely proceed.

Doing everything correctly will enhance safety, but does not diminish culpability in the event of a collision. However, there are a few exceptions:

- The approaching vehicle exceeds the speed limit as it crosses the intersection. This is difficult to prove, however.
- The approaching vehicle runs a red light.
- The driver making the left-hand turn proceeds when conditions are safe, but something unexpected happens in the course of turning that interrupts the turn.
- Occasionally, there may be a defect with a traffic signal that leads to a collision.



There are some circumstances in which a jurisdiction may assign partial fault. In this instance, the driver making the left-hand turn may be able to recover some of the resultant damages.

An auto accident attorney can guide you through the complexities of traffic laws and the court procedures involved in left-hand turn collision cases. ■

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# Paul's recipe of the month

## GREEK-STYLE SHRIMP WITH TOMATOES AND FETA

Why this recipe works:

We started our Greek-style shrimp recipe (shrimp saganaki), with jumbo or extra-large shrimp because they made peeling and deveining a relatively quick process. You can substitute pernod or one tablespoon vodka with 1/8 anise seed for one ounce of ouzo.

### Serves 4 to 6

This recipe works equally well with jumbo (16 to 20 per pound) or extra-large (21 to 25 per pound) shrimp, but the cooking times in step 3 will vary slightly depending on which you use. If you don't have ouzo, see "No Ouzo?" (below) for suggested alternatives. Our preferred brand of canned diced tomatoes is Hunt's, and our preferred brand of feta cheese is Mt. Vikos Traditional. Serve the shrimp with crusty bread or steamed white rice.

### Ingredients

- 1 1/2 pounds shrimp, peeled and deveined, tails left on, if desired (see note)
- 4 tablespoons extra-virgin olive oil
- 3 tablespoons ouzo (see note)
- 5 medium garlic cloves, minced or pressed through garlic press (about 5 teaspoons)
- 1 teaspoon Grated zest from 1 lemon
- Table salt and ground black pepper
- 1 small onion, diced medium (about 3/4 cup)
- 1/2 medium red bell pepper, stemmed, seeded, and diced medium (about 1/2 cup)
- 1/2 medium green bell pepper, stemmed, seeded, and diced medium (about 1/2 cup)
- 1/2 teaspoon red pepper flakes
- 1 (28-ounce) can diced tomato, drained, 1/3 cup juices reserved (see note)
- 1/4 cup dry white wine
- 2 tablespoons coarsely chopped fresh parsley leaves
- 6 ounces feta cheese, crumbled (about 1 1/2 cups) (see note)
- 2 tablespoons chopped fresh dill leaves



### Instructions

1. Toss shrimp, 1 tablespoon oil, 1 tablespoon ouzo, 1 teaspoon garlic, lemon zest, 1/4 teaspoon salt, and 1/8 teaspoon black pepper in small bowl until well combined. Set aside while preparing sauce.
2. Heat 2 tablespoons oil in 12-inch skillet over medium heat until shimmering. Add onion, red and green bell pepper, and 1/4 teaspoon salt and stir to combine. Cover skillet and cook, stirring occasionally, until vegetables release their moisture, 3 to 5 minutes. Uncover and continue to cook, stirring occasionally, until moisture cooks off and vegetables have softened, about 5 minutes longer. Add remaining 4 teaspoons garlic and red pepper flakes and cook until fragrant, about 1 minute. Add tomatoes and reserved juice, wine, and remaining 2 tablespoons ouzo; increase heat to medium-high and bring to simmer. Reduce heat to medium and simmer, stirring occasionally, until flavors have melded and sauce is slightly thickened (sauce should not be completely dry), 5 to 8 minutes. Stir in parsley and season to taste with salt and pepper.
3. Reduce heat to medium-low and add shrimp along with any accumulated liquid to pan; stir to coat and distribute evenly. Cover and cook, stirring occasionally, until shrimp are opaque throughout, 6 to 9 minutes for extra-large or 7 to 11 minutes for jumbo, adjusting heat as needed to maintain bare simmer. Remove pan from heat and sprinkle evenly with feta. Drizzle remaining tablespoon oil evenly over top and sprinkle with dill. Serve immediately. ■

# helping kids DEAL WITH DIVORCE

Divorce can cause emotional upheaval not only for the spouses involved, but also their children. A child's age, personality, and perspective influence their take on their parents' divorce. Consequences may include anger, rebellion, and other behavioral issues – loss of trust, confusion, depression, and changes in sleep and eating habits.

Adult children are not immune from the effects of their parents' divorce. Studies have shown that adult kids whose parents are divorced are at greater risk of divorce in their own marriages, as trust for their own spouse may diminish.

Paramount in helping children to cope with divorce in a healthful way is that their parents maintain a respectful, cooperative relationship, minimizing conflicts. Young children need to be reassured that both their parents love them and want to be involved in their lives, and that the divorce was not their fault.

Be available to your children. Listening to their feel-

ings or answering their questions on their new family dynamic is comforting.

Nagging issues with your ex-spouse should be discussed directly with her/him, possibly with the assistance of a mediator. Keep the kids out of the fray. They should never be go-betweens or used as wedges in the relationship.

Don't speak ill of your ex-spouse in front of your children. Try to foster their relationship with your ex in a positive, uplifting manner.

Be sensitive about traditions at special occasions or holidays, when the sense of loss may be more acute. Be flexible in establishing new traditions, and mindful of introducing new individuals into the group setting.

Divorce can be a wrenching situation for children. Taking the proper steps can ease the transition. ■

September 2013 Important Dates

September 12 – Patriot Day

September 8 – Grandparents Day

September 22 – Autumn begins

September 14 – Yom Kippur

September 2 – Labor Day

## safety alert School buses are back on our roads; please be extra careful, especially when children are entering or exiting buses.



Statistics show that riding in a bus to school is significantly safer for children than riding in a passenger vehicle or walking to school. Unfortunately, statistics also show that *more children get hurt outside the bus than inside as passengers.*

Remember:

- It is illegal in all 50 states to pass a bus that is stopped to load or unload children.
- Traffic in both directions must stop on any undivided highway when children are entering or exiting a school bus.
- The area 10 feet around a school bus is the area in which children are most vulnerable to being hit.
- Children make for unpredictable pedestrians – they may dart across the road, take more risks, ignore hazards, fail to look both ways before crossing, etc. Be extra alert.
- Never pass a school bus on the right.

Our firm encourages everyone in our community to do their part to help keep our kids safe. ■



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## left-hand turns AND LIABILITY



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# Paul wins against Kaiser in arbitration!

Paul recently tried medical malpractice arbitration against Kaiser Hospital concerning malpractice that took place in Kaiser's San Francisco hospital.

Paul's client was a young man who had been misdiagnosed with hemorrhoids and not given enough information to make an informed medical decision concerning his continuing medical treatment. As a result, Paul's client was later diagnosed with stage 3-colon cancer at the age of 24. Consequentially, Paul's client was forced to undergo 6 months of chemotherapy he would not have had to undergo had the cancer been properly diagnosed at the outset. To the contrary, Kaiser's attorneys argued

that Kaiser did nothing wrong and it wasn't their fault that Paul's young client was later diagnosed with stage 3 colon cancer.

As a result of undergoing chemotherapy, Paul's client lost out on \$29,500 in lost income and wages.

The arbitrator returned a verdict for \$29,500 in lost wages and \$154,100 for having to undergo chemotherapy that would have been unnecessary had the cancer been properly diagnosed at the outset. The total award was for \$183,600. Most importantly, Paul's client is now safe and healthy. ■

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