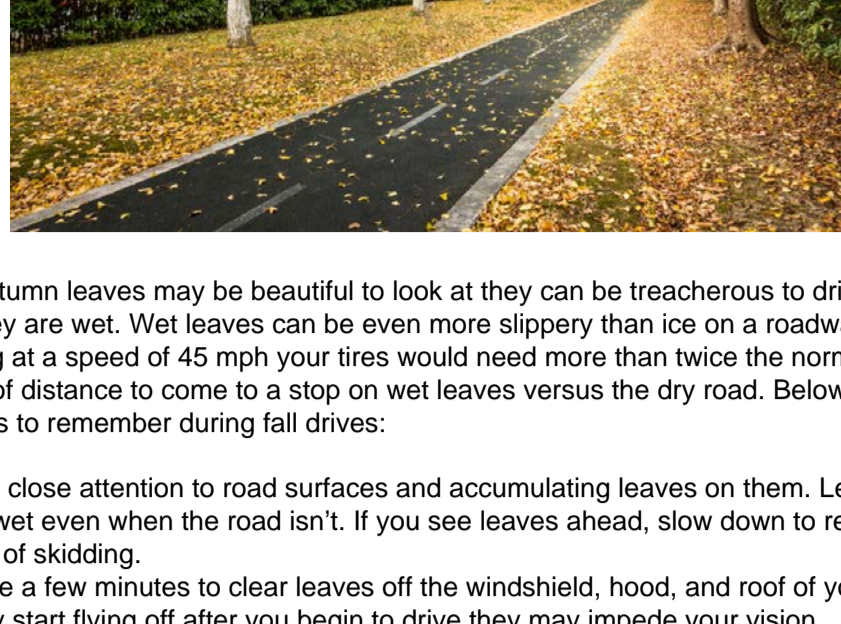


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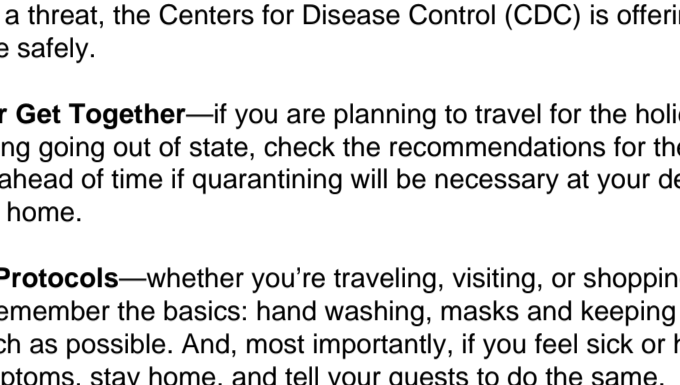
Watch Out! Driving on Wet Leaves Can be Dangerous



While autumn leaves may be beautiful to look at they can be treacherous to drive on when they are wet. Wet leaves can be even more slippery than ice on a roadway. Traveling at a speed of 45 mph your tires would need more than twice the normal amount of distance to come to a stop on wet leaves versus the dry road. Below are some tips to remember during fall drives:

- Pay close attention to road surfaces and accumulating leaves on them. Leaves can be wet even when the road isn't. If you see leaves ahead, slow down to reduce the risk of skidding.
- Take a few minutes to clear leaves off the windshield, hood, and roof of your car. If they start flying off after you begin to drive they may impede your vision.
- Beware that leaves may conceal potholes and road markings such as those indicating a crosswalk. Be aware of the type of area you are driving through (highly populated, near a school or shopping district, etc.).
- Put some extra space between you and the car in front of you. Keep an eye in your mirrors for other vehicles that are close to you so you can take evasive action if one of them starts to skid.
- Inspect your tires for inadequate treads. Worn tires are more likely to slide and not have good traction on a wet surface.
- If your car does begin to slide on wet leaves resist the urge to hit the brakes. Take your foot off the gas and point the wheels in the direction of the skid.

Celebrate Thanksgiving Safely



Although this has certainly been a challenging year, many families are still looking forward to coming together and counting their many blessings together. With the coronavirus still a threat, the Centers for Disease Control (CDC) is offering guidelines on how to celebrate safely.

Getting to Your Get Together—if you are planning to travel for the holiday, especially if you're considering going out of state, check the recommendations for the state you are going to. Know ahead of time if quarantining will be necessary at your destination or once you return home.

Follow Safety Protocols—whether you're traveling, visiting, or shopping for Thanksgiving, remember the basics: hand washing, masks and keeping a safe social distance as much as possible. And, most importantly, if you feel sick or have any concerning symptoms, stay home, and tell your guests to do the same.

The Big Feast—the safest Thanksgiving dinners are those with people in your home or that you have been socializing with regularly and who you know are observing safety precautions. Set up seating that allows for social distancing between households. If the weather cooperates, eat outdoors. Designate one person to serve the food to minimize the number of people touching common utensils.

Start New Traditions—look for ways to express gratitude and share family time even if it's in a different way from what you're used to. Plan a family night the week before Thanksgiving to send out cards to friends and loved ones telling them why you're thankful for them. Host an online game competition. Create a family cookbook with recipes for favorite holiday dishes contributed by family members near and far.

From our family to yours, we wish you a healthy and Happy Thanksgiving!

If you or a family member has been harmed in an accident or any other personal injury, it's important to get an attorney experienced in these types of cases involved immediately. Call (888) 402-9607 for your initial free consultation. Mani, Ellis & Layne, PLLC, injury attorneys in West Virginia, can help you determine whether you need a lawyer for an accident or any other personal injury case.

HERE ARE 5 THINGS YOU NEED TO KNOW ABOUT MEDICAL MALPRACTICE CASES:

MEDICAL MALPRACTICE CASES ARE OFTEN COMPLICATED

OUR EXPERIENCED ATTORNEYS CAN HELP

NOT EVERY DEATH OR INJURY IS THE RESULT OF MALPRACTICE

BUT IF A MEDICAL PROFESSIONAL HAS BEEN NEGLIGENT, YOU MAY HAVE A CASE

DEFECTIVE DRUG CASES ARE NOT MALPRACTICE CLAIMS

HOWEVER, A DOCTOR PRESCRIBING THE WRONG MEDICATION COULD RESULT IN A CASE

MEDICAL MALPRACTICE IS MORE COMMON THAN YOU THINK

BETWEEN 50 & 100 THOUSAND PEOPLE DIE EACH YEAR IN AMERICAN HOSPITALS DUE TO PREVENTABLE ERROR

MOST VICTIMS OF MEDICAL MALPRACTICE NEVER RECEIVE COMPENSATION

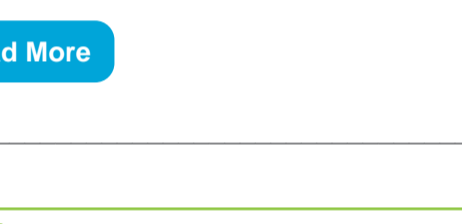
OFTEN BECAUSE THEY DON'T TRY - LET US DETERMINE IF WE CAN HELP YOU

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From our Blog

Truck Crashes Linked to Blind Spots

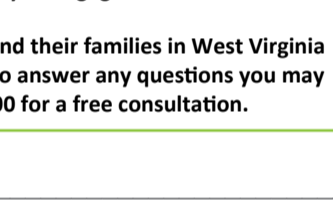
Most semi-trucks are around 72 feet long, 8.5 feet wide, and 13.5 feet tall. They can also weigh as much as 80,000 lbs. when loaded with cargo. The size and length of a semi-truck and trailer can create blind spots on multi-lane roads. Blind spots are areas where the driver of a semi-truck can't see other road users in neighboring lanes.



Truck drivers should always be trained on how to watch out for car drivers in blind spots. Semi-trucks should also be equipped with signage warning car drivers of blind spots. Operating a large semi-truck requires a great deal of skill, experience and good judgment. Drivers of smaller cars can easily be knocked off the road or crushed underneath a trailer when a truck driver negligently changes lanes.

[Click Here to Read More](#)

What You Need to Know About Nursing Home Negligence!



Time is of the essence if you or a family member suspects neglect or negligence.

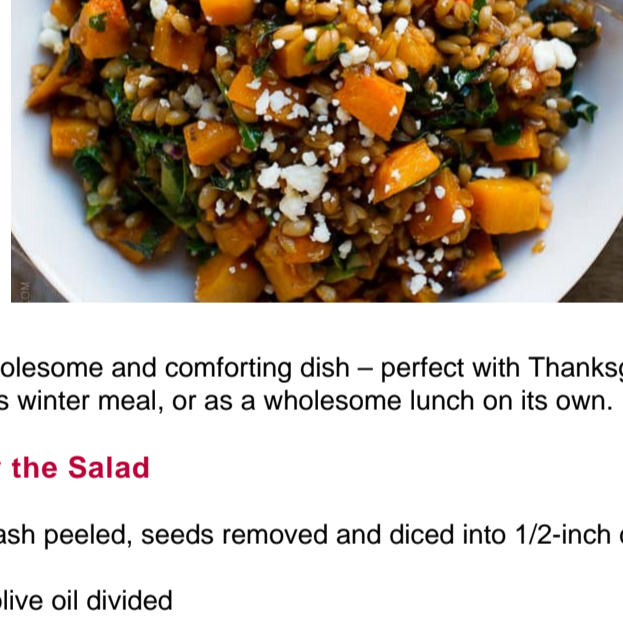
The state of West Virginia has shortened the Statute of Limitations for Nursing Home Abuse or Neglect to **1 YEAR** from the date of death or discovery of negligence!

As a firm, we have worked hard to defend the rights of the elderly and their families in West Virginia and hold corporate wrongdoers accountable. We are here for you to answer any questions you may have regarding your situation. Give us a call at (304)720-1000 for a free consultation.



Recipe of the Month

Roasted Butternut Squash Winter Salad with Kale, Farro & Cranberry Dressing



This salad is a wholesome and comforting dish – perfect with Thanksgiving turkey, as a side for a delicious winter meal, or as a wholesome lunch on its own.

Ingredients for the Salad

- 1 butternut squash peeled, seeds removed and diced into 1/2-inch cubes
- 4 cloves garlic
- 4 tablespoons olive oil divided
- 2 cups farro
- kosher salt
- freshly ground black pepper
- 1 tablespoon butter
- 1 shallot finely diced
- 3 cups kale finely shredded
- 1/4 cup feta cheese

Ingredients for the Dressing

- 3 tablespoons balsamic vinegar
- 2 tablespoons unsweetened cranberry juice
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 cup olive oil

Directions

1. Preheat the oven to 400°F.
2. Placed the butternut squash and garlic on a rimmed baking sheet, drizzle with about 2 tablespoons olive oil, season with salt and pepper, and toss well, using your hands to evenly coat the squash. Roast the squash in the oven for about 15-20 minutes, or until fork tender.
3. While the butternut squash and garlic roasts, place the farro and about 4-5 cups of cold water in a saucepan, season generously with kosher salt, and bring to a boil over medium high heat. Once the farro comes to a boil, lower heat to a simmer, cover, and let the farro cook for up to 40 minutes, or until the farro has bloomed. Check your farro package for instructions, as some farro may cook faster/longer.
4. When the butternut squash is tender, remove from the oven and set aside. Squeeze the garlic out of the peel into a small bowl, mash with a fork, and set aside. Discard garlic peel.
5. In a deep sided sauté pan, heat remaining 2 tablespoons olive oil and butter over medium-low heat. Once the butter is melted, add the shallots and roasted garlic, and cook for a minute or two, or until the shallots are translucent. Stir in the kale, butternut squash, and farro. Season to taste with salt and pepper. Remove from heat and let it sit while you make the cranberry dressing.
6. In a small bowl, whisk together the balsamic vinegar, cranberry juice, salt, and pepper. While whisking, slowly drizzle in the olive oil. Stir in about half of the dressing into the warm salad. Stir in the feta cheese.
7. Transfer the salad to a serving dish and serve warm, with additional dressing on the side.

Recipe courtesy of [kitchenconfidante.com](#)

What's Happening In & Around Charleston, WV

The COVID-19 pandemic has caused many large events to be cancelled or postponed. To ensure public safety, we would like to encourage you to enjoy some socially distant outdoor activities in your area.

[Magic Island Park](#)

[Erma Byrd Art Gallery](#)

[Apartment Earth Gallery](#)

[JQD Salt Works](#)

[Kanawha State Forest](#)

[Diamond T. Stables LLC](#)

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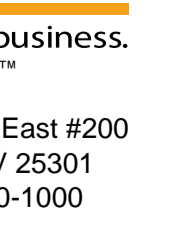
Jonathan R. Mani



Damon L. Ellis



Bernard E. Layne III



Our Office

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Thursday 9:00 AM - 5:00 PM
Friday 9:00 AM - 5:00 PM
Saturday 9:00 AM - 5:00 PM
Sunday 9:00 AM - 5:00 PM

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