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### 7 Quirky World Series Facts



It's time for baseball's biggest match up of the year—The World's Series. Below are some fun facts about the main event of America's favorite past time.

1. The first World Series took place in 1903 between the Boston Americans and the Pittsburgh Pirates. Boston was the winner.
2. Only two World Series have ever been cancelled. The second World Series in 1904 couldn't be played because the New York Giants (who later moved to San Francisco) refused to play Boston claiming that they were not part of a "real" league. The Giants, however, proclaimed themselves the World Series champs! The other year it was cancelled was 1994 due to a players strike.
3. There has only been one perfect game—when the pitcher does not allow a single player from the opposing team to get on base—in a World Series. It was pitched by Don Larsen of the New York Yankees in 1956. Larsen threw 97 pitches for the entire game, retiring 27 batters from the Brooklyn Dodgers.
4. In 2016 the Chicago Cubs won their first World Series after a 108-year dry spell. Some say this was due to the curse of the Billy Goat. Billy Sianis, owner of the Cubs in 1945 had his pet goat at the game. The stink of the goat was upsetting the fans and so Sianis was ordered to leave the series with his goat. Sianis cursed the Cubs saying because of his forced exit they wouldn't win and it took 108 years to break the curse.
5. Whitey Ford holds the record for most consecutive scoreless innings pitched at a World Series with 33.
6. There's a tie for managers with the most World Series wins. Two Yankee managers, Joe McCarthy and Casey Stengel each had 7 wins.
7. During WWII the World Series continued uninterrupted but many of the best players missed it because they were serving their country overseas. In 1943 the New York Yankees won even though they were missing Hall of Fame players Joe DiMaggio, Red Ruffing and Phil Rizzuto.

### Safety Tips for Holiday Decorating



Part of the magic of the holidays are the beautiful decorations put up to celebrate the season. However there are also many instances where these types of decorations can lead to tragic accidents. It's estimated that over 13,000 people are seen in the emergency room each year for injuries related to holiday decorating. Follow the safety tips below to ensure your holidays stay merry and bright!

- **Tree Pointers**—if you choose a live Christmas tree for you holiday celebrations be sure to keep it well watered to prevent the needles from drying out. Put it up away from fireplaces, space heaters and other sources of heat or flame to help prevent fires. For artificial trees be sure to choose one that is labeled "fire resistant." Have a working fire extinguisher in your home and make sure all family members know where it is and how to use it.
- **Light it Up**—before stringing lights on your home or tree check all the wires and connections to be sure they are all intact with no fraying. Don't use nails or staples on light cords. Replace any broken bulbs and don't overload a circuit or string together more sets of lights than recommended by the manufacturer. Always turn the lights off at night and when you aren't home.
- **Trim with Care**—use the buddy system if you need a ladder to put the star on the top of the tree or hang other decorations. Ladder falls are one of the most frequent accidents associated with holiday decorations. Always have a spotter and move the ladder as needed rather than overreaching.
- **Protect Little Ones**—make sure that lit candles, Christmas trees and any other holiday decorations that can harm children are out of reach or have a barrier preventing access. Don't leave cords hanging which toddlers and crawlers can grab and pull a decoration down on top of them.
- **Forgo the Fake Fruit**—if you have pets or young children don't put out wax fruit, plastic cookies or any decorations that resemble food as they may be eaten with harmful effects.
- **Know Your Holiday Plants**—poinsettias—a Christmas favorite—are poisonous if eaten by pets or children. Check the safety of other live plants and flowers before using them in your decorations if you have furry friends or children.

We wish all of our clients a festive and fun holiday season!

If you have sustained injuries to your spine and neck after a car accident, you should consult an experienced Athens personal injury lawyer. [R. Alan Cleveland, LLC](#) is a dedicated [personal injury law firm](#) that can help you with every detail following an accident and ensure that you collect the full and fair compensation you deserve—covering medical expenses, lost wages, and property damage, apart from the agony and suffering caused by injuries. Feel free to consult our legal team for more information and assistance by calling [404-932-0764](tel:404-932-0764).



### Recipe of the Month: Chicken and Stuffing Casserole



#### Ingredients

- 1 c. salted butter, divided
- 1 c. chopped onion
- 1 c. chopped carrot
- 1 c. chopped celery
- 1/2 c. all-purpose flour
- 6 c. low-sodium chicken broth, divided
- 4 1/2 c. shredded cooked chicken
- 1 c. frozen peas
- 1/2 c. heavy cream
- 1 tbsp. chopped fresh thyme
- 3/4 tsp. salt
- 1 tsp. pepper
- 1/4 tsp. ground turmeric
- Nonstick cooking spray
- 2 6-oz. packages Savory Herb flavored stuffing mix
- 1/4 c. chopped fresh parsley, plus more for garnish

#### Directions

Preheat the oven to 375°. Melt 1/2 cup of the butter in a Dutch oven over medium high heat. Add the onion, carrot, and celery, and cook until vegetables are beginning to soften, about 3 minutes. Sprinkle the flour over the vegetable mixture and cook, stirring frequently, for 1 minute.

Gradually stir in 4 cups of chicken broth. Bring to a boil, then reduce the heat to medium-low. Simmer, stirring often, for about 5 minutes or until the sauce begins to thicken. Stir in the chicken, peas, heavy cream, thyme, salt, pepper, and turmeric. Return to a simmer and cook for 3 more minutes.

Spray a 13-by-9-inch baking dish with nonstick spray and pour in the filling. Place the remaining 1/2 cup of butter in a large, microwave safe bowl. Cover and cook on high for 1 minute to melt. Stir in the stuffing mix, remaining 2 cups of chicken broth, and 1/4 cup parsley. Let stand 2 minutes or until stuffing mix has absorbed the broth.

Top the chicken mixture evenly with the stuffing mixture. Bake for 30-35 minutes or until golden brown on top and bubbly around the edges. Let stand 15 minutes. Sprinkle with additional chopped parsley before serving.

*Recipe courtesy of [The Pioneer Woman](#)*

### What's Happening In & Around Athens

#### Nov 15

[The B-52's Farewell Tour](#)  
The Classic Center Theatre

#### Nov 18

[Mannheim Steamroller Christmas](#)  
The Classic Center Theatre

#### Nov 23 – Jan 8

[Winter WonderLights](#)  
State Botanical Gardens of Georgia

#### Dec 12

[Million Dollar Quartet Christmas](#)  
The Classic Center Theatre

#### Dec 23

[The Nutcracker](#)  
The Classic Center Theatre



### Meet Alan



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Thursday: 8:30 am - 5:30 pm  
Friday: 8:30 am - 5:30 pm  
Weekends: By Appointment

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