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U.S. National Symbols



A nation's history, traditions, culture, and governance are substantially represented through its recognized symbols. By serving as reminders of the values and roots of their country, these symbols have a significant impact on uniting the entire nation as a whole. In this respect, the national flag evokes a sense of pride in the nation and its citizens. Similar to this, a country's other official symbols represent the region's abundant and diversified flora and fauna.

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Amusement Park Injuries



In the United States, millions of visitors go to amusement and theme parks yearly. You would assume that the highest safety regulations would have to be established to protect riders with this enormous traffic. However, some states don't even have amusement park ride safety laws.

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client TESTIMONIAL

These guys have helped a few of my friends over the years. ALWAYS have been successful. They are a "Client First" firm that cares about getting the best outcome for their clients. Great professionals and staff and communication.

-Barry Robert Ozer

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Recipe of the Month
French Potato Salad



This No-Mayo French Potato Salad is perfect for potlucks and outdoor dining.

Ingredients:

Dressing

- 1/4 cup extra virgin olive oil
- 3 Tbsp grainy Dijon mustard
- 2 Tbsp Sherry vinegar
- 1 shallot, finely minced
- 2 cloves garlic, minced very fine
- pinch of salt to taste

Salad

- Salt
- 2 lbs small fingerling potatoes (use another new or baby potato if you like)
- 1/3 - 1/2 lb green beans, trimmed and cut in half
- 1/2 cup finely chopped fresh parsley
- 2 tsp fresh thyme leaves, or more to taste
- 1/4 red onion, sliced
- Freshly cracked black pepper to taste

Instructions:

Dressing

- Whisk all the ingredients together vigorously until they emulsify into a thick dressing. Taste to adjust any of the elements to your liking.

Salad

- Put the **potatoes** in a large pot and cover them with 2 inches of cold water. Add a tablespoon of **salt** to the water. Bring to a boil, turn down the heat, and boil gently until the potatoes are tender. To check them, insert the tip of a sharp knife into a potato - it should glide in easily. Add the **green beans** to the pot and cook for another minute or two.
- Drain the potatoes and beans. While they are hot, slice the potatoes in half lengthwise. If your potatoes are large, you can slice them into smaller pieces.
- Put the potatoes and beans into a large bowl and toss gently with some of the **dressing** while everything is still hot. The potatoes will absorb the dressing and its flavors this way.
- When the potatoes have cooled, toss them with the **herbs** and **onions**. Add more dressing at this time if needed. Chill the salad before serving it with a grinding of fresh **black pepper**.

Recipe and photo courtesy of [The View from Great Island](#)

What's Happening In & Around Athens

May 20
[Athens's Got Talent — The Cottage](#)
Southern Brewing Company
Athens

June 3
[Athens Plant Community Swap and Sale](#)
Foxglove Plantbar
Athens

June 22
[Travis Tritt 2023](#)
The Classic Center
Athens

May 23
[ASPCA Athens Paw Walk](#)
330 River Rd
Athens

June 8-10
[Hot Corner Celebration and Soul Food Feast](#)
Corner of Washington & Hull Street
Athens

June 23-25
[AthFest Music and Arts Festival](#)
Downtown Athens
Athens

Meet Alan



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Tues: 8:30am – 5:30pm
Wed: 8:30am – 5:30pm
Thurs: 8:30am – 5:30pm
Fri: 8:30am – 5:30pm
Weekends: By Appointment

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