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## **Five Fun Things To Do For Labor Day**



Labor Day is a special day where we pay tribute to the American workforce, recognizing and celebrating their valuable contributions and accomplishments. It was created by the labor movement and has been a federal holiday since 1894.

Read More Here

## **Recreational Water Safety**



We wish you a fantastic September! Although summer is coming to an end, water activities are still going strong. Whether swimming, boating, or kayaking, staying safe while having fun in the water is important. As your personal injury lawyer, we're here to ensure that your water adventures are awesome and secure.

Read More Here



## Recipe of the Month **Antipasto Skewers**

Make these mini appetizers for a picnic or a party, or add them to a buffet table for guests to grab and go!



## Ingredients:

- 20 cheese tortellini
- 1/2 cup <u>Italian dressing</u>
- 1 cup olives (20 pieces)
- 1/2 cup fresh basil leaves (20 pieces)
- 20 slices of salami or your choice of meat
- 1 pint grape tomatoes (20 pieces)
- 1 jar of marinated artichoke hearts (20 pieces) or any other pickled vegetable of choice • 20 slices pepperoni
- 6 ounces cheddar cheese (or bocconcini mozzarella balls) (20 one-inch pieces)
- 20 <u>cocktail picks</u>(6-inch wooden skewers)

## Instructions:

- 1. Cook tortellini according to package directions. Drain and rinse under cold water to stop the cooking process. Transfer to a bowl and toss with <u>Italian dressing</u>. Cover the bowl with <u>plastic cling wrap</u> and refrigerate for 15 minutes up to 2 hours. Drain the marinade.
- 2. Prepare the remaining ingredients and arrange them in front of you. Thread the items onto cocktail picks (or 6-inch wooden skewers), making sure to alternate between different colors and textures. Thread the items in the following order: black olive, basil, tortellini, salami, tomato, artichoke heart, pepperoni, black olive, and cheese.
- 3. Serve with olive oil and balsamic vinegar, a drizzle of <u>balsamic glaze</u>, or with <u>pesto</u>, if desired.

## Notes:

**How to store:** These antipasto skewers are best eaten fresh but will stay in the fridge for 3-4 days in an <u>airtight container</u>. You can combine leftovers for a quick salad if you wish.

**Make Ahead:** Antipasto skewers can be made up to a day ahead. Don't drizzle with the glaze until it is ready to serve.

Recipe courtesy of <u>aheadofthyme.com</u>

# **What's Happening In & Around Athens**

# August 18

Friends & Family Summer Cookout

## Pittard Park Winterville

We'll Meet Again: A New <u>American Musical</u>

September 14

## The Classic Center Athens

September 18

Kanneh-Nason, Piano University of Georgia Performing Arts Center

Artist in Focus: Isata

October 12

Athens

### August 25 KC and The Sunshine Band in Athens

MaiKai Kava Lounge

Written Wishes Foundation

## **October 14 – 15** A2A 2023 – 41st Annual

The Classic Center Athens

# Athens

Athens-to-Atlanta Road <u>Skate</u> The Classic Center

August 31 Tarot & Tea

# September 30

Athens

34th Annual Insect-ival! Indie South Athens

State Botanical Garden of Georgia Visitor Center

<u>Historic Athens Porchfest</u> Historic Athens

October 15

September 2

Athens

Athens

Mimosas & Biscuits -**Tapped Athens** 

October 4

October 19 - 29 Elberton County Fair 2023

**Tapped Athens Wine Tasting** Market Athens

Music Bingo Athentic Brewing Co

425 N Oliver St

# September 9

**Athens Water Festival** 

Athens

Athens

Athens

Elberton

## October 7 The 38th Annual North

Georgia Folk Festival Sandy Creek Park Sandy Creek Park

October 21 2023 Pioneer Harvest

Comer

## **Festival** Madison County Fairground



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**Need More info?** 

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

<u>CONTACT US →</u>

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