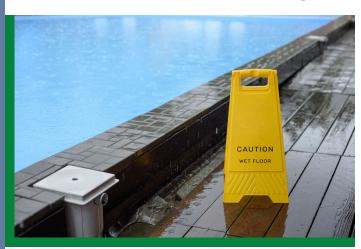


## **IN THIS ISSUE**

- Premises Liability: The Facts, Your Rights, and What to Watch For
- 5 Odd Facts About the Founding Fathers
- Recipe of the Month: Roasted Fall Vegetable Salad
- What's Happening In & Around Athens

## Premises Liability: The Facts, Your Rights, and What to Watch For



Premises liability law holds property owners responsible for injuries that occur on their property due to hazardous conditions. But what *are* hazardous conditions, exactly? What's "duty of care," and how is it established in these matters?

Read More Here

## **5 Odd Facts About the Founding Fathers**

You've heard plenty about their acumen, accomplishments, lives, and sacrifices. But did you know just how *weird* some of the Founding Fathers really were? Keep reading to sample some of the stranger facts about these famous figures.

Read More Here





## **LEAVE US A REVIEW!**



We appreciate hearing from our clients about their experience with us!





# **ROASTED FALL VEGETABLE SALAD**

Dig into this roasted fall vegetable salad that pairs in-season squash and sprouts with toasted pepitas and fresh herbs.

## Ingredients:

- 2 cups halved Brussels sprouts (10 ounces)
- 2 cups coarsely chopped butternut squash
- 1 red bell pepper, cut into 3/4-inch pieces
- 1 red onion, cut into 3/4-inch pieces
- 4 tablespoons olive oil, divided
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1 tablespoon red wine vinegar
- 1 tablespoon chopped fresh herbs, such as parsley or chives
- 1 small clove garlic, minced
- 1 teaspoon Dijon mustard
- 2 tablespoons pepitas (pumpkin seeds), toasted



#### Instructions:

- 1. Preheat the oven to 425 degrees. Line a large baking sheet with foil. Spread Brussels sprouts, squash, bell pepper, and red onion on the baking sheet. Drizzle with 2 tablespoons of oil. Sprinkle with salt and pepper; toss to coat
- 2. Roast vegetables in the preheated oven, stirring halfway through, until browned and tender, about 20 minutes. Let cool for 10 minutes.
- 3. Meanwhile, for the vinaigrette, whisk together vinegar, herbs, garlic, and mustard in a large bowl. Slowly pour in the remaining 2 tablespoons of oil, whisking until oil is incorporated and the dressing is smooth and creamy.
- 4. Add vegetables to a bowl with the vinaigrette and toss. Let cool to room temperature (or chill, covered for up to 1 week). Sprinkle salad with pepitas just before serving.

### Nice and Toasty:

To toast nuts and seeds, cook in a dry skillet over medium heat, stirring frequently, until lightly browned and fragrant, 4 to 7 minutes. Keep an eye on them. They can burn quickly.

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

## What's Happening In & Around Athens

November 19	December 14
Nov. History Hour- History of The Red & Black	ClassicCenter.com Breakfast With Santa
Historic Athens	The Classic Center Cultural Foundation
Athens	Athens
November 22 – 24	December 18
OCAF Annual Holiday Market	<u>Vienna Boys Choir: Christmas in Vienna</u>
Oconee Cultural Arts Foundation	UGA Performing Arts Center
Watkinsville	Athens
November 30	December 21
Christmas Tree Lighting at the Park	CCS Christmas Card Show
Victoria Bryant State Park	Charlies Collectible Show
Royston	Stone Mountain
December 8	December 31
Historic Athens Holiday Gala: Cobbham by	<u>19th Annual New Years EVE at Noon 5K</u>

Sandy Creek Park

Athens

Athens

**Candlelight** 

**Cobbham Historic District** 

## **Our Office**

R. Alan Cleveland, LLC 490 N. Milledge Ave. Athens, GA 30601 Telephone: (706) 363-4900 Fax: (706) 363-4901

**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>

# **R. ALAN CLEVELAND, LLC**

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