



R. ALAN CLEVELAND, LLC
PERSONAL INJURY & WORK INJURY LAW FIRM

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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](#)



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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 [allrecipes.com](#)

What's Happening In & Around Athens

November 19

[Nov. History Hour- History of The Red & Black](#)

Historic Athens
Athens

November 22 – 24

[OCAF Annual Holiday Market](#)

Oconee Cultural Arts Foundation
Watkinsville

November 30

[Christmas Tree Lighting at the Park](#)

Victoria Bryant State Park
Royston

December 8

[Historic Athens Holiday Gala: Cobbham by Candlelight](#)

Cobbham Historic District
Athens

December 14

[ClassicCenter.com Breakfast With Santa](#)

The Classic Center Cultural Foundation
Athens

December 18

[Vienna Boys Choir: Christmas in Vienna](#)

UGA Performing Arts Center
Athens

December 21

[CCS Christmas Card Show](#)

Charlies Collectible Show
Stone Mountain

December 31

[19th Annual New Years EVE at Noon 5K](#)

Sandy Creek Park
Athens

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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

Need More info?

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