



The Law Offices of Marc L. Shapiro, P.A.

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What Do Roundup and Baby Powder Have in Common?

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Recently, I was speaking to a woman who has been diagnosed with ovarian cancer. She's going through a hard time, and while we were talking, I asked a question that must have seemed out of the blue to her.

"Have you ever used talcum powder or baby powder?"

"Yes," she said, understandably confused. "I've been using talcum powder for decades."

That was when I recommended she bring a case against Johnson & Johnson, the company being investigated over concerns of asbestos in its talc-based products. There was proof the company was aware this dangerous ingredient has been linked to higher risks of cancer. In recent months, many people with ovarian cancer or mesothelioma have come forward after using Johnson & Johnson's baby powder for years. Last July, a jury ruled against the company and awarded 22 ovarian cancer patients and their relatives \$4.7 billion. Now the company is facing a class-action lawsuit.

Since taking on this client's case against Johnson & Johnson, I have been thinking a lot about the big class-action lawsuits happening right now. There are major lawsuits against IVC filters, hernia meshes, 3M earplugs, and Ensure, just to name a few. These kinds of class-action lawsuits can affect almost anyone, but a current major lawsuit I believe is very applicable to our area in Naples is the lawsuit against the weed killer Roundup.

Over 13,000 plaintiffs have filed lawsuits against Monsanto, the company that makes Roundup, alleging



"We often hear about class-action lawsuits on television commercials, but few people think they apply to them."



that the company knew their herbicide causes non-Hodgkin lymphoma and hid the risks. Three of these cases have gone to trial in California, and the courts have ruled in favor of the plaintiffs each time. One case involved a couple who were both diagnosed with non-Hodgkin lymphoma after years of using Roundup on their property. The jury awarded them \$2 billion.

The plaintiffs in these cases have largely been groundskeepers or gardeners who used Roundup on the job every day for decades. Here in Naples, we have a lot of people who are greenskeepers on golf courses, workers at lawn companies, or farmers who have used herbicides for years. If you have a jug of Roundup in your garage that you've only used sparingly, you're probably okay, though I recommend changing to a safer weed killer. But if you have worked with Roundup for a long time and were diagnosed with non-Hodgkin lymphoma, you may have a case.

Most people know me for my work with auto accidents, but I handle other kinds of personal injury cases. I'm proud to be handling this case for my client against Johnson & Johnson, as well as other lawsuits of this nature. To give my clients the best possible result in their cases, I have teamed up with an attorney who spent his entire career doing class-action lawsuits. He's one of the best in the nation, and I look forward to co-counseling with him to make sure we get as much as possible for our clients.

We often hear about class-action lawsuits on television commercials, but few people think they apply to them. Right now, with all the major lawsuits in motion, I encourage you to take a closer look. If you've been harmed due to the negligence of these major companies, you could have a case on your hands.



-Marc Shapiro

Get More Out of Your Grill This Summer

3 Foods Made for Grilling

During the summer, the backyard grill becomes the place to be. It's the best site for sharing grilled meat and memories. But as you grill this summer, why not take a step out of your "meat comfort zone?" Whether you prefer gas or charcoal, just about any backyard grill can be transformed into an all-purpose, high-temperature oven. Get ready to kick some of your favorite foods up a notch! Here are three foods that are great for grilling.

Pizza Making your own pizza at home is incredibly easy. You can make your own dough or buy it at the grocery store. Roll it out, add all your favorite toppings, then toss it on the grill. Just make sure your pizza will fit on the grill first! You may need to make smaller personal pizzas if you have a smaller grill.

Pro Tip: The hotter you can get your grill, the better. At 500–600 F, it may only take a few minutes to completely cook the pizza, so don't leave the grill. This is the best time to use a pizza stone (if you have one) to ensure a golden-brown crust, but you can place the pizza directly on the grill.



Bread There's nothing like making your own artisan bread at home, and you can do it right in the grill. You can create your own flatbread, rolls, or full loaves with just about any bread recipe. It all comes down to time and temperature control. 500 F tends to be a safe bet. If it's too hot, you'll overbake the outside while the inside remains raw.

Salsa You can kick up the flavor of any homemade salsa by first grilling each ingredient you want in your salsa, such as tomatoes, jalapeño, onion, or garlic. This includes salsa with fruit, such as mangoes or peaches. Allow each ingredient to get a light char, but be sure to remove the charred skin of the tomatoes after grilling. Leaving it on can result in a burnt flavor rather than a smoky one.



Who Gets Your Settlement?

What You Need to Know About Medical Liens

Most medical providers know patients who are in a personal injury case won't receive any money until their case is settled. This is why they'll put a medical lien on your settlement to continue providing treatment without payment. Once your case is closed, you are legally obligated to use the proceeds of your settlement to pay the hospital debt.

When it comes to personal injury cases, medical liens are a double-edged sword. It's a relief to not worry about paying medical bills during a stressful time. However, if you suffered severe injuries, your entire settlement could



The Juicy Lucy is a burger with cheese hiding in the patty, and it is a staple in Minnesota. We think it should be a Fourth of July favorite nationwide.

Ingredients

- 2 lbs. ground chuck beef, 20% lean
- 8 slices melting cheese (like American, Swiss, Muenster, or cheddar)
- 16 small potato rolls, toasted
- Salt and pepper, to taste
- Your favorite burger accompaniments

go to paying your medical bills, then you're still left with the other bills that piled up while you were hurt and out of work.

What if I have health insurance?

If you have private health insurance, Medicare, or Medicaid, the hospital can no longer place a lien against you, but the insurance company can. This isn't necessarily a bad thing though. Medical providers and insurance companies have deals worked out so the insurance pays less for medical bills than a patient would. This means the amount taken out of your settlement might be less.

Having health insurance pay for your medical bills isn't the only way to get more out of your settlement. An experienced personal injury attorney can also negotiate with your medical provider, possibly convincing them to accept less money than the lien amount. There are a number of strategies that can get you better results, but these strategies take time. Be sure you have an attorney who is willing to go that extra mile by calling (239) 649-8050. The team at the Law Offices of Marc L. Shapiro have experience working with medical providers and helping their clients through every step of their case.

It's not enough to have an attorney who can get a high settlement in court; you also want an attorney who knows how to negotiate with your medical provider and can make sure more money is going into your pocket when it's all over.



Juicy Lucy Sliders

Directions

1. Divide beef into 16 evenly sized balls.
2. Rip cheese into roughly equal pieces, creating 16 equal portions.
3. Using your index finger, create a small indentation in each ball.
4. Fill indention with cheese and pinch meat around to seal. Then gently form balls into 3/4-inch-thick patties. Season patties.
5. Meanwhile, heat a cast-iron skillet to medium-high.
6. Lightly coat skillet with oil and cook patties in batches. Brown one side undisturbed, about 3 minutes. Carefully flip and cook until desired doneness, about 3 minutes for medium.
7. Serve on toasted potato rolls with your favorite accompaniments.

How Are We Doing?

Helping You Through Stressful Times

"The team was incredible and helped me every step of the way. They answered my questions, and it was the most stress-free experience in an otherwise stressful situation."

-Ximena Alejandra S.

"The Law Offices of Marc Shapiro assisted me in my car accident. It was a very stressful time for myself and my daughter. They were compassionate, professional, and helpful throughout the entire process. I would highly recommend and will use again."

-Julie S.

"Marc Shapiro and his entire staff are professional, knowledgeable, and caring. They never take anyone or anything for granted."

-John W.



Our mission is to help as many people as possible. Feedback from our clients lets us know how we're doing. Please tell us about your experiences by leaving a review on Google or on our Facebook page at Facebook.com/AttorneyMarcShapiro. Your support helps us in our mission to keep moving forward.

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Limbering Up

For Your Next Road Trip

Even though road trips offer you a break from the monotony of your office, the stiffness in your muscles and joints that comes from sitting in one position for too long can follow you onto the road if you're not careful. Whether in front of a laptop or behind the wheel, taking the opportunity to stretch and exercise on your summer road trip is a great way to prevent the soreness from following you back to the office. Here are a few stretches to keep in mind for the next rest stop.

For the Neck

Reach your left arm over the top of your head and touch your right ear. Then, gently pull your head to the left and hold it there for 15 seconds. Repeat this process with your right arm.

For the Chest

Stand in front of a door frame with one hand pressed on either side and your elbows at 90-degree angles, then lean forward. This will cause your chest muscles to open up. Hold this position for 15 seconds. You can do a similar stretch by bending downward while keeping your hands on your car door in front of you, stretching your entire upper body.

For the Hips

While you're driving, a good way to prevent sore hips is by making sure your knees are slightly elevated above them in your seat. Once you have the opportunity to stop, try doing some hip flexors. Kneel on one knee, slowly push your pelvis forward, squeeze your shoulders back, and open your chest. Hold this position for 15 seconds, then repeat while kneeling on the other knee.



For the Legs

To stretch out your hamstrings, place your right heel on a small step. Extend your arms upward, and then lean your upper body forward. You'll feel a pull in the back of your upper leg. Once you've done this for about 15–30 seconds, repeat the process with your left heel.

The road may be long, but that doesn't mean you have to feel it in your muscles. If you stop every couple of hours and take some time to limber up, your body will thank you.