720 Goodlette Rd. N, Suite 304 Naples, FL 34102 www.AttorneyShapiro.com

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Celebrate National Ice Cream Day

By Making Your Own Sweet Treat!

Whether you're a fan of mint chocolate chip or just plain vanilla, nothing cools you down on a hot summer day quite like ice cream. It's only fitting then that National Ice Cream Day lands on July 19 — right in the middle of the hottest month in the U.S.

Ice cream's history stretches as far back as 500 B.C. when Middle Eastern royalty combined sweet flavors with ice for a cool treat. Ice cream made its way to North America in the 1700s, and it remained a dessert for the wealthy and famous for years. George Washington even spent \$200 on ice cream throughout the summer of 1790. (That would be \$5,611.20 in today's dollars!)

Thankfully, these days you don't have to be rich to enjoy ice cream. In fact, you can even save money by making it yourself! Celebrate National Ice Cream Day by creating this everyday treat using these tips.

Make it how you want it.

You can flavor your ice cream however you'd like, but there are a few basic ingredients that are necessary for most batches: milk, sugar, gelatin, and eggs.

Dairy-based products like milk are the most common foundation for ice cream. Sugar adds the sweet, scrumptious flavor we all love, and

gelatin aids in thickening the mixture. The eggs happen to be one of the most important ingredients because they give ice cream its classic texture while reducing the rate at which it melts. This ensures your ice cream remains in near "mint" condition as you enjoy it.

Healthy Alternatives: Use bananas or almond milk for dairy-free ice cream. For vegan ice cream, use agar powder instead of gelatin and eggs. For those looking to avoid sugar, honey is a naturally sweet substitute.

Get to work!

You'll need to heat your ingredients on the stove prior to churning and cooling your ice cream. An ice-cream churner is the easiest way to create a perfectly smooth texture, but if you're looking for an activity to wear out the kids, then have them shake their own ice cream! Simply place all your ingredients in a small baggie, close it up, and place that baggie in a larger one with ice cubes. Shake firmly for at least 15 minutes for homemade creamy goodness.

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

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Lessons Learned From Summer Jobs

Would You Take a Bribe at Work?

that stage in my life.

ne of my first summer jobs was working as a stock boy at an appliance and audio equipment store. When someone bought something, they would drive around to the warehouse and I would bring whatever they'd purchased out and put in their truck. One day, someone pulled around to pick up their purchase, noticed all the stuff that was in the warehouse, saw that I was alone, and said, "I'll give you \$300 to turn your back for five minutes." When I refused, they increased

the offer to \$500. Again, I refused.

At that moment, I learned a lot about myself. Even though I was young and could have really used that money, I realized I wasn't the type of person who would take a bribe like that. Those early summer jobs we have in life tend to teach us a lot about ourselves, though it's usually more trivial things, like what we like and dislike about work. Another one of my early jobs was data entry, which I hated. The work was monotonous, and I wasn't interacting with other people. This job actually motivated me to do better in school because it made me realize that I wouldn't be happy doing that kind of work for the rest of my life.

Another early job that has a surprising impact on me was when I worked at a fast-food place in the mall. I liked this job a little better than data entry because I got to interact with people. However, my time at this job ended abruptly when I asked for a day off to go visit

colleges. I was told that they didn't have anyone to cover my shift that day. Even though I showed up on time and worked hard at that job, I was fired for wanting to take time off to look at colleges.

This experience stuck with me, even as I started my own law firm. Whenever I have a summer intern or hire someone for an entry-level position, I remind myself that this isn't their last stop. For attorneys or paralegals, working at the firm is part of their long-term career plan. But for an intern or someone working summers between law school, this firm is just a brief stop for them. If they're willing to do good work while they're here, then I try to take my time to teach them things. I have interns shadow attorneys when they go to court to pull them aside and advise them on things. I remember what it was like when I was working at

Part of working in the summers when you're young is to figure out what you want to do in the long run. It's also an opportunity to learn skills that will help you when you find that job you want to be at. Finding someone who will mentor you can really help develop those skills. And sometimes, someone we mentor who was only supposed to be with us for a short time ends up being so great that we bring them on for the long haul.

For most of us, those summer jobs we took in high school or college were temporary stops in our lives, but we shouldn't underestimate the influence they have on us. We learn a lot about ourselves during those early jobs. If nothing else, they tend to leave us with some pretty interesting stories to tell.

"Even though I showed up on time and worked hard at that job, I was fired for wanting to take time off to look at colleges."









Make Your Game Nights Extra Special

With a Family Entertainment Room

Families around the world are finding new ways to spend time with each other, and their homes are changing accordingly. Whether your family members are video gamers, movie enthusiasts, or board game fans, everyone can benefit from having a dedicated entertainment room. Here are some tips for putting one together.

Use your space wisely.

Consider the advantages and challenges of your available space. You don't want small spaces to feel cramped, and you don't want large spaces to feel empty. If your room is small, then design the space to serve multiple purposes, like installing a bar with a TV on the opposite wall. If your room is large, then why not have two or more TVs to let visitors play multiple games or watch different shows? A projector can also be used to maximize a room's space. It allows you and your quests to utilize an entire wall without requiring much physical space.

Set up surround sound.

Whether you're using your entertainment room for movies, music, video games, or all of the above, investing in high-quality speakers will pay off instantly. You can set them up around the room for clearer, more immersive sound for movies and games, and by spacing out each speaker, you can eliminate cord clutter

Soundproof your space.

Trying to impress your guests with great sound doesn't mean that your entire neighborhood has to hear what you're watching! Soundproofing not only helps shield your neighbors from action game explosions and booming movie scores, but it also improves the sound quality in the room. Thick curtains and carpets, wallmounted foam panels, or freestanding acoustic panels work for basic soundproofing, but if you plan to utilize your space every day and night, then consider hiring a contractor to help estimate materials and cost for a more sophisticated soundproof space.

Have great lighting.

There's nothing more inviting than a well-lit space, and this also applies to your entertainment room. Whether you're playing a board game or putting together puzzles with the whole family, mood lighting can make the experience feel even more cozy and special. Try experimenting with different, stylish lamps or overhead fixtures to light up your space.





Don't Let Your Trip End in Disaster

Beautiful beaches and perfect weather make Florida the ideal destination for boating. More recreational boats and water vessels are registered in Florida than any other state in the country. However, this means there are also many devastating accidents that occur in Florida's waters. Every summer, the news is filled with reports of crashes, injuries, and even deaths due to boating accidents. What is really troubling is that most, if not all, boating accidents are entirely preventable if the responsible parties behave appropriately.

Look before you leap.

Leaping from the boat into the cool water is a peak summer experience. However, severe injuries can occur if you are not aware of your surroundings.

Never jump off the back of a boat where the motor is running. Hitting the motor can result in major injuries that can lead to death if you do not receive medical care in time. We advise not jumping from the boat at all. The safest way to board and exit a boat is with the ladder.

Don't let minors behind the wheel.

Many water accidents involving minors occur because the minor was operating a water vehicle. It is not uncommon for parents to allow older kids and teens to drive a boat or a personal watercraft, like a Jet Ski. We strongly advise against this. Only experienced adults should operate a water vehicle, preferably those who have completed a boating safety course.

Never drink and boat.

Some folks who would never get behind the wheel of their car after drinking alcohol have no qualms about driving a boat after a few drinks. Alcohol and motor vehicles don't mix, even if those vehicles are on the water. Alcohol is a leading factor in boating-related deaths. It is illegal to operate a boat while under the influence of alcohol. Do not drive a boat if you have been drinking alcohol and never get on a boat with a driver who is intoxicated. We advise having a designated driver if you will be on a boat with alcohol in it.

A fun day on the water doesn't have to end in pain. If you are planning a day on the water, then make sure everyone involved behaves carefully, attentively, and in accordance with all applicable safety rules and regulations. And if you have been injured in a boating accident caused by someone else's negligence, call (239) 649-8050 now. Speak to an attorney about your rights and how you can receive full compensation for your injuries.

'Staff'Who Fight Hard For You'

What Are Our Clients Saying?

"Thank you to the Law Offices of Marc L. Shapiro, P.A. Going through an accident is not something you would think about ever happening to you, but I'm glad I had Mr. Shawn Davey in my corner through this ordeal. I didn't know the slightest thing about the process or what to do after the accident, but they walked me through it and had my best interests at heart during this time. I will be referring anyone I can to this law office. Thank you again for all of your help."

-Darrell Evans



"This law firm is by far the best law firm I have ever had! Wonderful staff who fight hard for you. Even when they are sick, they make sure their clients are first! I highly recommend them! Overall five-star rating!"



How Are We Doing?

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/AttorneyShapiroLaw. Your support empowers us in our mission to help as many people as possible.

Breakfast Sausage Kebabs

This simple recipe can make any breakfast a little more fun. We recommend pairing your kebabs with your favorite kind of eggs.

Ingredients

- 7 oz frozen, fully cooked breakfast sausage links, thawed
- 20 oz pineapple chunks,
- 10 medium-sized, fresh
- 2 tbsp butter, melted
- Maple syrup, to taste

EQUIPMENT

5 metal or soaked wooden kebab skewers

Directions

- 1. Cut sausages in half. Thread alternating sausages halves, pineapple chunks, and mushrooms onto kebab skewers. Brush with butter and syrup.
- 2. Grill over medium heat, regularly turning and basting with syrup, until sausages are lightly browned, about 8 minutes.

Inspired by TasteOfHome.com



Word Search



NGGSS BZCQXFUUEHRK BLMFIREWORKS

CAESAR **FIREWORKS**

GRILLING INDEPENDENCE

LARKSPUR

PEACHES PICNIC

POPSICLES

RUBY SPARKLER

SUNGLASSES

SWIMMING