



**CASE BARNETT**  
— LAW —



# AN AURA OF JOY

## WHO MAKES THE FIRM SO SPECIAL?

A few years ago, Nicole and I were attending a marketing conference, ready to take the first steps to bring our firm to the next level. There, we got some of the best advice we've ever heard: Before you start marketing hard, look inward and make sure you don't have any holes in your bucket.

At the time, we had a lot of holes. I'm glad to say we don't anymore. We've worked hard to build the kind of firm we can be proud of. In turn, we've been able to create a team of truly wonderful people. Over the last few months, we've had some new faces join the team, and I want to take a moment and introduce everybody.



**Ryan Maughan**

*Trial Attorney*

Ryan comes to our firm from "the dark side," aka insurance company defense. That said, it's pretty common for personal injury lawyers to spend a few years learning the tricks of the other side so they know what they're up against when fighting for their clients. Right out of the gate, Ryan won a huge motion for us and kept a wrongful death case we were trying in court.

When you have a conversation with Ryan, you know he's listening because he's very thoughtful with his words. Ryan is a kind, gentle person who's not afraid to jump in and fight for his clients.



**Christina Rudat**

*Paralegal*

Christina has the best energy you'll ever see. It's an infectious kind of positivity. When she walks into a room, it's like a big, glowing light bubble is following her. This energy is the reason we knew she'd be a great

addition to the firm. Christina had her daughter while going through law school, and that's just incredible. She's a hard worker, and she brings a lot of positivity to the team.



**Nicolle Walsh**

*Paralegal*

Nicolle is super proactive, which is an incredible trait to have. There have been a number of times when I go to email someone to get some information for a case only to find Nicolle has already done it. It's amazing! Plus, she does a lot of environmental volunteer work, so she's really just an all-around good person.



**Phoebe Ortega**

*Client Care Specialist*

We hired Phoebe barely 10 minutes after our first phone interview with her. During the conversation, you could feel her positive vibes radiating through the phone. I knew she was someone we needed to have helping our clients every day.

If you could see the aura around the office, I imagine it would be a sort of pink, green, and yellow light — colors of positivity and joy. I don't know how firms let people like this get away. They're an amazing bunch.

When clients come to us, they're in a very difficult situation. We want them to feel supported and cared for every step of the way. There aren't many people in the world who can deliver what our clients need, but we've found them. I'm thrilled to have Ryan, Christina, Nicolle, and Phoebe on our team.

—Case Barnett



# COOL FOR THE SUMMER

## 7 Tips for the Perfect Popsicle

*There's nothing like enjoying an icy treat on a hot summer day. But ice cream and store-bought popsicles tend to be full of processed sugar and artificial flavors. Beat the heat with a homemade treat instead! Here are some tips for creating the perfect homemade popsicles.*

- Invest in a popsicle mold. You can make popsicles with ice cube trays or paper cups, but an inexpensive popsicle mold can completely change the aesthetic of your popsicles, making them even more fun and delicious.
- Use a pastry bag or freezer bag with a corner cut off to easily fill popsicle molds without making a mess.
- When filling the molds, leave a 1/4 inch of space at the top. The mixture will expand when it freezes.
- If your popsicle mold comes with a snap-on lid, leave the lid unsealed. Opening the lid when the molds are frozen can crack the brittle plastic.
- Turn your freezer to the coldest setting and put your molds at the back of the freezer. The quicker your popsicles freeze, the creamier they will be because fewer ice crystals will form.
- When you're ready to eat your popsicles, carefully run the molds under warm water until they loosen. Gently wiggle the popsicle back and forth until it easily slides free.
- Store uneaten popsicles in airtight freezer bags to prevent freezer burn.

Ready to get started? Use the above tips to create the delicious guilt-free popsicle recipe below.

## HEALTHY SUMMERTIME POPSICLES

### Ingredients

- 2 cups berries
- 2 tbsp honey
- 2 cups plain Greek yogurt

### Directions

1. Blend berries in a food processor or blender until nearly liquified. Feel free to use your favorite kind of berry for this recipe. Blueberries, strawberries, raspberries, and blackberries all work great!
2. Pour berry mixture into large bowl. Stir in honey, and then gently mix in yogurt.
3. Pour mixture into molds and freeze for 4–6 hours.
4. Enjoy with your family on a hot summer day!

# OUR CLIENTS SAY IT BEST

"Look no further! We all have preconceived ideas about lawyers, but when our child was involved in a traumatic accident in California miles away from home, we needed help. We needed someone who could help us understand specific legal details and insurance issues involved in California, but even more importantly, someone who would be an advocate for our child and help to get life back to normal. We were very fortunate to find Case Barnett. Case and his team were immediately there for our child, assisting in all of the details, big and small, which is necessary to deal with the difficulties following an accident. Our relief was immediate that we'd found someone who cared about our child's well-being first and foremost and who was going to help us 'make it right' again.

"If you're in need of an outstanding and caring legal team in Southern California to help you ... you'll find it with Case Barnett."

—Terri H.



**Reminder About Our Firm's Communication Policy:** Our promise to you is that we don't take inbound calls or emails while we are working on your case. Case Barnett takes no inbound unscheduled phone calls whatsoever. It makes him much more productive and helps get your case resolved faster. You can always call the office at 949-861-2990 and schedule an in-person or phone appointment, usually within 24–48 hours. This is a lot better than the endless game of "phone tag" played by most businesses today. Remember, too, that email is "quick," but is checked no more than twice a day. Replies are then scheduled into the calendar. So, if it's really important, don't email — call the office instead.

# Finn's Story Time

## Family Memories at Palm Springs

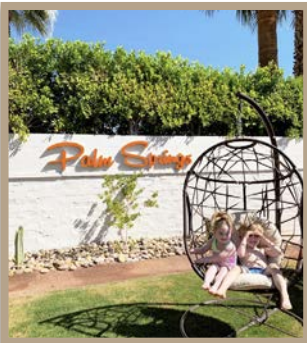
Hello, everyone!

This is Finn, and I want to tell you about the most special place on Earth: Palm Springs, California.

Earlier this summer, my family took a fun trip to Palm Springs. Mommy and Daddy rented a house with a heated pool in the backyard, so Harlow and I got to play with our water toys and floaties all day, every day. We watched cartoons and had breakfast in bed each morning, and ate barbecue, watched movies, and played games every night. It was a fun, relaxing getaway.



We didn't go to Palm Springs just because the pool was warm. Palm Springs is a really special place to my family. When I was still a baby in my mom's belly, Daddy took her to Palm Springs so she could float in the pool. We came back when Mommy was pregnant with Harlow. This was Harlow's first trip to Palm Springs!



The coolest memories in Palm Springs happened at a special restaurant. Once upon a time, back when Mommy and Daddy were still just dating, the first place they said "I love you" was at a Mexican restaurant in Palm Springs. Less than a year later, they had dinner at the same restaurant, and when they were walking out to leave, Daddy asked someone at a nearby table to take their picture. Mommy was super embarrassed, but she posed for an awkward photo in the middle of the restaurant anyway. Then, all of a sudden, Daddy was down on one knee!



It turns out, while Mommy was in the bathroom, Daddy had asked the people to capture the moment he proposed. I'm glad he did! They're really neat pictures. Eight years later, the restaurant is still open. During our last trip, we had dinner there, and Harlow and I got to hear the story of when Daddy asked Mommy to be his wife.

I think it's a really good story, and it's another reason why Palm Springs is so special to us!

-Finn Barnett

## Word SEARCH

N	J	S	B	R	R	B	T	Z	B	H	A	T	T	V
H	O	R	I	E	J	R	V	M	U	E	Q	I	O	Z
W	I	I	M	R	V	E	F	D	Y	W	A	Q	H	J
G	T	M	T	R	L	A	P	N	H	M	Z	C	N	J
A	U	H	B	A	P	K	Z	P	U	T	A	N	H	E
S	P	R	X	S	C	X	B	J	V	S	U	M	E	D
G	O	D	K	J	V	A	U	Y	A	L	P	S	X	I
O	V	J	B	Y	L	N	V	T	T	N	T	M	A	S
P	O	D	B	Q	E	E	O	H	R	U	P	H	O	T
N	M	N	N	Z	H	H	S	D	M	F	T	O	E	U
F	L	C	U	Y	C	B	N	E	D	V	Q	Q	P	O
F	K	T	D	B	W	S	J	G	V	M	N	C	A	E
B	S	M	W	A	Y	L	G	G	G	C	B	V	X	Y
C	D	U	D	G	U	X	F	D	X	K	D	H	Y	A

BEACH  
HOT  
PLAY  
TAN

BREAK  
JUNE  
SUMMER  
TRAVEL

FUN  
OUTSIDE  
SUN  
VACATION

## No. 1 Dad Hash Browns

*Inspired by Bon Appétit*

### Ingredients

- 1 stick unsalted butter, or 6 tbsps ghee
- 3 russet potatoes (about 1/2 lb.), peeled
- 1 tsp Kosher salt, plus more to taste
- Freshly ground black pepper, to taste
- Pinch of cayenne pepper, plus more to taste

### Directions

1. In a small saucepan, heat butter over medium heat until foamy. Reduce heat if needed to avoid browning. Skim off white milk solids to make clarified butter (ghee). Transfer to a bowl and reserve. (This step won't be needed if using ghee.)
2. Using the large holes on a box grater, grate potatoes. Transfer to a large bowl of cold water and stir until water becomes cloudy. Rinse potatoes under cold water, then squeeze out liquid using cheesecloth or a kitchen towel, removing as much moisture as possible. Season potatoes.
3. In a large nonstick skillet, heat butter (or ghee) to medium-high. Add potatoes and cook until a crust forms underneath, about 5 minutes. Using a rubber spatula, break up potatoes and continue to cook, adding more butter (or ghee) if potatoes begin to stick.
4. Cook until golden brown and crisp, about 8 minutes. Drain on paper towels; season with salt, pepper, and cayenne to taste. Serve.



*This publication is intended to educate the general public about personal injury and elder abuse. It is not intended to be legal advice. Every case is different.*

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## CELEBRATE NATURE PHOTOGRAPHY DAY

### Tips for Capturing the Best Outdoor Photo!

Nature Photography Day is June 15, and it continues to garner enthusiasm with each passing year. It's been designated by the North America Nature Photography Association as a day to promote the enjoyment of outdoor photography and to explain how nature photography can advance conservation efforts locally and worldwide. Almost everyone has access to a sufficient camera with smartphones, but not everyone knows how to best capture a beautiful nature scene. Here are some tips to help!

**FIND THE ANGLES** Landscape photography isn't about appealing to someone else's sense of style; it's about shooting what makes you happy. Take some time to study the work of other nature photographers you enjoy. What angles do they use? What colors do they coordinate within the frame? How close do they get to their subject? Try something different. Go against the grain, use a different angle, shoot a close-up where others would shoot wide angle. Find a good starting place and experiment a little.

**HARNESS THE LIGHT** Nature photos often look great in the morning or evening light, but the type of lighting you use is often dictated by the scene you are trying to capture. It's generally

accepted that side-lighting, where the sun is coming from either side of the camera, is the most desirable for landscapes because the contrasts between light and shadow can add depth to your photos. However, front- and back-lighting — where you shoot away from or into the sun — can also produce nice photos. Similar to angles, try experimenting until you find something that looks good to you.

**CROP FOR TEXTURE** Sometimes the difference between an amazing shot and a mediocre one is distance. When photographing nature, try zooming in or moving geographically closer and cropping close on your subject. This could be tree bark, a leaf, the forest floor, or a lizard's skin. The fine details of your subject can often create stunning images.

In your quest to snap the most Instagram-worthy shots, the most important thing to remember is to respect the animals and the environment. Be sure to bring bags with you to take any garbage or other waste with you, and stay on designated trails while exploring. Keep these tips in mind, and you'll be taking incredible nature photos in no time.

