



CASE BARNETT
 ——— LAW ———



A HOLIDAY MOOD

WARM, FUZZY, AND COZY FOR THE HOLIDAYS

The magic of the holidays always brings along some great traditions, and traditions are where memories are made! As a kid, traditions turned into fabulous memories I have forever. These memories, to this day, elicit certain feelings and emotions.

Traditions are so important, and Nicole and I are always working on instilling our own traditions in our home with Finn and Harlow. When our children think of the holidays, we hope they will think of the feeling of coziness. Through holiday decorations, activities, special foods, and music, that feeling radiates throughout our home. I mean, how could you not feel cozy sipping hot chocolate or apple cider while decorating, listening, and dancing to Christmas music?

The late Maya Angelou, a renowned poet, once said, "I've learned that people will forget what you said, people will forget what you did, but people will never forget how you made them feel." That feeling of the holidays is huge for us. Our wish is for our children to reflect back on the holidays years down the road and still feel cozy, warm, and fuzzy.

I still remember when I was a little boy, every Christmas, we would go to the Officer's Club at the El Toro Marine Corps Air Station in Orange County. My grandfather was a colonel in the Marines many years ago, and this became a holiday tradition in our family. Certain things really stick out to me when I look back at the annual experience. We would get all dressed up, and I wore saddle shoes, or saddle oxfords. The meal was extravagant, all spread out in those shiny metal buffet serving containers with the handles. My favorite was the crispy bacon.



Thinking back to those Christmas meals, I can taste it now. My grandfather always wore a red cardigan sweater, and he was about 5 feet, 2 inches tall when he reached his 70s and always leaned forward and to the left a bit. He passed away years ago, but sometimes, it can feel as though he is still here. Those memories keep him alive.

When you do something every year, it becomes ingrained in your memory. In our household, we try to create those consistent and special memories for our family. Every year, I cook both Thanksgiving and Christmas dinner, and I love it. I used to not really be too fond of cooking, but it has become a fun activity for me — those dishes sure can be a pain, though! It is absolute magic to have those smells floating throughout the house,

especially around the holidays. The kids love to help me with the bird, and they think it's silly because it can look gross in the beginning, but we always have a blast.

In the spirit of the holidays, I hope you also have traditions you hold dear. Making memories and associating feelings, smells, and emotions along with them help to keep the magic of the holidays alive for years to come!

Happy holidays!

—Case Barnett



CREATING A HOLIDAY MASTERPIECE

How to Decorate Your Gingerbread House Like a Pro



One of the most popular holiday traditions has become making and decorating gingerbread houses.

The tradition began in Germany in the early 1800s and originated from Grimm's "Hansel and Gretel." Some shy away from the idea of making their own gingerbread house, but have no fear — if the Germans did it in the early 1800s, so can you!

To simplify things, many gingerbread houses come with baked pieces and a full decorating kit. This helps you have more time for the best part: the actual decorating! Each kit usually comes with fun candy and icing, so you can make something really kick-butt for the holidays!

Icing will be your best friend. Think of it as the yummy glue that holds everything together while also acting as a colorful trim for your gingerbread house. However, because it'll keep the house from falling, be sure to use a lot!

Spice drops also make for a great trim and "roofing," just use icing

to hold them in place. Alternate between colors or use a variety to make your house really pop.

M&Ms are certainly a must-have for anyone decorating their gingerbread house. Not only are they delicious, but they also make cute little accents all over the house and yard.

Mini cookies of your choice may also make a deliciously good-looking roof. Try layering them up for a dimensional look! And, for extra pizzazz, strategically place mini candy canes throughout the yard and on either side of the front doors and windows.

If you want to get really detailed, try using actual candy bars as fire logs in the fireplace. Just be sure to store your gingerbread house in a cool area so nothing will melt!

Whether you prefer a simple gingerbread house or a flashy one, any and *ALL* candy can be used! Get decorating and be sure to have a bite of candy along the way!

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 — 1,000 miles away from home — we needed help. We needed someone who could help us in understanding specific legal details and insurance issues involved in California, but even more importantly, someone who would be an advocate for our child and help get life back to normal. We were very fortunate to find Case Barnett. He and his team were immediately there for our child, assisting in all of the details necessary to deal with the difficulties following an accident. Our relief was immediate, and it was incredible that we 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 with an accident or personal injury situation, call Case Barnett."

-Terri





EXPOSED

The Truth About Elder Abuse Cases

According to the National Council on Aging, about 1 in 10 elderly Americans over the age of 60 have experienced some form of elder abuse. If you or someone you know has a parent or loved one in a nursing home or receiving elderly care, the last thing you want to worry about is if your loved one is being exploited and taken advantage of.

Pursuing litigation can sound intimidating, but we are here to tell you the process is not as difficult as it may seem, and the stress is not substantial if you have the proper team in place. You can be as involved in the case as you'd like. However, if minimal stress is your goal, while you will likely have your deposition taken, we can take over and streamline the process for you.

Nursing homes in particular have taken an institution that should be beneficial to society in caring for the elderly and turned them into cash machines, playing the system to maximize profit. By cutting down expenses, they end up providing the minimum amount of care they can get away with. Oftentimes, nursing homes will carry the minimum number of nurses to fulfil the required nurse-to-patient ratio. However, in certain cases where patients are bedridden and require a substantial amount of care, these minimum requirements put patients at risk, and they suffer for it.

When we bring litigation, these nursing homes then have to spend the money to hire enough nurses and properly train them, benefiting not just your loved one but other elderly individuals as well. When people bring these cases, a greater societal good results because, sometimes, the only way to right the wrongs of these nursing homes is to pursue legal action and hit them where it hurts (in their pocketbook), so to speak.

For all elderly abuse questions and concerns, we are here to help! Call us today and let's chat about your situation.

**FALL IS OVER!
RELINQUISH YOUR
PUMPKIN SPICE**

STARBUCKS:




DIY HOLIDAY EGGNOG

Inspired by [TastesBetterFromScratch.com](https://www.tastesbetterfromscratch.com).

Ingredients

- 6 egg yolks
- 1/2 cup sugar
- 1 cup heavy whipping cream
- 2 cups milk
- 1/2 tsp nutmeg
- 1 pinch salt
- 1/4 tsp vanilla extract
- Cinnamon and whipped cream, for garnish

Directions

1. In a medium bowl, whisk the egg yolks and sugar until light and creamy. Set aside.
2. In a saucepan over medium heat, stir together the cream, milk, nutmeg, and salt. Bring to a simmer.
3. Add a spoonful of the milk mixture to the egg mixture. Whisk vigorously and repeat, one spoonful at a time.
4. When most of the milk is whisked in, add the egg mixture to the saucepan.
5. Whisk until the liquid thickens slightly or reaches 160 F. Remove from heat and add vanilla extract.
6. Pour the eggnog into a glass container and cover. Refrigerate.
7. When the eggnog has thickened, pour it into glasses, garnish, and enjoy!



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Make the Perfect Snowball in 3 Steps



HOW TO MAKE THE PERFECT SNOWBALL

WITH AND WITHOUT SNOW!

If you live in a snowy climate, you've likely made at least one snowball — but how good was your technique? It turns out the process of snowball-making is more complicated than grabbing a handful of powder and squeezing it. To understand the nuance, Popular Science asked both a NASA astrochemist and a director from Montana State's Snow and Avalanche Laboratory to weigh in.

According to the astrochemist, a truly perfect snowball would need to be made in a lab or outer space. Those are the only places where you can achieve pressure high enough to melt the snow and refreeze to make a "meniscus" (aka "snowball glue") throughout the ball. But if you don't have a private lab or rocket ship, here's the next best thing.

3 Steps to Snowball Perfection

1. Test the snow for "free water." Your snow can't be too soggy or too dry. You want what The International Classification for Seasonal Snow on the Ground calls "wet" snow, which is 3%–8% water by volume.

To see if your snow is worthy, try the squeeze test. If it sticks together when you squeeze it without gushing water, you're set!

- 2. Keep your gloves on.** There's no need to go gloveless if your snow passed the squeeze test. You may be tempted to try turning dry snow into wet snow with your body heat, but ignore the urge — at best you'll create a fragile snowball with only a thin shell of snowball glue.
- 3. Crank up the pressure.** The tighter you squeeze your snowball, the better it will be! At the annual Japanese snowball fight Yukigassen, players use molds to make extra-tight snowballs. You can buy one on Amazon for under \$10.

The Snowball You Can Drink

If your backyard is snowless, we have good news: You can still make snowballs — the drinkable kind! The Snowball is a classic Christmas cocktail named for the dome of froth that appears when you stir it. It's made by mixing one part lime cordial and two parts Warninks Advocaat Liqueur with ice, then straining the mixture and adding six parts lemonade. For more details and snowball trivia, visit GoodHousekeeping.com.

