

THE Key Piece

A MONTHLY PUBLICATION OF
LOYD J. BOURGEOIS LLC



Loyd J. Bourgeois
Attorney-at-Law



BIG CHANGES... *start with small steps*

A few years ago, I read the words of Chinese philosopher Lao-Tzu, "A journey of a thousand miles begins beneath your feet."

A short sentence but a never-ending truth – everything begins somewhere! On a personal level, I've been contemplating those words.

From goals (journeys) for our firm, my family and myself, they can only be accomplished with actions started with a small step (beneath our feet). For our firm, we have opened a new office for client appointments in Metairie, giving us greater access to the New Orleans metro area.

The small step starting this journey was looking at real estate listings one night, which planted a seed about expansion, which grew into a plan and finally the signing of a lease. This is but one small example of how one small step can turn into a big, life-changing journey.

What journey are you facing? What is one small step you could take to get yourself started on that journey?

Let us know! We want to help you move forward in your journey to taking the first small step toward your thousand miles!

Sincerely,

Office appointments now available in Metairie

We recently opened a new office location in Metairie to better and more easily serve our clients in the New Orleans metro area. The office is located at 2325 N. Hullen Street,

Suite 101, Metairie, La. 70001, a few blocks off Causeway Boulevard.

This office is open by appointment only.

OUR MISSION

We Help You Fight
Life's Legal Battles with
Compassion and Care!

Our Firm's COMMUNICATION POLICY

Our promise to you is that while we are working on YOUR case – we are WORKING on YOUR case. And this goes for each and every one of our clients. This means that our focus and attention are squarely on your case and not anything else. Because of this, Loyd Bourgeois DOES NOT take unscheduled phone calls or emails. This makes him more productive, efficient and knowledgeable about YOUR case. It may help get your issue resolved faster. You can always call the office at (985) 240-9773 and schedule a phone appointment or in-person visit.

DISCLAIMER: This publication is intended to educate our clients, referral sources and others in our network about disability denials and disabling personal injury claims. This is not intended to be legal advice. Each case is different. You can pass this information along to your family and friends as long as the newsletter is copied in its entirety.

Thanks for your referrals!

M. Granier R. Berthelot
B. Bradley M. LeBourgeois

Law Office of Ramsey, Skiles & Streva
Couture Law, LLC
Jake Lemmon, Attorney

We welcome AND appreciate your referrals! Please make sure if you refer someone to make sure they tell us about YOU! We accept referrals in disability, injury and divorce cases.

Mark your calendars for a tasty 'Battle'

Our team would like to invite everyone out to the best jambalaya and gumbo cook-off in the New Orleans area – the St. Charles United Way's annual Battle for the Paddle on Oct. 3, 2019.

The family-friendly event is from 3 p.m. until 7:30 p.m. at the Edward A. Dufresne Community Center in Luling and has over 125 teams competing for the Paddle!

Our cooking team will be participating, and we invite everyone to come pass a good time with us!

LJB's Cookin' Corner GRILLED SOFT-SHELL CRAB

For the recent Dat Dads Cook-Off, the team decided to add some fried fish to our presentation. I was tasked with purchasing the fresh Des Allemands catfish. Luckily, I know a great fisherman who had plenty on hand. While picking up the fish, I noticed a true seafood delicacy – soft-shell crabs. I couldn't pass it up. I purchased a few for personal consumption. Instead of the traditional fried, we tried them grilled. Talk about delicious! You should give it a try:

INGREDIENTS

- 6 soft-shell crabs
- 1/4 cup olive oil
- Salt and freshly ground
- Black pepper to taste

INSTRUCTIONS

Rinse the crabs under cold running water and brush them with a small brush, if necessary, to remove any dirt on their outer shells. Twist off and discard the apron. Fold back the pointed sides of the top shell to expose the gills and remove the gills on both sides. Using kitchen scissors, cut across the front of the crab about 1/4 inch behind the eyes and mouth and squeeze out the small sac hiding directly behind the



mouth. The crabs are now ready to be cooked.

Preheat a grill to medium-high with the lid down.

Brush the crabs with some of the olive oil and season them with salt and pepper. Place the crabs on the grill, cover it and cook, turning the crabs every few minutes and basting them with the remaining olive oil until they turn orange and are cooked through, 7 to 9 minutes, depending on their size. Remove from the grill and serve hot.

GET OUR BOOKS!

We are here to help you understand your legal situation so you can make the best decisions about your case and your life as possible. Grab your copy of our FREE Guides today at www.LJBGuides.com:

16 Sensible
Actions to
Help You Plan
& Prepare for
Your Divorce



Quick Guide
to Louisiana
Accident and
Injury Claims



9 Mistakes
That Can
Disable
Your Social
Security
Disability
Claim



REVIEW ROUNDUP

"...He knows the ins and outs and provides information before I even had the questions to ask. He is upfront and honest about everything and fully explained the steps in the process before they happened, as well as while everything was going on. Things move slow in this type of case, but when it speeds up, it goes whirlwind fast before slowing again. The whirlwind was a breeze to get through because Loyd knew what was happening and when. He is thoroughly professional and exceeded my expectations."

— Cheryl

"Loyd and his staff were very professional and took a lot of [time] on my case. They made this process very easy..."

— Anonymous

Loyd's response — Thank you both Cheryl and Anonymous! We truly enjoyed working with you both and are thankful for the successful results obtained for you!

We encourage all of our clients to leave us a review on Google, AVVO or Facebook. Let us know how we are doing!



The pastalaya was great!

Thanks for coming out and supporting a great cause

Last month, we wrote about our LJB crew cooking at the third annual Dat Dads Club Gradoux on the Bayou Cooking for a Cause. I was excited to see a few of you at the event, which was a tremendous success.

This was the nonprofit's largest Cooking for a Cause with more

than 30 teams entered. A great time was had by all! Our team cooked an interesting pastalaya made with orzo pasta. We added fried catfish, crackling and chicken jalapeño sausage on the side.

We look forward to next year, this great event and even greater cause!

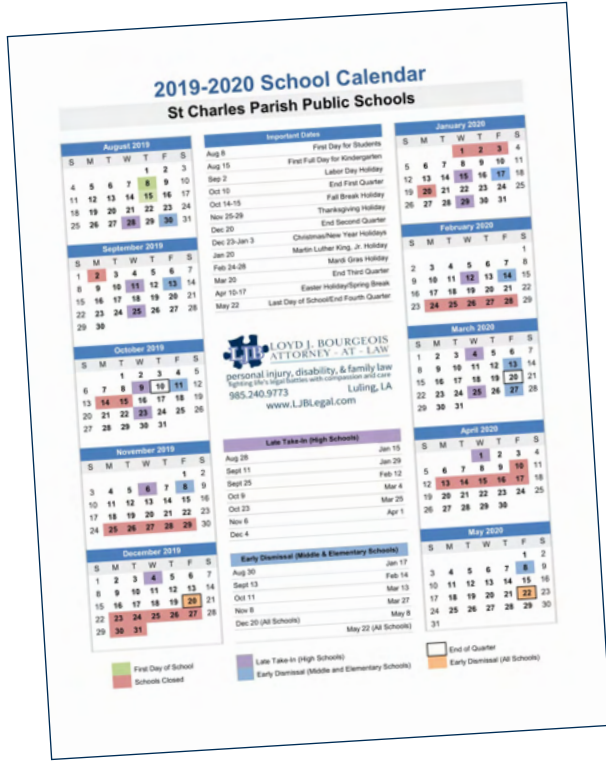
FUN STUFF: SUDOKU

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Find the answer key on page 4. (It's upside-down!)

Happy Labor Day!

Get your school calendar magnet!



Our creative director (and my beautiful wife, Lindy) really outdid herself with this awesome St. Charles Parish Schools School Year Magnet.

The refrigerator magnet puts into an easy-to-view format all school holidays, half-days, and important dates for the 2019-2020 St. Charles Parish School Year.

If you want the magnet for yourself, a friend or family member, let us know.

Shoot me an email at loyd@ljblegal.com with the subject – SEND ME THE MAGNET and make sure to

2	7	4	2	1	8	5	6	3	9	6
3	8	9	3	2	6	4	5	7	5	1
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8	7	8	3	9	2	5	1	6	4	4
9	8	9	6	8	5	3	4	7	2	2
7	5	7	2	8	1	7	3	1	9	3
5	7	1	9	6	2	9	4	8	3	4

include your name and address. We will get this out to you right away!

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