

February 2020
Volume 3 Issue II

THE Key Piece

A MONTHLY PUBLICATION OF
LOYD J. BOURGEOIS LLC



Loyd J. Bourgeois
Attorney-at-Law

COMPASSION THROUGH GIVING



Supporting St. Charles Parish Public school teachers

Teaching children, molding minds and building the great community leaders of tomorrow is clearly not an easy job. It's one often taken for granted by all of us parents and community members. In St. Charles Parish, we are blessed to have one of the best school systems in all of Louisiana, and it does not come without the selfless dedication of our teachers and school support personnel.

Our firm is committed to giving back to our community. In 2020, our goal is to make our teachers and school staff feel the love. Over the year, we will be donating coffee, goodies and other treats to each St. Charles Parish Public School teachers' lounges one month at a time! We kicked this off in February by

recognizing the incredible teachers and staff of Lakewood Elementary in Luling. Lakewood is a 3rd through 5th grade upper elementary school where all three of my children (and my wife) learned what it means to be a St. Charles Parish student.

We thank them for their patience, guidance, inspiration and nurture of the future leaders of St. Charles Parish, the State of Louisiana, our nation and the world.

We hope they enjoyed the snacks, drinks, and of course, lots of coffee!



INSIDE: Update from Christy • Pulled Pork Chili Recipe

OUR MISSION

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

Reminder About 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.

Loyd J. Bourgeois LLC

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REVIEW ROUNDUP



EXCEEDING EXPECTATIONS

Loyd was highly recommended to me, and I must say he exceeded all my expectations. I would highly recommend his services to family and friends. He was very successful in winning my appeal with LTD insurer. – Ronald

TREMENDOUS HELP

I never needed a lawyer, but I knew I needed some help, and I was referred to Loyd's Bourgeois. I could tell from his writings and videos he understood what I was going through, and I liked that he seemed pretty down to earth. I gave his office a call, and I have not been disappointed since. I was personally able to meet with Loyd and could schedule him when I needed. And he and his team did what they promised and let me know the truth about my case. They approached my case with total respect and compassion and really understood where I was coming from. Without hesitation, Loyd is highly recommended and a lawyer I will always trust! – Amos

Loyd's response – Ronald & Amos, your words continue to remind us each day why we work hard and fight injustice. We really enjoyed getting to know you both and wish you nothing but the best as you continue on your journey! Search for us on Google, AVVO or Facebook and leave a review.

A reminder of what we do

Our team of dedicated, trusted and compassionate professionals can help you, your family and friends with the following legal matters:

DISABILITY BENEFITS ISSUES

Social Security Disability, Short and Long-term Disability Applications and Denials, LASERS, TRSL, LSERS and private disability claims.



PERSONAL INJURY

Think accidents and injuries from auto wrecks, workplace injuries, industrial accidents, explosions, 18-wheeler/big-rig crashes, offshore injuries, river and vessel injuries, dog bites, and other injury claims, including wrongful death and disabling injury.

FAMILY LAW

Divorce, child custody, community property issues, and other family law issues.

These are our primary practice areas, but if you have a legal matter outside of these areas, please contact us as we can likely point you in the right direction with either pointed advice or an introduction to one of our trusted referral partners.

Contact us at (985) 240-9773 or info@ljblegal.com today to get started!

Thanks for your recent referrals!

J. Arthur • C. Bynum • J. Naquin
Workers' Compensation, LLC – Tim Benedetto

CHRISTY UPDATE CONTINUED...

cuteness off my cream-colored sofa!

And of course, mid-February means Girl Scout cookies are ready for pick-up and delivery of pre-orders. Soon my home will be overflowing with

everyone's favorite flavors, and I will surrender three solid weeks of my life to assisting my troop in selling as many boxes as possible! My e-mail will be blowing up, my phone will ring frequently and you will

more than likely see us around the parish selling at cookie booths. But you can always reach out to me at the office to place an order! Cookie sales end on March 15, so place your order soon to ensure you get your favorites.

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.

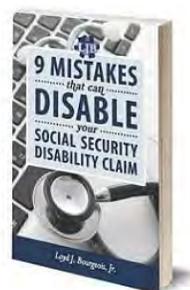
DIVORCE:
16 Sensible Actions to Help You Plan & Prepare for Your Divorce



INJURY:
Quick Guide to Louisiana Accident and Injury Claims



DISABILITY:
9 Mistakes That Can Disable Your Social Security Disability Claim



LJB's Cookin' Corner

5-STAR PULLED PORK CHILI

Lindy, the boys, and I attended a Super Bowl party where the food was themed to the two cities in the Super Bowl. (There was also ample King Cake even though the Saints didn't quite come through after a promising season.) Although the San Francisco-style Cioppino (a seafood stew) was delicious and unlike any south-Louisiana stews I've ever had, I decided to honor the winning team and city by sharing the Kansas City recipe with you. KC's contribution to the party menu was pulled pork chili made by our friend and neighbor Jarrett. It received rave reviews by all, and he was kind enough to share his recipe.

INGREDIENTS

- 2 lb. boneless pork shoulder
- Tony's (or another seasoning blend)
- 1/4 cup light brown sugar
- 2 tsp. garlic powder
- 1 tbsp. ground cumin
- 1 (12-oz.) bottles pale ale style beer
- 8 oz. sliced bacon, finely chopped
- 1 small jar of garlic, finely chopped
- 1 jalapeño, seeded, fire roasted and finely chopped
- 1 large Vidalia onion, finely chopped
- 1 large bell pepper, seeded, fire roasted and finely chopped
- 1 poblano pepper seeded, fire roasted and finely chopped
- 1 ancho pepper seeded, fire roasted and finely chopped
- 1 small can of tomato paste
- 5- 6 tbsp. dark red chili powder to taste
- 1 tbsp. Paprika
- 2 tsp. crushed red chili flakes
- 2 bay leaves
- 2 (28-oz.) cans whole peeled tomatoes, crushed (chopped them up before putting in the pot)
- 2 (15.5-oz.) cans dark red kidney beans, drained
- 1 (15.5-oz) can of pinto beans, drained
- 2 tbsp. hot sauce
- 1 tbsp Tony's (season to taste)
- Sliced scallions, for garnish
- Serve with cinnamon rolls. (Our hostess April really had to prod people to try this combo. However, most who did had to admit that it was a different but good flavor combination)

PREPARATION

1. Heat oven to 500°.
2. Place seasoned pork in a 9" x 13" baking dish. Bake until browned, 30 to 35 minutes.



3. Reduce heat to 300°. Cover tightly with aluminum foil. Bake until pork is very tender, about 2 hours.
4. Let meat rest for 20 minutes, then shred.
5. Heat bacon in an 8 quart heavy pot over medium-high heat. Cook until fat is rendered, 8 to 10 minutes.
6. Add garlic, peppers, onion and bell pepper; cook until soft, 10 to 12 minutes.
7. Add tomato paste and cook for 5 minutes.
8. Add 1 bottle of beer and chopped whole tomatoes. Bring to a boil.
9. Add 3 cans of beans, chili powder, cumin, paprika, chili flakes, brown sugar, Tony's and bay leaves. Bring back to a boil.
10. Reduce heat to medium-low. Cook, covered slightly, cook until beans are very tender and chili is slightly thick, 1 1/2-2 hours.
11. Stir in shredded pork and hot sauce.
12. Garnish with scallions.

FUN STUFF: SUDOKU

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8	5					6
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Find the answer key on page 4. (It's upside-down!)

2020 off to a fast start...



Christy Crotwell

Traditionally, the beginning of the year is a whirlwind for the Crotwell household, and 2020 has not deviated. (You know it's bad when your 15 year old child even points it out!) We started the year off by helping another young woman (and her little dog), who needed a temporary place to stay. Lucky for us this one was an

adult, and there were no legal hurdles to overcome. She has since moved on, and we wish her the best of luck in life.

Life became much more stressful with the unrest in the Middle East, particularly because my baby brother was there serving out the last few weeks of his second tour of duty in the Air Force. Thankfully his boots touched American soil again on Jan. 24, 2020. He, his wife and two toddlers stopped by and stayed a couple of days on their way back home to Nebraska. I was so happy to see him and my sweet nieces, but that boy is going to have his hands full!

At our house, us girls have to have something or someone to constantly

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

care for, so my daughter took on full ownership of her boyfriend's dog after he and his family moved and could not keep her. There were some hurdles to cross there, but everything is good now, and Nola is learning how to fit right in. I just have to teach her to keep her solid black

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