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FROM THE DESKS OF RAZUMICH + DELAMATER



HAPPY HALLOWEEN

Longtime readers may remember that last year, Jack was menaced by Freddy Krueger (better known as Robert Englund), so this year, it was only fair to show him menaced by Jason Voorhees.

Today's photo shows Jack being murdered by the hockey-masked killer as played by Kane Hodder, who played the villain in Friday the 13th Parts VII, VIII, IX, and X (this series fancied itself up by using Roman numerals). Underneath the mask, Mr. Hodder is a remarkably nice person who was happy to chat with fans while signing autographs (and, yes, a signed copy of this photo is on Jack's celebrity wall in his office). And, unsurprisingly, the man is STRONG. That look of surprise? That came from being manhandled unexpectedly, but it was all great fun.

This issue naturally follows the theme of the season. Hopefully you enjoy the crisp air, colorful leaves, reasonably priced candy, and scary movies just as much as we do, and we'll see you next month.

*- JOHN RAZUMICH
AND JOE DELAMATER*

APPLE CIDER & BEYOND



CREATIVE DRINKS TO KEEP YOU WARM THIS FALL

During the chilly nights of autumn, most people turn to one of three piping hot drinks to keep them warm: hot chocolate, apple cider, or tea. But take it from us — you can do much better.

There's no better place to be during the fall than in your warm kitchen experimenting with the plethora of hot drink recipes the season has to offer. Thanks to the rise of celebrity chefs and kitchen keyboard warriors (aka food bloggers), there are dozens of variations on hot chocolate, apple cider, and hot tea out there and even more unique potions splashing onto the scene all the time.

First, let's address the favorites. You can easily improve your hot chocolate game by melting your own chocolate, adding a bit of cinnamon, and using whole milk instead of water, but the world of cocoa is much larger than that. For an extra sweet twist, try using white chocolate instead of milk chocolate or topping it with crumbled toffee and toasted hazelnut pieces instead of marshmallows. You can spice up your drink with pepper to mimic the Aztecs, or make a 21-and-up version by adding a shot of peppermint schnapps and whipped cream.

When it comes to apple cider, try getting in the Halloween spirit with Food Network Canada's Spooky Apple Cider Punch; the recipe calls for cinnamon sticks, cloves, and

Continued on Page 2 ...

floating apples carved to look like shrunken heads. If you're looking for an adult beverage, mulled wine is a fun alternative that tastes similar. To make a batch, just add a bottle of red wine, sliced oranges, cloves, cinnamon sticks, star anise, and honey to a pan and simmer it for half an hour. For more kick, add 1/4 cup of brandy. As for tea, you can gussy up your cup with a splash of orange juice, a hint of lemon, sugar, vanilla, and almond extract to replicate the recipe for Russian tea from Mel's Kitchen Cafe.

In your quest for a soothing hot drink, don't forget about coffee. There's no reason to stoop to the over-hyped pumpkin spice latte from Starbucks when it's easy to make your own healthier, tastier version at home with a coffee maker, whole milk, spices, and a can of pumpkin puree. For an indulgent upgrade, drizzle on some of Simply Sissom's homemade salted pumpkin spice syrup. Fall lattes aren't limited to pumpkin, either. It would be a shame to go the whole season without sipping a chai — whether homemade with Indian spices or from your favorite coffee shop.



Last but certainly not least are the fall drinks that you've perhaps never heard of. Foremost among them, for those of drinking age, is hot buttered rum, which is a warming drink that dates back to colonial days. You can make the rich brew at home if you have rum, butter, brown sugar, honey, cinnamon, nutmeg, cloves, and a pinch of salt. For the younger crowd, try hot vanilla, Oatmeal with a Fork's alternative to hot chocolate. Not only is it something a bit different, but the recipe is

dairy-free, vegan, and paleo. Another healthy option is Green Kitchen Stories' warm, spicy apple and carrot drink, which is an autumn concoction made with fruit and vegetable juices in addition to the usual spice suspects.

That said, there's nothing wrong with striking an indulgent note when it's cold outside. Try A Spicy Perspective's drinking caramel or Lick My Spoon's maple-bacon hot buttered bourbon for an extra-sweet treat.



PUMPKIN SCREAMS

5 TIPS FOR LONGER-LASTING JACK-O'-LANTERNS

Jack-o'-lanterns are an iconic part of the Halloween aesthetic, but they can quickly backfire. If you carve your pumpkins too early, you may end up with a moldy mess on Halloween. The first rule of jack-o'-lanterns is to wait as long as possible before you start carving. Here are some other tips to help you achieve the perfect jack-o'-lantern this year.

FIND THE PERFECT PUMPKIN.

A great jack-o'-lantern starts in the pumpkin patch — or in the grocery store if you're short on time. Look for a fresh pumpkin with a sturdy, green stem, no bruises, and a flat bottom so it's stable when you're carving. Size and shape aren't important, so long as the pumpkin sparks your creativity. Just make sure you don't accidentally bring home a small sugar pie pumpkin, which will be harder to carve.

WASH YOUR PUMPKIN.

Before you start carving, mix 1 tsp of chlorine bleach with 4 liters of water and wash your pumpkin to help prevent mold. Be sure to wear gloves!

CUT FROM THE BACK.

Cutting the top of the pumpkin is traditional, but it removes the stem, which helps keep the pumpkin fresh. It also threatens the structural

integrity of the pumpkin. Cutting from the bottom is not good, either, because all the liquid inside the pumpkin will ooze out. For the best results, carefully cut a hole in the back of the pumpkin.

APPLY PETROLEUM JELLY.

After you've scooped out all the "pumpkin guts" and carved your masterpiece, apply a little petroleum jelly to the cuts. This will help seal in moisture. The Farmers' Almanac also recommends spraying your pumpkin with anti-humidity hairspray to lock in freshness.

GO ELECTRIC.

Using a real candle heats up the inside of the pumpkin, causing it to decompose faster. An LED tealight with a flickering effect will create that classic spooky jack-o'-lantern look and keep the pumpkin cool. Plus, you don't have to worry about any trick-or-treaters getting burned if they accidentally trip over your pumpkin.

These tips are to help your jack-o'-lantern last longer. When it comes to designs, feel free to let your imagination run wild! The best jack-o'-lantern is one you're proud to show off on Halloween.

HAYRIDES + HEADLESS HORSEMEN

HALLOWEEN CELEBRATIONS IN SLEEPY HOLLOW



In 1790, a school teacher named Ichabod Crane was riding home alone from a harvest festival in the village of Sleepy Hollow when he encountered a mysterious rider on horseback. Crane, horrified by the horseman's missing head, turned and ran in the opposite direction. The Headless Horseman gave chase, hurling his own decapitated head at the terrified teacher. Ichabod Crane was never heard from again ... or so goes "The Legend of Sleepy Hollow" by Washington Irving.

This story, first published in 1820, has become a Halloween favorite. The legend is so beloved that in 1997, the village of North Tarrytown, New York, where many events of the story take place, officially changed its name to Sleepy Hollow. Today, the town becomes one big Halloween party during the month of October.

Sleepy Hollow is home to many historic landmarks, including the Headless Horseman Bridge and the Sleepy Hollow Cemetery, where Washington Irving himself was laid to rest. Evening lantern tours of the cemetery are a popular attraction, and Irving isn't the only spooky celebrity buried there. Fans of the Gothic soap opera "Dark Shadows" will be delighted to enter the crypt of famed vampire Barnabas Collins.

Another highly anticipated stop for many guests is Sleepy Hollow's premier annual attraction, Horseman's Hollow, an experience not for the faint of heart. During the event, the 300-year-old Philipsburg

Manor is transformed into a living nightmare, where vampires, witches, ghouls, and undead soldiers lurk in the shadows. They all serve the dreaded Headless Horseman and are determined to make sure guests don't leave alive!

But it's not all scares in Sleepy Hollow. There's plenty of Halloween fun for all ages.

Sleepy Hollow boasts relaxing hayrides, tours of Irving's home, live readings of famous Halloween stories, performances of a brand-new musical based on Irving's spooky tale, and the Great Jack O'Lantern Blaze, an incredible exhibition of over 7,000 hand-carved pumpkins.

If you want a real Halloween experience, you can't go wrong in Sleepy Hollow. Just be careful not to lose your head!



TAKE A BREAK!



Inspired by Bon Appétit

MISO CARMEL APPLES

Ingredients

- 4 Granny Smith apples
- 1/2 cup raw pistachios
- 1 1/2 tsp plus 1 cup sugar
- 3 tbsp sesame seeds
- 2 tbsp white miso, divided
- 4 Popsicle sticks
- 2 tbsp light corn syrup
- 1/4 cup heavy cream
- 1/4 tsp kosher salt

Directions

1. Heat oven to 275 F.
2. In a food processor, pulse pistachios and 1 1/2 tsp sugar. Add sesame seeds and 1 tbsp miso, pulsing until miso is fully broken up. Spread evenly on a rimmed baking sheet. Bake for 15–20 minutes and let cool.
3. Meanwhile, insert a Popsicle stick into the center of each apple.
4. In a saucepan, bring corn syrup, 1 cup sugar, and 2 tbsp water to a boil. Boil for 5–7 minutes, swirling infrequently, until caramel is a light amber color.
5. Add cream and salt to caramel, whisking to combine. Transfer to a large mixing bowl and quickly whisk in remaining miso.
6. To assemble, first roll apple in caramel, then in pistachio mixture, before resting on greased baking sheet.
7. Let cool 30 minutes and serve.



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HALLOWEEN DECORATIONS OR FIGHTING WORDS?

A GRAVE LEGAL MATTER

We've all played a harmless trick or two, but sometimes, Halloween shenanigans get out of hand. They can lead to hurt feelings, outraged neighbors, and, in the case of *Purtell v. Mason*, a lawsuit.

In the days leading up to Halloween, all was not quiet in the village of Bloomingdale. Previously parked in a storage unit, Jeff and Vicki Purtell's 38-foot RV was now parked in front of their house. In protest, neighbors petitioned to town officials, wanting an ordinance put in place to prohibit RV parking on residential property.

While the ordinance was under consideration, Jeff Purtell took matters into his own hands. He erected six wooden tombstones in his front yard. They seemed to be innocuous

Halloween decorations, but these tombstones displayed a special message for the neighbors. Each headstone was inscribed with a sarcastic message and house number, implying the occupants' death dates. These messages soon caught the neighbors' attention.

"Bette wasn't ready, but here she lies, ever since that night she died. Twelve feet deep in this trench, still wasn't deep enough for that stench! 1690."

Insulted and a little afraid, Purtell's neighbors called the police to have the headstones removed. After a couple of visits, Officer Bruce Mason arrived and threatened to arrest Purtell if he didn't take the tombstones down. Purtell obliged, but the matter wasn't put to rest.

THE VERDICT

Purtell sued Officer Mason on the grounds of violating his rights to free speech, and the case made it all the way to the 7th U.S. Circuit Court of Appeals. Judge Sykes ruled that the tombstones did not constitute fighting words and were protected under the First Amendment. However, she also ruled that Officer Mason was entitled to qualified immunity, as any reasonable officer would act the same under the circumstances.

The bigger question might be how this case made it all the way to the U.S. Court of Appeals. As Judge Sykes wrote in her opinion, "Lawsuits like this one cast the legal profession in a bad light and contribute to the impression that Americans are an overlawyered and excessively litigious people."