LARSON LAW
JUSTICE FOR THE INJURED

Larson Law Newsletter
November 2026



"November is a quiet bridge between autumn and winter, offering a natural pause for stillness, gratitude, and a deep breath before the end of the year."

- Unknown

A Little November Gratitude

At Larson Law, we're grateful for the opportunity to serve our clients and their families. We hope your November is filled with good food, meaningful moments, and plenty of reasons to be thankful.

Happy Thanksgiving!

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Holiday Travel Safety:
Get There Safely, Get Home Safely!

The holiday season is a time for family, friends, and making memories. Whether you're traveling across town for Thanksgiving dinner or hitting the road for a holiday getaway, a little preparation can go a long way toward keeping you and your loved ones safe.

As the roads get busier and winter weather arrives, we encourage everyone to slow down, plan ahead, and make safety a priority.

🎄 **Holiday Travel Safety Tips**

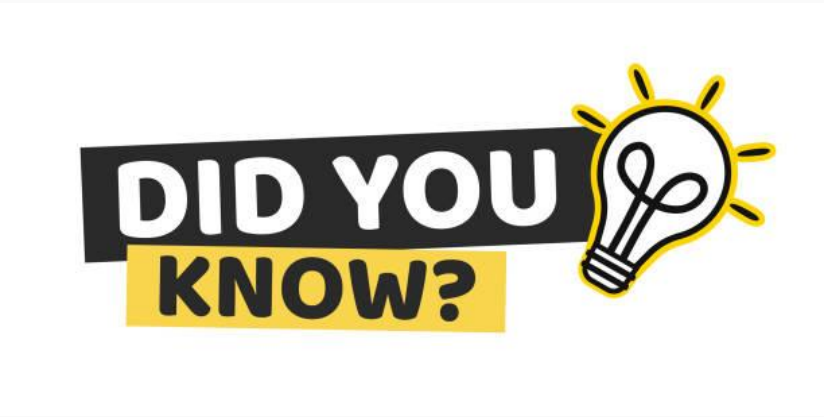
- **Check the weather before you leave.** Snow, ice, and freezing temperatures can make roads dangerous quickly. Give yourself extra travel time and postpone your trip if conditions become unsafe.

- **Buckle up every time.** Make sure everyone in the vehicle is properly secured, and that children are in the appropriate car seats or booster seats.
- **Put distractions away.** Set your GPS, choose your playlist, and respond to messages before driving. Keep your attention on the road.
- **Never drive impaired or drowsy.** Arrange a designated driver if alcohol is involved, and take breaks on longer trips. If you're tired, find a safe place to stop and rest.
- **Give yourself extra space.** Increase your following distance on wet, snowy, or icy roads, and avoid sudden braking or sharp turns.
- **Prepare your vehicle.** Check your tires, brakes, lights, windshield wipers, and fluid levels. Keep an emergency kit with blankets, water, a flashlight, a phone charger, and basic supplies.
- **Watch for other drivers.** Holiday traffic can be unpredictable. Stay patient, anticipate sudden stops, and give other motorists plenty of room.

A Friendly Reminder from Larson Law

Unfortunately, accidents don't take a holiday. If you are involved in a collision, move to a safe location if possible, call 911 when needed, exchange information, and document the scene when it is safe to do so. Seek medical attention if you are injured, even if symptoms don't appear immediately.

This holiday season, give yourself and your loved ones the greatest gift of all: **the peace of mind that comes from making safety a priority.**



Your Words Matter After an Accident!

After an automobile accident, you may feel overwhelmed and unsure what to do next. One important step is to **keep track of how your injuries affect your daily life.**

Keep a simple journal of your pain levels, sleep disruptions, missed activities, difficulty working, and tasks that have become harder since the accident. Be honest and consistent, and share these changes with your healthcare providers during your appointments.

These details can help your medical providers understand your recovery and help your personal injury attorney better explain how the accident has affected your life.

Remember: Follow your treatment plan, keep your appointments, and let your healthcare providers know about any changes in your symptoms. Your recovery matters!

November Recipe:
Maple Pecan Sweet Potato Casserole



Prep: 15 minutes · Bake: 30 minutes · Serves: 6–8

Sweet, buttery sweet potatoes topped with a crunchy brown sugar and pecan crumble make this a delicious addition to any Thanksgiving table. It's easy to prepare and sure to become a seasonal favorite!

Ingredients

Sweet potato filling

- 3 large sweet potatoes, peeled and cubed
- ¼ cup butter, melted
- ¼ cup pure maple syrup
- ¼ cup milk
- 1 teaspoon cinnamon
- ½ teaspoon vanilla extract
- Pinch of salt

Pecan topping

- ¾ cup chopped pecans
- ⅓ cup brown sugar
- ⅓ cup all-purpose flour
- 3 tablespoons melted butter

Instructions

1. Cook the sweet potatoes: Boil in a large pot of water for 15–20 minutes, or until fork-tender. Drain well.
2. Make the filling: Mash the sweet potatoes with melted butter, maple syrup, milk, cinnamon, vanilla, and salt. Spread into a greased 9-by-9-inch baking dish.
3. Prepare the topping: Mix the pecans, brown sugar, flour, and melted butter until crumbly.
4. Assemble and bake: Sprinkle the pecan mixture evenly over the sweet potatoes. Bake at 350°F for 25–30 minutes, until the topping is golden and crisp.
5. Serve warm and enjoy a little taste of fall!

Tip: You can prepare the sweet potato filling a day ahead, refrigerate it, and add the topping just before baking.



📞 **We Want to Hear From You!**

Unlike many law firms, **we actually want you to call us** and keep us updated on your case!

If it's been more than 30 days since we last spoke—please reach out. Staying in touch helps us serve you better and make sure nothing slips through the cracks.

Here's what we need to know:

- ✅ **Any updates on your recovery, care, or treatment**
- ✅ **If you've seen a new doctor**
- ✅ **If you've had new imaging like X-rays or MRIs**
- ✅ **If your health insurance has changed**
- ✅ **If your doctor says you've completed treatment**
- ✅ **If you're feeling frustrated with your recovery process**

We're here to guide you through this—**but we need your help** staying informed.

Call us. Email us. Let's talk.

We're your team, and communication is key.



We are truly grateful for the trust you place in us to handle your personal injury needs.
Your referrals mean the world to us—they are the highest compliment we can receive.
If you know someone who could benefit from experienced legal support after an accident, we're here to help them get the care and compensation they deserve.
Rest assured, we'll treat them with the same dedication and respect we've shown you.

Thank you for your confidence in us!

Did you know Larson Law has Facebook Pages, Instagram, TikTok and more!

Click icon links below to follow our pages!

We'd love for you to join and like our pages!

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