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Giacioletto



The thought of a high-speed, head-on crash rightly engenders dread. Upon impact, passengers of the vehicle(s) involved are flung forward at the same speed their vehicle had been traveling. Adding to the danger is the fact that most head-ons aren't square. Research has shown that the less the front of the car is involved in a head-on impact, the greater the chance of fatal injuries to the occupants of the vehicle.

This is due to the fact that glancing blows will cause the car to rotate (offset crash). This rotation causes bodies inside to move sideways and to miss the airbags. Meanwhile, the corners of the car are caving in toward the front-seat passengers to do harm.

Head-on crashes that aren't square also lend themselves to potential ricochets that wind up in secondary impacts and further damage to the occupants. Add in the possibility of fire and explosion,

and you have a concoction of dangers that elevates the hazards to victims of offset crashes.

Take these accident precautions to better your odds on the road:

- **Slow down.** Your reaction time and deceleration time will both be improved.
- **Turn off the cellular device.** The distraction of glancing at your phone may take away time from braking when you need it. The smallest difference can determine life or death.
- **Purchase the right car.** Some cars' safety cells perform better than others in tests. Shop wisely.
- **Get yourself to a doctor if you're in an**

offset crash. Many people have walked away from offset crashes seemingly unscathed, only to die later from undetected internal injuries. ■



a bunch of grapes

Did you ever want to become a wine drinker but was a bit overwhelmed by the varieties of grapes and multitudes of wines. Here is short description of the most common grapes, but the best thing to do is just start sampling and see what you like.

Red Wines

Cabernet Sauvignon. King of California and Bordeaux, and grown world-wide, this thick-skinned variety produces well-structured wines with minty cassis, sometimes pencil lead flavors, deep color and tannins for aging. Often matured in oak for extra complexity.

Pinot Noir. Burgundy's prized possession. A thin-skinned variety producing ethereal wines, not with huge color but extraordinary complexity and the ability to age. A finicky grape that grows best in cooler climates (does especially well in California's Russian River Valley). The finest can be pricey. Look for flavors of raspberry, cherry, violets and, with age, game.

Merlot. The world's most adored red grape thanks to lusciously smooth, mouthfilling plum fruit. First came to prominence in the wines of Saint-Emilion and Pomerol, but is now so popular it is planted widely. Some of the best are said to be found in Chile.

Shiraz Syrah/. The Rhone, particularly the north, the Languedoc and Australia are first home to this characterful variety, but it's also been adopted by America's Rhone Rangers (particularly in and around Paso Robles). Smoky blackberry, black pepper, spice and licorice are the key flavors.

Tempranillo. Spain's most noble offering and star grape of Rioja but it also appears widely and impressively around the rest of the country (under various different names). Lots of silky red berry character and a very happy partner with American oak.

White Wines

Chardonnay. The white grape of Burgundy that now thrives all over the world, appearing in many styles. In Napa and Sonoma the style tends to be creamy, rounded and weighty with peach notes and a great affinity with oak; can also be crisp and minerally as in Chablis.

Pinot Grigio/Gris. Its easy-going charms have made it a big favorite in the U.S. Particularly good examples come from northern Italy where wines tend to be fresh and light. For more weight and exotic spice, look to Alsace, perhaps to Germany (Rulander) or eastern Europe.

Sauvignon Blanc. Gooseberry, nettles, cut-grass - all the piercing aromas of this crisp variety found in the Loire, Bordeaux and California ... but most explosively, New Zealand. In classic Bordeaux it is often partnered with Sernillon (which 'fattens' the wine), while in the Loire, New Zealand and California - where it's sometimes called Fume Blanc - it prefers going solo. Drink young.

Riesling. For many the finest white grape of all, much misunderstood and capable of great elegance, finesse and, thanks to its racy acidity, the ability to age. Supreme in Germany, Alsace, Austria, Australia - delicious Rieslings are emerging from New York State, too. Racy with floral and lime flavors.

Viognier. Highly aromatic, northern Rhone variety, most famous in the wines of Condrieu and the tiny Chateau-Grillet. Small pockets of it now appear in California, Australia and South America and also southern France. Heady and opulently textured with unforgettable blossom and apricot notes. ■

A DIFFERENT CORNED BEEF RECIPE FOR ST. PATRICK'S DAY

baked honey mustard corned beef

First, what is corned beef? Corned beef is either brisket or round; they are tougher meats that benefit from slow moist heat cooking. The meat is cured in a brine for several days in a solution of salt, sugar, pickling spices and a curing salt like tinted cure mix. Osmosis is the process which occurs during wet curing to equalize the concentration of salt solution from the outside to the inside of the meats cell walls, which is why meats are more flavorful after the curing process. The salt physically moves with water from the outside of the membrane to the inside cell walls over time.

Prep Time: 10 minutes • Cook Time: 1 hour, 50 minutes
Total Time: 2 hours • Yield: 4 servings

Ingredients

- 2 pounds corned beef
- ¼ cup honey mustard
- 3 tablespoons Dijon mustard
- 4 tablespoons dark brown sugar

Directions

1. Preheat oven to 350°F.
2. Remove the corned beef from the package, discarding the spice packet.
3. Place the corned beef fat side up in a roasting pan on top of a roasting rack.
4. Add 1 inch of water on the bottom of the pan; to prevent the juices from burning while cooking.
5. Combine the honey mustard and Dijon mustard.
6. Evenly spread half of the mustard mixture on top of the meat.
7. Sprinkle 2 tablespoons of the brown sugar over the top of the roast.
8. Cover the meat and pan completely with foil.
9. Bake the corned beef 5 a minutes for every pound of meat.
10. Remove pan from the oven and transfer the corned beef to a baking sheet lined with foil.
11. Preheat oven to broil.
12. Top the corned beef with the remaining mustard mixture.
13. Sprinkle with 2 tablespoons of brown sugar.
14. Broil the meat until the top becomes slightly browned, 3-5 minutes.
15. Remove the meat from the oven. Slice the meat against the grain. ■

ten highlights

OF ILLINOIS WORKER'S COMPENSATION CLAIMS

There's nothing simple about worker's compensation in Illinois, especially after recent reforms in the law have made it much more difficult for injured workers to maintain their claims. Anyone injured on the job should seek legal help from a lawyer experienced in worker's compensation claims, but here a few quick answers to common questions from clients.

1. What is workers' compensation?

Workers' compensation is a system of benefits provided by law to most employees who experience work-related injuries or occupational diseases. Generally, benefits are paid regardless of fault.

2. What benefits may be provided?

- Medical care;
- Temporary total disability (TTD) benefits while the employee is off work recovering;
- Vocational rehabilitation/maintenance;
- Permanent partial disability (PPD) benefits for an employee who sustains some permanent disability or disfigurement, but can work;
- Permanent total disability (PTD) benefits for an employee who is rendered permanently unable to work;
- Death benefits for surviving family members.

3. Who pays for the medical care?

If the employer does not dispute a medical bill, it will pay the medical provider directly. The employee is not required to pay co-payments or deductibles, unless the service is covered under a group health plan.

4. Are workers compensation benefits taxable income?

No. Workers' compensation benefits are not taxable under state or federal law and need not be reported as income on tax returns.

5. What are the time limits for notifying the employer of a workplace accident?

- Generally, the employee must notify the employer as soon as practicable, but no later than 45 days after the accident. Any delay in the notice to the employer can delay the payment of benefits.
- For injuries resulting from radiological exposure, the employee must notify the employer 90 days after the employee knows or suspects that he or she has received an excessive dose of radiation.
- For occupational diseases, such as carpal tunnel syndrome, the employee must notify the employer as soon as practicable after he or she becomes aware of the condition.

6. Can an employee be fired for reporting an accident or filing a claim?

It is illegal for an employer to harass, discharge, refuse to rehire, or discriminate in any way against an employee for exercising his or her rights under the law. Such conduct by the employer may give rise to a right to file a separate suit for damages in the circuit court.

7. Is an employee eligible for compensation for pain and suffering for a work-related injury?

Employees are not compensated for past pain and suffering, only for the residual pain that is part of the permanent disability.

8. How much can an attorney charge for their services on a workers' compensation case?

Although there are some exceptions, with most claims the attorney's fee is limited to 20% of compensation recovered.

9. What is a lump sum settlement?

The Workers' Compensation Act also allows for settlements that pay an injured employee in a single payment. Lump sum settlements may end other rights. It is important to read any settlement carefully and consult an attorney for legal advice.

10. Does a decision or settlement close a case forever?

A settlement contract usually closes a case forever unless the parties specifically state otherwise in the terms of the settlement contract. ■

March 2014 Important Dates

March 4 – Mardi Gras/Fat Tuesday
March 5 – Ash Wednesday
March 9 – Daylight Saving Time Begins
March 17 – St. Patrick's Day
March 20 – CHS Girls Softball Opening Day in Mascoutah
March 27 – Trivia Night for CHS Girls Softball
April 7 – St. Louis Cardinal's Opening Day at Home with Cincinnati Reds
April 20 – Easter Sunday
March 20 – Spring Begins



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This publication is intended to educate the general public about personal injury, medical malpractice, and other issues. It is for information purposes only and is not intended to be legal advice. Prior to acting on any information contained here, you should seek and retain competent counsel. The information in this newsletter may be freely copied and distributed as long as the newsletter is copied in its entirety.



dragons *do* exist

The Komodo dragon, the largest lizard alive today, has lived in relative evolutionary isolation over the eons, today inhabiting a handful of Indonesian islands. They look the part of a lizard—long, flat heads; rounded snouts; scaly skin; bowed legs; and huge, muscular tails—except that they can grow up to 10 feet in length and weigh 200–300 pounds.

When it comes to prey, Komodo dragons aren't picky. They'll devour pigs, goats, deer, dogs, and water buffalo. They'll even turn against their own. Humans shouldn't get too cozy either. The Komodo lies patiently in wait, its camouflage concealing its presence. When some unfortunate creature happens by, the Komodo launches its attack with sharp claws and serrated teeth. If anything manages to escape the initial attack, it will only be a matter of time before the vile saliva of the dragon will claim its victim, as it is infested with over 50 strains of deadly bacteria. To make matters worse for victims, Komodos can run up to 11 mph in short bursts, and they're pretty good swimmers.

Komodo dragons are also efficient partakers. They forsake only about 12 percent of their prey, and hooves, bones, and hide go down the gullet smoothly. To compare, lions waste about 35 percent of a carcass.

There are approximately 4,000–5,000 Komodos in the wild today, but a dearth of breeding females, volcanic activity, poaching, tourism, and fire are placing stress on its population, relegating it to the endangered species list. ■



*"Now don't be scared, Señor Piñata.
You can see them but they can't see you."*

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