



INSIDE THIS ISSUE

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The Mottley Law Firm

1 Pets: Are They Really Worth It?

2 Dating Sites Aren't Just for Youngsters

The Chili Recipe You *Need* For Every Super Bowl

3 4 Problems We Can Solve For You Today

Mediterranean Stuffed Chicken Breast

4 Include Mother Nature in Your Next Date

YOU, ME, AND THE GREAT OUTDOORS

3 OUTSIDE DATE NIGHT IDEAS

Did your significant other leave it up to you to come up with a romantic date idea this Valentine's Day? Luckily for you, there are tons of date activities that are easy and affordable for you to enjoy with Mother Nature. While the possibilities are endless outside, here are three popular outdoor date ideas!

Watch the sunset.

Sunsets are intuitively romantic: The sun paints the sky in calming reds, pinks, and purples, creating a beautiful backdrop. While watching the

sunset, you and your partner can have a romantic picnic with the sky in view. Or you can embrace the scenery with your other half and create memories you both will never forget.

Go stargazing.

If you live in the city, stargazing is a good chance to escape for the night and get away from the light pollution in the city. If you already live in a location where you can easily see the stars, take advantage of the peaceful privacy with your loved one. Maybe you'll spot a shooting star you can wish upon while you're out there!

Hit up a drive-in movie.

If you're looking for a way to be extra comfy while still sitting outside, a drive-in movie is the best destination! The best part about a drive-in is that you can view both new and old movies as well as bring your own snacks and drinks. If the weather permits and if you have a truck, you can load the bed with blankets and pillows and have a cozy night while watching a movie.

These date night ideas are perfect for Valentine's Day, but they don't have to be limited to just the holiday! You can also consider these for any date that you have with your significant other. Nothing brings couples closer like being together with nature.



THE HARD TRUTH ABOUT PETS

ARE THEY REALLY WORTH IT?



A few months ago, I looked down at my fluffy white dog and wondered, "Did I make a mistake when I bought you?"

That breaking point came at the end of a very long and messy week. As you might remember, I have two fluffy white dogs: Quincy (the bichon frise) and Winston (the Samoyed). These pups are pristinely white, which is great — except when everything is wet, cold, and muddy, and they need to go for a walk outside. Then, it's decidedly not great. The dogs get covered in mud, and if we're not careful, they track it all over our new rugs and carpets. My wife and I try to keep the house clean; so, that's spawned a whole pet routine.

On the day of my crisis, Winston became particularly irritating. He ignored my commands for our whole wet walk, and I was at the end of my rope by the time I brought him into the garage to clean him up.

I sat him down, then grabbed a towel and used it to wipe the mud off his paws. While I did this, we stared at each other. Then, the thought popped into my head: "Why do we even have pets?"

The first answer I came up with was, "Because the kids wanted them." That's the way it goes for parents, right? The kids want a dog, and then who ends up taking care of them? We do!

I wanted to blame Andrew, Sara Ann, and Catherine for Winston's mess. Then, I remembered: When I was a kid, I did the exact same thing. I wanted all of the pets in the world, and muddy paw prints and hairy couches never crossed my mind.

My parents were much more laid-back than I am today. We lived in a rural area, so they let me have all of the pets I wanted. The leader of them all was my dog, Chalcey. Even though we took him in decades before the crossbreed craze, he was half German shepherd

and half Scottish terrier. Chalcey was on the small side with black fur, a massive head, and huge German shepherd-sized paws. We remained best friends from my 5th birthday until I went to college.

Then came the cats. We started off with one cat (who I named Scratchy because she scratched me the day we got her), but before long, she had 10 kittens in the woods behind our house. Every night, we put a big tray of cat food up on our picnic table and the kittens swarmed it. They stood in a circle with their butts sticking out! That always cracked me up as a kid, and I gave them all silly names: Gray, Radio Black, Basil, Tiny, Monique ...

"I WANTED TO BLAME ANDREW, SARA ANN, AND CATHERINE FOR WINSTON'S MESS. THEN, I REMEMBERED: WHEN I WAS A KID, I DID THE EXACT SAME THING."

But the cats weren't the end of it. We also had hamsters. And guinea pigs. Then, I got in the habit of collecting box turtles out in the woods and penning them into a 10-by-10-foot cage with a water feature. Eventually they laid eggs and multiplied to 20 turtles! I gave them the run of the backyard — and my dad's vegetable garden. He was pretty irritated when he came out to pick a tomato and found it cut in half by a hungry box turtle. (I did eventually put the turtles to good use as an award-winning science experiment, but that's another story.)

I thought about all of this while cleaning Winston's paws, and I realized two things in a matter of seconds.

1. My parents are saints.
2. Pets are definitely worth it.

Winston and Quincy bring a lot of joy into our lives. They're members of the family. By the time I got Winston inside, I wasn't annoyed with him anymore. In fact, I felt guilty that I'd forgotten to get him an extra treat on his birthday in December!

Feb. 20 is Love Your Pet Day, and I'm recommitted to doing just that. If you have a pet, I hope you'll do the same.

—Kevin Mottley

FINDING LOVE IN YOUR GOLDEN YEARS

IT'S NOT IMPOSSIBLE



Valentine's Day can be tough for anyone, especially someone who has gone through a divorce, lost their spouse, or decided not to get married later in life. But love can still be in the air. Let's get you started down the right path by clarifying two very common misconceptions!

Older singles are not closed-minded.

Contrary to popular belief, a survey from OurTime states that 63% of middle-aged individuals are more confident now than they were in their 20s. Also, 25% of participants said they have a better outlook on life. You may very well be more optimistic about life as you grow older, mature, and gain life experiences.

Commitment is a possibility.

Casual dating may be popular, but many older individuals are still open to the idea of marriage. The OurTime survey shows that almost half of the participants want to get married. It may take them longer to commit, but that's because they want true and meaningful connections.

That being said, here are two tips to help you in your search for love.

Love yourself first.

During your golden years, you've defined who you are. By learning more about yourself, you begin to love your individuality. Plus, you're experienced now, and you'll have a good idea of what you want in a partner.

It is never too late to join online dating sites.

Online dating isn't just a trend for youngsters, and there are plenty of dating sites for people over 50. These sites can help you meet new people wherever and whenever you want. Some of the most popular sites are SilverSingles, OurTime, Match, and eharmony. These sources are user-friendly, personality-tested, and identity-verified.

Finding love in your golden years can be a challenge, but anything is possible. Enjoy the time you have and where you are in life. Whether you remain single, casually date, or decide to marry, your happiness, joy, and contentment are all that matter.

GET RAVE REVIEWS ON YOUR SUPER BOWL MENU

WITH KEVIN'S GAME DAY CHILI!



Technically, Feb. 24 is National Chili Day, but in my house, the *real* day for celebrating chili is Super Bowl Sunday. Years ago, my daughter, Catherine, gifted me a ladle and a cutting board for Christmas. It came with a chili recipe, and I've been making that chili on game day ever since!

If you want to get rave reviews on the food at your Super Bowl party each year, I definitely recommend stealing our tradition. I like to serve this chili with a side of wings from Buffalo Wild Wings. It's an awesome combination. If you like spice as much as I do, swap in hot green chiles for the mild ones. Delicious!

-Kevin Mottley

KEVIN'S FAVORITE GAME DAY CHILI

INGREDIENTS

- 2 lbs ground chuck
- 1 medium onion, chopped
- 3-4 garlic cloves, minced
- 2 15-ounce cans pinto beans, drained and rinsed
- 3 8-ounce cans tomato sauce
- 1 12-ounce bottle dark beer
- 1 14.5-ounce can beef broth
- 1 6-ounce can tomato paste
- 1 4.5-ounce can chopped green chiles, undrained
- 2 tbsp chili powder
- 1 tbsp Worcestershire sauce
- 2 tsp ground cumin
- 1-2 tsp ground red pepper
- 1 tsp paprika
- 1 tsp hot sauce

DIRECTIONS

1. Cook the first 3 ingredients in a Dutch oven over medium heat, stirring until meat crumbles and is no longer pink. Drain well.
2. Combine the meat mixture and remaining ingredients in the Dutch oven. Bring to a boil. Reduce heat and simmer for 3 hours or until thickened. Garnish, if desired.

MOTTLEY TO THE RESCUE!

4 LEGAL PROBLEMS WE CAN HELP YOU WITH TODAY

You might know our team as "the car crash guys" or "the business dispute people," but we aren't actually one-trick ponies. We handle several types of legal issues here at The Mottley Law Firm — and you might not even know about all of them! If you need legal help in 2022, check out the list below of the four buckets our cases usually fall into. We might be exactly the team you need.

Brain and Other Catastrophic Injuries

One of our biggest practice areas is representing individuals who have suffered a traumatic brain injury (TBI) or another serious injury due to some other person's or company's negligence. Over the past several years, we've produced over \$12.5 million in settlements and verdicts for our clients in TBI cases.

Estate Disputes

We're here to step in when a trust is mishandled, a power of attorney is abused, or a will is questionable. In these cases, our first job is to assess the situation and provide advice. Most of the time, no legal action has to be taken. But if needed, we can and will pursue legal action in court.

Business Disputes

About 20% of our practice involves business disputes. This involves anything, from ordinary breaches of contract to more complicated tortious interference and business conspiracy cases. Most of these cases are billed by the hour. But if the fit is right, we'll take a case like this on a contingency fee arrangement, meaning that we don't get paid unless we win or obtain a settlement.



Appeals

Ben Kyber, our associate, is taking referrals and co-counsel arrangements in appeals to the Supreme Court of Virginia and the Virginia Court of Appeals. Ben's appellate-brief writing and issue-spotting skills are top-notch.

Those four things are our specialties, but if anyone you know ends up in a different kind of legal bind, we'd still love to be your first phone call. We have a huge funnel of contacts and referral sources throughout the legal industry, and we're happy to put them all to work for you! Call us today at (804) 823-2011.

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SOLUTION

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8	3	5	7	1	4	2	9	6
4	0	2	5	3	9	6	1	
9	6	1	8	4	7	3	2	7
7	5	3	6	9	1	1	2	7



MEDITERRANEAN STUFFED CHICKEN BREAST

INGREDIENTS

- 2 chicken breasts
- 2 oz mozzarella cheese, cubed
- 2 canned artichoke hearts, chopped
- 4 tsp sun-dried tomatoes, chopped
- 10 large basil leaves, chopped
- 2 cloves garlic, chopped
- 1/2 tsp curry powder
- 1/2 tsp paprika
- Salt and pepper, to taste

DIRECTIONS

1. Preheat oven to 365 F.
2. Cut a slit lengthwise to create a pocket in the middle of each chicken breast. Place the breasts on a baking sheet.
3. In a medium bowl, combine the mozzarella cheese, artichoke hearts, tomatoes, basil, and garlic.
4. Divide the mixture in half and stuff each chicken breast pocket. Using toothpicks, seal the edges of the pockets.
5. Season the chicken with curry, paprika, salt, and pepper, then bake for 20 minutes or until the chicken reaches 165 F.
6. Remove the toothpicks and serve with rice, potatoes, salad, or roasted vegetables!