



The Mottley Law Firm

8001 Franklin Farms Drive, Suite 125
Richmond, Virginia 23229

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INSIDE THIS ISSUE

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- 1 5 Can't-Miss Albums for Your Christmas Playlist
- 2 Meet Your New Favorite Winter Sport
3 Workplace Hazards That Could Ruin Your Christmas
- 3 Larry's Famous High-Hick Pimento Cheese Is Perfect for Parties
Crispy Fish With Brown Butter Sauce
- 4 Make the Perfect Snowball in 3 Steps

HOW TO MAKE THE PERFECT SNOWBALL

WITH AND WITHOUT SNOW!

If you live in a snowy climate, you've likely made at least one snowball — but how good was your technique? It turns out the process of snowball-making is more complicated than grabbing a handful of powder and squeezing it. To understand the nuance, Popular Science asked both a NASA astrochemist *and* a director from Montana State's Snow and Avalanche Laboratory to weigh in.

According to the astrochemist, a truly perfect snowball would need to be made in a lab or outer space. Those are the only places where you can achieve pressure high enough to melt the snow and refreeze to make a "meniscus" (aka "snowball glue") throughout the ball. But if you don't have a private lab or rocket ship, here's the next best thing.

3 STEPS TO SNOWBALL PERFECTION

1. **Test the snow for "free water."** Your snow can't be too soggy or too dry. You want what The International Classification for Seasonal Snow on the Ground calls "wet" snow, which is 3%-8% water by volume. To see if your snow is worthy, try the squeeze test. If it sticks together when you squeeze it without gushing water, you're set!
2. **Keep your gloves on.** There's no need to go gloveless if your snow passed the squeeze test. You may be tempted to try turning dry snow into wet snow with your body heat, but ignore the urge — at best you'll create a fragile snowball with only a thin shell of snowball glue.

3. **Crank up the pressure.** The tighter you squeeze your snowball, the better it will be! At the annual Japanese snowball fight Yukigassen, players use molds to make extra-tight snowballs. You can buy one on Amazon for under \$10.

THE SNOWBALL YOU CAN DRINK

If your backyard is snowless, we have good news: You can still make snowballs — the drinkable kind! The Snowball is a classic Christmas cocktail named for the dome of froth that appears when you stir it. It's made by mixing one part lime cordial and two parts Warninks Advocaat Liqueur with ice, then straining the mixture and adding six parts lemonade. For more details and snowball trivia, visit GoodHousekeeping.com.



THE MOTTLEY CREW REVIEW

12/21

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The Mottley Law Firm



A HOLIDAY SOUNDTRACK FOR EVERY TASTE

DIVE INTO ATTORNEY BEN KYBER'S RECORD COLLECTION

When I'm not in the office working hard for our clients, I spend much of my free time cultivating my ever-growing vinyl record collection. Here in Richmond, we're lucky to have several top-notch record shops, including Deep Groove Records, Plan 9 Records, and Records & Relics. For me, there are few things more therapeutic than meticulously flipping through stacks of used records and looking for hidden gems.

Over the past several years, my collection has expanded to more than 400 albums — including everything from jazz and classic country to indie rock and hip-hop. In the Kyber household, however, December means one thing: Christmas music. My wife, Anne Stewart, just can't get enough of it. But, if I'm being honest, I've always been a bit of a Christmas music Grinch.

A few years ago, I set out to change that. To add some variety to our holiday listening, I started tracking down Christmas albums from different musical genres. For our December issue, I wanted to share some of my favorites with you.

ROCK/POP

The Beach Boys: "The Beach Boys' Christmas Album" (1964)

Most folks know at least one song from this, the hit single "Little Saint Nick." Don't stop there. Released at the height of their popularity, this is the rare holiday record that actually signaled a major stylistic shift for the artists. On this album, you can really begin to hear the Beach Boys moving away from the straightforward surf rock of their earlier work toward the miniature pop symphonies that would later populate albums like "Pet Sounds." Oh, and the vocal harmonies are pretty great too.

Honorable Mention: Sufjan Stevens: "Songs for Christmas" (2006)

JAZZ

Vince Guaraldi Trio: "A Charlie Brown Christmas" (1965)

Was there really any doubt this record would occupy this spot on the list? Jazz pianist Vince Guaraldi's soundtrack is the perfect accompaniment to a perfect holiday film. If you've ever seen the movie, the soundtrack will bring you right back to that place from the very first notes of "O Tannenbaum." If you haven't seen the movie, go watch it immediately.

Honorable Mention: Jimmy Smith: "Christmas Cookin'" (1966)

COUNTRY/FOLK

Kacey Musgraves: "A Very Kacey Christmas" (2016)

This is a modern classic by one of the most talented, forward-thinking artists in country music. Her western swing-influenced versions of classics like "Have Yourself a Merry Little Christmas" are terrific. Some of the originals are even better. "Ribbons and Bows" is one of the best original Christmas songs I've heard in years.

Honorable Mention: Emmylou Harris: "Light of the Stable" (1979)

R&B/SOUL

Various: "Soul Christmas" (1968)

This compilation album from ATCO Records includes holiday songs by some of the biggest and best soul artists of the 1960s, including Otis Redding, Booker T & The

M.G.'s, King Curtis, and Carla Thomas. The clear highlight here is Otis Redding's cover of "White Christmas," which has replaced Bing Crosby's as the one I usually want to hear. A tip, however, for those with small children: You may want to skip track one, which is a great but characteristically raunchy Clarence Carter original.

Honorable Mention: Various: "A Motown Christmas" (1973)

"OVER THE PAST SEVERAL YEARS, MY COLLECTION HAS EXPANDED TO MORE THAN 400 ALBUMS — INCLUDING EVERYTHING FROM JAZZ AND CLASSIC COUNTRY TO INDIE ROCK AND HIP-HOP."

—Ben Kyber

TRADITIONAL

King's College Choir: "Christmas Eve at King's College, Cambridge" (1983)

Over the years, the choir of King's College at the University of Cambridge has recorded and released many Christmas albums. This is the one I happen to have on vinyl. It sounds great. If you like pipe organ and elaborate choral arrangements of traditional Christmas hymns, this one's for you.

Honorable Mention: The Chieftains: "The Bells of Dublin" (1991)

I hope some of these albums will help add some variety to your holiday listening and bring you joy during this festive time of year. On behalf of all of us at The Mottley Law Firm, we wish you and yours a happy holiday season and offer you our best wishes for the coming year!

MEET YOUR NEW
FAVORITE WINTER SPORT

SNOWSHOEING IS A FUN, EASY
OPTION FOR ALL AGES



When celebrities jet off to Aspen, Colorado, for their winter vacations, they might not all be going to ski. According to Forbes, Aspen is also a top snowshoeing destination — and that’s a sport that celebrities *and* ordinary people of all ages can enjoy.

Snowshoeing is a simple activity that dates back at least 6,000 years. It involves strapping large flipper-like attachments called snowshoes to your boots. The attachments distribute your weight and let you walk over banks of powder without sinking. You can use them to navigate flat plains, rolling hills, or steep mountains depending on the type of shoe you invest in.

On top of its unique history, these three major perks to snowshoeing just might make it your favorite winter sport.

- 1. If you can walk, you can snowshoe!** Unlike other energy-intensive sports like skiing and snowboarding, snowshoeing is safe and relatively easy for folks of all ages. Some outdoorsmen and women snowshoe into their 70s and beyond, so a snowshoe outing is a great way for grandparents and grandkids to bond while getting some aerobics in.
- 2. Speaking of aerobics, snowshoeing is also a great workout.** When you strap on your snowshoes, you can burn up to 50% more calories than you would while hiking (depending on your pace and the type of terrain). Athletes who want to really amp up the exercise can even invest in jogging snowshoes!
- 3. Last but not least, snowshoeing is scenic!** When you’re whizzing down a mountain on a snowboard or skis, you don’t have time to take in the view. But on snowshoes, you can soak up all of the winter beauty around you. You can even bring your camera along on your trek to capture pictures of any flora and fauna you see.

If you want to try snowshoeing this winter, make sure you start with an easy trail and consult your doctor and/or physical therapist before you go. Always bring along a backpack of emergency supplies like a blanket and first aid kit, too, and consider purchasing or renting hiking poles along with your snowshoes to boost your stability. For more insider tips, visit [SnowshoeMag.com](#).

3 HOLIDAY HAZARDS
TO WATCH FOR

PROTECT YOURSELF FROM A WORKPLACE FALL!



Christmas isn’t just the most wonderful time of the year — it’s also one of the most dangerous, especially at work. People slip, trip, and fall in their offices year-round, but during the winter, we see an uptick in “premises liability” cases (also known as “slip and falls” or “trip and falls”).

These are often a lot more serious than cartoons slipping on banana peels. If you fall at work, you could end up with broken bones, a traumatic brain injury, and/or thousands of dollars in hospital bills. To protect yourself, watch out for these three holiday hazards.

Hazard 1: Icy Parking Lots The most dangerous part of your winter commute might be the 100 yards between your car and the front door of your office. This holiday season, be sure to watch where you walk, wear grippy shoes, and ask management about salting icy parking lots and sidewalks.

Hazard 2: Stray Holiday Decorations Has your boss asked you to climb a ladder to hang Christmas lights at the office? Are there dozens of cords for animated elves and Santa criss-crossing your workplace hallways? If so, use caution when you step!

Hazard 3: Precarious Mountains of Merchandise Last year, The U.S. Postal Service shipped an estimated three billion packages during the holiday season. Things might be even crazier this year with worldwide shortages and supply chain hiccups. If your office stocks merchandise, keep an eye out for falling objects in store rooms and warehouses. Folks in a hurry aren’t careful stackers.

Of course, sometimes, even vigilance isn’t enough to prevent an accident. If you are injured at work because of dangerous conditions outside of your control, you should call our firm right away. We’re experts in Virginia’s slip and fall cases and can hold your employer (or the other commercial business where you fell) accountable. You can reach us at [MottleyLawFirm.com](#) or by calling **(804) 823-2011**.

YOUR SOURCE FOR A *VERY* CHEESY CHRISTMAS

MEET LARRY — HE MAKES THE BEST PIMENTO CHEESE IN VIRGINIA

Larry Davis is a true Renaissance man. Not only does he cut what little hair I have left at Jerry Adkins and Associates, but he’s also an amateur dancer and the maker of the best pimento cheese in Virginia. If you’ve lived here a while, you know that’s saying something!

Larry sells his cheese at the West End farmers market at Discovery United Methodist Church on Saturdays, but he’ll also do private orders for the holidays. Since Christmas is right around the corner, I convinced him to sit down and share his whole cheese story for the newsletter.



“I was born in France and grew up in Chevy Chase, Maryland. They didn’t have pimento cheese up there, but when I moved to Virginia as an adult, I quickly saw it was rather ubiquitous,” Larry recalls. “I thought, ‘I’ll take a stab at it and create my own!’”

That was more than 20 years ago. Around the same time, a friend of Larry’s gifted him a “certain spice” that became his cheese’s secret ingredient. It was a hit, and Larry’s Famous High-Kick Pimento Cheese was born.

For the next two decades, Larry brought the spread to parties and gifted it to brides when he crafted their wedding hairdos. But it took a global pandemic for him to finally turn his hobby into a business in August of 2020.

“When I was coming up with the name, I thought, everyone knows me for my cheese and for my high kicks, so why not put the two together?” Larry says.

At the farmers market, you can find Larry selling his classic pimento cheese as well as a spicier



version with jalapeno peppers from 9 a.m. to noon. It’s fantastic on crackers, as a sandwich condiment, in pasta, or at the gooey center of a pimento grilled cheese.

My wife and mother-in-law fight over Larry’s cheese whenever I bring it home. If you want to have the best appetizer at the holiday party, do yourself a favor and stop by the market to place a special order, or reach out to Larry at **(804) 334-9817** or [LarryOnTheJames@Gmail.com](#).

—Kevin Mottley

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CRISPY FISH WITH BROWN
BUTTER SAUCE

INGREDIENTS

- 1 tbsp olive oil
- 4 5-oz Chilean sea bass or salmon fillets, skin-on
- Salt and pepper, to taste
- 6 tbsp unsalted butter, cut into pieces
- 1/2 cup blanched hazelnuts, chopped
- 2 tsp lemon juice
- Lemon wedges, for garnish

DIRECTIONS

1. In an unheated skillet, add oil. Season fish with salt and pepper, then add to skillet (skin-down).
2. Heat the skillet to medium and cook for 4 minutes. With a spatula, press each fillet down, rotating between fillets every few seconds. When the skin begins to crisp, stop pressing and cook 8–10 minutes, then flip and cook for another minute. Remove the fish.
3. Wipe the skillet clean and return to medium heat. Add the butter and hazelnuts. Heat, swirling continuously, until butter foams and browns. Remove from heat.
4. Stir in lemon juice and season to taste. Pour over fish, garnish, and serve with salad.