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BECOME A SAUVY RV USER



This past fall, RV manufacturers reported a 31% increase in sales compared to 2019. This was no doubt related to an effort to stave off the spread of COVID-19, which had more families opting to take road trips and camp instead of going on tropical and European vacations. While the great outdoors can be the perfect affordable backdrop for family vacations, it doesn't come without a cost.

You can hit the road without your bank account taking a hit with these three must-do tips!

STAY FOR FREE

If you're on a cross-country adventure, you will need a place to park and rest each night before continuing your adventure the next day. Rather than shelling out money every night, consider free options. Search for public land that's part of the

Bureau of Land Management or in a Wildlife Management Area that allows overnight camping. Walmart allows RV parking at no cost, but some locations pose safety concerns. To mitigate this, well-meaning RVers have listed Walmart locations with red flags. You can check them out at AllStays.com.

SAVE ON FUEL

Fuel could be your biggest expense, but you can cut down on the inevitable by driving slower than 60 mph when it's safe to do so. Once you hit 60 mph or above in your RV, your gas mileage will drop. Furthermore, you can keep your gas bill in check by sticking to trips within your state, planning your route to avoid unnecessary detours, and leaving early to miss the traffic. Each little action could make a big impact on your fuel bill.

RE-USE ITEMS IN YOUR HOME

You may have a long to-buy list for your RV, but not everything on there may be necessary. Before splurging on the latest gear, consider what you have in your home. Use old kitchen utensils and plates, cleaning supplies, bedding, and entertainment items like books and toys in your RV to save money and clear some clutter from your home. It's a win-win!

Looking for more RV tips? Check out GanderOutdoors.com or download apps like AllStay, RVParky, and State Lines. Happy trails!



10 THINGS KIDS LEARN FROM HAVING A SUMMER JOB

BECOMING A JANITOR, LANDSCAPER, AND FACTORY WORKER MADE ME A BETTER PERSON

In last month's newsletter, I shared a few financial lessons for youngsters, and one of them was, "When you look for a job, keep your passions AND finances in mind." I learned that lesson through years of working summer jobs. My summer jobs included cutting grass, bussing tables, and washing dishes, maintaining a neighbor's pool, working as an apprentice janitor in an elementary school, being a landscaper, working as a Lowe's floor and loading clerk, and then being a shift worker at a chemical plant. Every summer throughout high school and college, I picked up a gig, starting when I was just 15 and a half years old.

That year, I grabbed a mop and went to work as a janitor's apprentice in a local elementary school. I cut grass, mulched flower beds, cleaned and fixed toilets, replaced light bulbs, buffed floors, and collected nuggets of wisdom from the real janitor. He was a quiet older gentleman who had already been the janitor there for 20 years, and he loved to give advice while we mopped.

At that job and the others, I learned valuable life lessons that helped focus my attention on what I might want to do career-wise with my life. As a result, I'm a huge fan of summer jobs! I always encourage my kids to look for work in the summers. That was hard to do last year because of the pandemic, but now that we can see a light at the end of the tunnel, it's a perfect time for youngsters to collect valuable work experience. If you have a teenager at home, I'd highly recommend that they get a job this summer. Here are 10 lessons they'll learn, based on my own experience:

- How to Deal With Unhappy Customers**
 When I worked as a dishwasher at a local restaurant, I saw servers and managers handle customer complaints with grace. They let the criticism roll off their backs but always made sure the customer left happy, and I use those same tactics today.
- How to Appreciate and Value Hard Work**
 When I worked in landscaping and construction, I put my blood, sweat, and tears (sometimes literally!) into every job. It was incredibly satisfying to see the physical results of my labor in the form of a finished flowerbed or row of planted shrubs, and I still chase that feeling of satisfaction with my work.
- Which Career Is the Right One for Them — and Which Would Be a Terrible Fit**
 Don't get me wrong. I enjoy manual work and working outside. But working in jobs that were physically demanding taught me

very quickly that it wasn't what I wanted to do for the rest of my life. I learned valuable skills and information that I still use to this day. But the best thing these jobs did was to focus my attention on working hard in school to earn my professional degree.

- How to Work With and Relate to People From All Walks of Life**
 As a landscaper, I worked with high school dropouts and people from all socioeconomic and cultural backgrounds. Making friends with these guys gave me a fresh perspective, and it still helps me appreciate the hard manual work that so many people in our society do today.
- The Value of Staying in School**
 After working in construction, I came to see education as my ticket out of a lifetime of shift work.
- How to Take Criticism and Advice**
 Sometimes, the words of our parents go in one ear and out the other. Working with older, wiser adults who were not part of my family helped me learn to listen. I can tell you that being a know-it-all doesn't go over as well with employers as it does with parents, and youngsters need to learn that reality.
- Common-Sense Ways to Keep Themselves Safe**
 Manual labor can be dangerous! Once, I put a pitchfork through my foot (read more about that on Page 2). After that, you can bet that I learned how to be on my guard and be more conscious of safety!
- How to Manage Their Time Wisely**
 My bosses held me accountable in ways my teachers didn't.
- Tips for Basic Tasks That Will Serve Them for the Rest of Their Lives**
 Thanks to my summer jobs, I can still edge a flower bed perfectly and pack a trunk like a Tetris expert.
- How to Save and Manage Money**
 Working truly taught me the value of a dollar, and I cared more about my money when it represented hours of labor.

Do you have a crazy summer job story to share? Email me at KevinMottley@mottleylawfirm.com. I'd love to hear it!

Kevin Mottley

HOW TO LIVE TO 99

BETTY WHITE'S SECRETS OF LONGEVITY



Beloved “Golden Girls” actress Betty White is still enjoying her golden years. The famed actress celebrated her 99th birthday this January. While she told *People* magazine that she’s “blessed with good health, so turning 99 is no different than turning 98,” she also had a few tips for folks looking to make it to their centennial birthday.

KEEP LAUGHING

“Don’t take yourself too seriously,” White says. “You can lie to others — not that I would — but you cannot lie to yourself.” White has undoubtedly provided many laughs to viewers over the years, but she’s not just playing it up for the camera. Laughter is part of what keeps her young.

BE OPTIMISTIC

White says a good sense of humor also helps her keep a good attitude and look for the positive rather than “dwelling on the downside.” Avoiding negativity also gives her energy. “It takes up too much energy being negative,” she told *People* magazine.

STAY BUSY

With nearly eight decades of acting under her belt, six Emmys on her shelf, and over 120 screen credits to her name, White is no stranger to hard work. As she told *Parade* in 2018, “I just love to work, so I’ll keep working until they stop asking.”

EXERCISE YOUR MIND

In addition to her busy work schedule, what keeps Betty White sharp? Crossword puzzles! She told Katie Couric in an interview, “I’m addicted. An admitted addict. I just can’t put ‘em down.”

FIND A CAUSE

White is a lifelong animal lover. She calls her golden retriever, Pontiac, “the star of the house.” While pet ownership itself comes with proven health benefits, White has channeled her love for animals in bigger causes. She’s been a trustee and board member of the Greater Los Angeles Zoo Association for over 40 years and has done work to help protect endangered species in the wild. Funds raised from White’s official fan club, *Bet’s Pets*, all go to support animal charities.

EMBRACE YOUR VICES

White told *Parade* she loves vodka and hot dogs “probably in that order,” which just goes to show that you don’t have to forgo your treats to live to 99.

I PUT A PITCHFORK THROUGH MY FOOT (YES, REALLY)



As I said on Page 1, I wouldn’t trade my summer jobs for anything, but the manual labor did have one downside: It was dangerous. One summer, while working for a landscaping company, I found that out the hard way. I was exhausted after a day of raking and digging. I had a pitchfork in my hand and needed to put it down. In my weary state, I tried to stab it upright into the ground but I accidentally skewered my middle toe!

The tines went all the way through my boot. Luckily, they just caught the side of my toe, so there was blood but it wasn’t disastrous. It also wasn’t the worst accident I witnessed at a summer job. When I worked the overnight shift at a local chemical plant making sheets of plastic film, one of my coworkers tossed the sharp end of a film roll into the recycling bin with too much force. It caused another roll to bounce out and hit him in the face! It sliced his cheek open and he had to have stitches.

Workplace accidents are common in manual labor jobs like factory work, landscaping, and construction. When you’re injured in this kind of accident, you can be eligible for workers’ compensation, which will pay for your medical bills and missed wages while you recover. Here at The Mottley Law Firm, we regularly get calls from our clients about these claims.

Our team doesn’t handle workers’ compensation cases personally, but we still appreciate those calls. We have great relationships with other lawyers who do specialize in workers’ compensation, and we’re always happy to connect our clients with them.

Sometimes, we even end up working hand-in-hand with those lawyers on workers’ compensation cases that also include a secondary personal injury case. If a third-party person or company (not your employer) is the one who hurt you at work, you can pursue a case against them separately. Our firm will team up with your workers’ compensation attorney to help you with both cases.

If you’ve been injured on the job and think you might have a workers’ compensation case, please call our office. We’ll take a look at the situation and point you in the right direction.

RICHMOND'S 5 BEST BURGER JOINTS

May is National Burger Month, and I take a lot of pride in the homemade burgers I cook on my Green Egg grill. I love to mix up *giant* patties. The rest of my family occasionally gets irritated with the size of my burgers, but I don't mind. If they wimp out, there's more burger for me! I'd love to have you and the rest of our newsletter readers over for dinner, but my Green Egg can only feed so many. In the meantime, here are my top five local burger joints to ease your cravings.



- BURGER BACH** – This is my go-to joint for delicious, substantial, high-end burgers with quality ingredients. I love the New Zealand inspiration for Burger Bach's menu, which includes New Zealand beef and lamb. The "Queenstown" burger is my top pick. It is made with grass-fed lamb, caramelized onions, Gruyère cheese, wild mushrooms, and tarragon sauce. Where else will you find something like that?
- DOT'S BACK INN** – This is one of the spots in Richmond visited by Guy Fieri, one of my favorite television personalities and the host of The Food Network show "Diners, Drive-Ins and Dives." Dot's burgers are phenomenal. They're huge and piled high with toppings. I like heat and crunch on my burgers, so I lean toward the "Heroic Burgers" on the menu, including the "Bar-B-Q Burger"

and the "Rajun Cajun Burger" with cajun spices, swiss, onions, and bacon.

- JACK BROWN'S BEER & BURGER JOINT** – Jack Brown's burgers are on the small side, but their excellent beer selection, famous "Jack Brown Sauce," and fried Oreos make up for it. (Note: If someone in your party loves wine, forgeddaboutit! This is a beer spot, period, although I saw someone buy a can of wine there once.)
- CARYTOWN BURGERS & FRIES** – Carytown is more of a greasy spoon than an upscale spot, but the burgers are delicious. For something unique, try "The Dude," which is served on Texas toast and topped with crispy fried-onion straws, or the "Barnyard Brawl," which has a whole chicken tender inside!
- BOULEVARD BURGER & BREW** – Boulevard is my go-to for a classic diner burger at a decent price. If you're feeling spicy, try a "Chuck Norris Black and Blue" (blackened spice, blue cheese, lettuce, onion, and tomato) and pair it with a boozy shake.

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



THAI MINCED PORK SALAD

Called "Larb" in Thailand, this popular street food comes together quickly and can be easily modified to suit your individual taste.

INGREDIENTS

- 5 tbsp uncooked Thai sticky rice
- 1 lb ground pork
- 1/2 tbsp chili flakes
- 1/8 tsp sugar
- 1/2 tbsp fish sauce
- Juice of 1-2 limes, to taste
- 4 small shallots, thinly sliced
- 4 green onions, thinly sliced
- Cilantro leaves, to taste
- Mint leaves, to taste

DIRECTIONS

1. First, make toasted rice powder: In a frying pan over low heat, dry-roast the rice, stirring continuously until it turns golden brown and smells fragrant, about 15 minutes.
2. Let toasted rice cool, then grind into a coarse powder using a mortar and pestle, blender, or food processor. Set aside.
3. In a medium frying pan over medium-high heat, fry pork, breaking it into small pieces as you go, until fully cooked.
4. Remove from heat and add 1 heaping tbsp of toasted rice powder along with all other ingredients. Stir to combine.
5. Taste and adjust, adding more lime juice and herbs to suit your palate. Serve with rice.

Inspired by EatingThaiFood.com