

Whitener

LAW FIRM

YOUR TRUSTED ALBUQUERQUE ACCIDENT & PERSONAL INJURY LAWYERS

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FEATURED ARTICLES

7 Mistakes to Avoid After an Accident



While we all know that the reality of [resolving car accident claims](#) can be time-consuming and complicated, there *are* a few [common mistakes that make matters more difficult than they should be](#), weakening your claim and hampering your recovery.

[Read More Here](#)

Thanksgiving Safety 101

Thanksgiving is a time for family, friends, and feasting...and accidents?!

It's true! [Combining increased travel, more indulgence in alcoholic beverages](#), and the need to properly prepare and store large quantities of food means one of America's favorite holidays can also see an increase in accidents and injuries of all kinds.

[Read More Here](#)



5-STAR REVIEW

Was told about Whitener Law Firm from a family member who had a good experience with one of the lawyers. Very glad I took their advice! Daniel Buttram was the lawyer who handled my families and my case. Very easy to work with and fast responses. I had no clue what to expect, but they did all the work and I came away with a very nice settlement and no bad experiences. Would definitely recommend Daniel at Whitener Law Firm!

- Pamela E.



ANNIVERSARIES



Congratulations!

- Leslie Mier for being at the firm for 1 year
- Crissey Amberg for being at the firm for 3 years
- Karen Castillo for being at the firm for 5 years
- Terri Allison for being at the firm for 13 years

Happy Workiversary



RECIPE OF THE MONTH

ORZO WITH BUTTERNUT SQUASH AND SPINACH

Cook Time: 25 mins | Servings: 4 | Orzo with Butternut Squash and Spinach - creamy orzo, leftover butternut squash and baby spinach turned into a quick healthy dish.

Ingredients:

- 2 1/2 cups butternut squash roasted or cooked
- 1 cup orzo regular or whole wheat
- 3 cups fresh spinach shredded
- 2 tablespoons olive oil
- 1 clove garlic minced
- salt and ground black pepper to taste



Instructions:

1. Cut butternut squash into 1/4 inch cubes. Set aside.
2. Cook orzo in boiling salty water according to package instructions. Drain, but reserve some of pasta water.
3. In the meantime, in a large pan, fry garlic in olive oil for a few seconds (until fragrant), add spinach and 1-2 Tbsp water you reserved from cooking orzo. Cook for 1-2 minutes or until spinach is soft to your liking.
4. Add orzo, butternut squash and season to taste with salt and pepper. Non-vegans can serve this dish with grated Parmesan cheese, feta or blue cheese.

Recipe Courtesy of kitchennostalqia.com

MEET OUR FIRM



Thomas M. Allison

[LEARN MORE](#)



Daniel P. Buttram

[LEARN MORE](#)



Nichole Henry

[LEARN MORE](#)



Daniel E. D'Addio

[LEARN MORE](#)

WHAT'S HAPPENING IN & AROUND ALBUQUERQUE

November 16

[Red Chile Cook-Off](#)

Canteen Brewhouse

Albuquerque

November 23 – 24

[Christmas Craft Fair](#)

St. Therese Catholic Church Parish Hall

Albuquerque

November 29 – 30

[Holiday Show -Rio Grande Festival](#)

Expo Fairgrounds

Albuquerque

December 4

[Albuquerque Career Fair](#)

Embassy Suites

Albuquerque

December 7

[Family Wreath Making](#)

San Pedro Public Library

Albuquerque

December 15

[Mariachi Christmas](#)

Popejoy Hall, Center for the Arts

Albuquerque

December 21 - 22

[NMDM's 10th Annual Brutal Christmas Drive](#)

Moonlight Lounge

Albuquerque

December 31

[New Year's with the Opera](#)

The National Hispanic Cultural Center Journal Theatre

Albuquerque

OVER 25 YEARS IN BUSINESS AND MORE THAN \$250 MILLION WON FOR OUR CLIENTS



Need More info?

[CONTACT US](#)



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