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6 Questions to Ask an Attorney After a Car Accident

FEATURED ARTICLES



Being the victim of a car accident is stressful enough. When legal complexities follow serious injuries, it's easy to feel overwhelmed and, subsequently, to make costly mistakes.

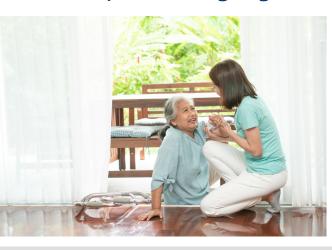
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Nursing Home Falls: Preventing Accidents, Protecting Rights

Placing a loved one in a nursing home involves immense trust. We expect a safe environment where their needs are met with compassion and professionalism.

Unfortunately, falls are alarmingly common in these facilities, often leading to serious injuries or worse.

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!



Hear from those who've trusted us to fight for them. Visit our website to read testimonials from clients who turned to Whitener Law Firm during their toughest moments.

RECIPE OF THE MONTH



Ingredients

- 1/2 cup vegetable oil, plus more for the pan
- 12/3 cups all-purpose flour, plus more for the pan
- 1/2 teaspoon baking powder • 1/2 teaspoon baking soda • 1/2 teaspoon salt
- 11/4 cups granulated sugar
- 1/2 cup milk
- 3 large eggs • 2 teaspoons pure vanilla extract • 1 teaspoon red gel food coloring
- 1 teaspoon royal blue gel food coloring
- Confectioners' sugar, for dusting • For the frosting:

• 3 sticks unsalted butter, at room

- temperature Pinch of salt • 3 cups marshmallow cream
- 1 cup confectioners' sugar • 1/4 cup milk

Recipe courtesy of <u>foodnetwork.com</u>.

AND BLUE CAKE ROLL

INTERMEDIATE PREP соок **45 MIN 15 MIN**

INACTIVE 1 HR 30 MIN

2 HR 30 MIN YIELD **10 SERVINGS**

Directions

1. Preheat the oven to 350 degrees F. Brush an 11-by-17inch jelly roll pan or rimmed baking sheet with vegetable oil and line with parchment paper; brush the paper with oil and dust with flour, tapping out the excess. 2. Make the cake: Whisk the flour, baking powder, baking

- soda and salt in a medium bowl. Whisk the granulated sugar, vegetable oil, milk, eggs and vanilla in a large bowl. Add the flour mixture in 2 batches, whisking until incorporated. Transfer half of the batter (about 11/2 cups) to a separate bowl. Tint one batch red and the other batch blue with the food coloring. 3. Spread the red and blue batters across the width of the
- prepared pan in alternating stripes, making each stripe about 2 inches wide (don't worry if the stripes aren't perfectly straight). Bake until the top springs back when pressed, 12 to 15 minutes. Let cool about 3 minutes in the pan. Dust with confectioners' sugar and spread a clean kitchen towel (not terry cloth) on top. Place a cooling rack on the towel, then invert the cake onto the rack; peel off the parchment. Roll up the cake and towel together, starting at a short end. Let cool completely on the rack, about 11/2 hours.

TO VIEW THE FULL RECIPE CLICK HERE

MEET OUR FIRM



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LEARN MORE



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Schedule your Free Consultation

WHAT'S HAPPENING IN & AROUND ALBUQUERQUE

May 17 Plant & Seed Swap

Canteen Brewhouse Albuquerque

May 24 Hero in All of Us 2025

Nuevo Atrisco Food Park

Albuquerque

May 24 - 26

2025 New Mexico Wine Festival in

Albuquerque Balloon Fiesta Park

Albuquerque

June 7

Caribbean Celebration 2025

Manzano Mesa Park

Albuquerque

legal advice.

June 14

K9 Competition & Car Show Rio Rancho Events Center

Rio Rancho

Taco Fest Balloon Fiesta Park

June 21

Albuquerque

June 20 - 28 Festival Flamenco 38 National Hispanic Cultural Center

Albuquerque

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



CONTACT US

Need More info?

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