

Winter 2025

Whitener

LAW FIRM

YOUR TRUSTED ALBUQUERQUE
ACCIDENT & PERSONAL INJURY LAWYERS

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In this Issue...

• Protecting Our Loved Ones: Recognizing the Signs of Nursing Home Abuse and Neglect

• Don't Ruin Your Personal Injury Case! Avoid 8 Common Mistakes & Protect Your Claim

• 5-Star Review

• Recipe of the Month - BBQ Shrimp with Garlicky Kale & Parmesan-Herb Couscous

• Meet Our Firm

• What's Happening In & Around Albuquerque

FEATURED ARTICLES

Protecting Our Loved Ones:
Recognizing the Signs of Nursing Home Abuse and Neglect



Choosing a nursing home for a loved one is a difficult decision in the best circumstances. Unfortunately, the reality is that [nursing home abuse](#) and [neglect](#) can and do occur.

The experienced attorneys at [Whitener Law Firm](#) can help you observe the signs and advocate for your loved one.

Read More Here

Don't Ruin Your Personal Injury Case!
Avoid 8 Common Mistakes & Protect Your Claim

If you've been [injured due to someone else's negligence](#) and you're seeking compensation, you likely understand that there are certain steps you *should* be taking already. However, did you know that certain actions on your part could actually *jeopardize* your claim?

Read More Here



5-STAR REVIEW

Whitener law firm took care of me with confidence expertise and compassion. They made a very stressful situation quite bearable and I appreciate that so much! Not only would I recommend this law firm to my own mother I would also recommend this law firm to anyone that needs excellent legal representation.

- Steven W.

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

BBQ SHRIMP WITH GARLICKY KALE
& PARMESAN-HERB COUSCOUS

When you buy peeled shrimp, plus a bag of prechopped kale and bottled barbecue sauce, the savings in prep time help to get this healthy dinner done in a jiff.

Ingredients:

• 1 cup low-sodium chicken broth

• 1/4 teaspoon poultry seasoning

• 2/3 cup whole-wheat couscous

• 1/3 cup grated Parmesan cheese

• 1 tablespoon butter

• 3 tablespoons extra-virgin olive oil, divided

• 8 cups chopped kale

• 1/4 cup water

• 1 large clove garlic, smashed

• 1/4 teaspoon crushed red pepper

• 1/4 teaspoon salt

• 1 pound peeled and deveined raw shrimp (26-30 per pound)

• 1/4 cup barbecue sauce



Instructions:

1. Combine broth and poultry seasoning in a medium saucepan over medium-high heat. Bring to a boil. Stir in couscous. Remove from heat, cover, and let stand for 5 minutes. Fluff with a fork, then stir in Parmesan and butter. Cover to keep warm.

2. Meanwhile, heat 1 tablespoon of oil in a large skillet over medium-high heat. Add kale and cook, stirring, until bright green, 1 to 2 minutes. Add water, cover, and cook, stirring occasionally, until the kale is tender, about 3 minutes. Reduce heat to medium-low. Make a well in the center of the kale and add 1 tablespoon oil, garlic, and crushed red pepper; cook, undisturbed, for 15 seconds, then stir the garlic oil into the kale and season with salt. Transfer to a bowl and cover to keep warm.

3. Add the remaining 1 tablespoon of oil and shrimp to the pan. Cook, stirring, until the shrimp are pink and curled, about 2 minutes. Remove from heat and stir in barbecue sauce. Serve the shrimp with kale and couscous.

Recipe Courtesy of eatingwell.com

MEET OUR FIRM



Thomas M. Allison

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Daniel P. Buttram

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Nichole Henry

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Daniel F. D'Addio

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Timothy C. Callaway

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Schedule your Free Consultation

WHAT'S HAPPENING IN & AROUND ALBUQUERQUE

February 11

[Sweet Treats Beer Pairing](#)

Canteen Taproom

Albuquerque

February 13 - 16

[Rio Grande Dance Classic](#)

Sheraton Albuquerque Uptown

Albuquerque

February 23

[Diamond Dash Wedding Show](#)

Embassy Suites by Hilton Albuquerque

Albuquerque

February 28 – March 2

[36th National Fiery Foods & BBQ Show](#)

Sandia Resort and Casino

Albuquerque

March 1 – 2

[ABQ Food Truck Fest](#)

6901-B San Antonio Dr. NE (ABQ Food Park)

Albuquerque

March 9

[Michael Feinstein - Because of You, My Tribute to Tony Bennett](#)

University of New Mexico, Popejoy Hall

Albuquerque

March 14 – 16

[Treasures of the Earth Gem, Mineral & Jewelry Expo](#)

Expo NM State Fairgrounds

Albuquerque

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

Whitener

LAW FIRM

Need More info?

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MARKETING