CASES OF INTEREST: NOVEMBER 2014

Young Man Suffers Traumatic Brain Injury, Back Fracture After Being Thrown From Car As Passenger

A young man was thrown from a rolling vehicle after the driver of the car struck a utility pole while speeding. He was hospitalized to a local hospital and it was discovered that he had two compound fractures in his back and suffered a traumatic brain injury causing him to keep losing consciousness. He had spent two days in the hospital and needed a back brace for weeks while at the same time undergoing physical therapy and working to regain her balance and mobility.

Woman Hit By Forklift At Work Fractures Foot, Resulting In Need For Surgery

Our client still needs to get around using a wheelchair a month after a work injury seriously fractured her Foot, Resulting In Need For Surgery.

Amina Alsouqi nominated special needs student Tavon Jackson for Homecoming King, and actively campaigned alongside him as a Homecoming Queen nominee. Not only did Tavon make it to Royal Court as a result of Amina’s campaigning efforts and the support of the student body, but he won Homecoming King at the September 26th Homecoming game. Start High teacher Amina Haley was so moved by Amina’s gesture that she nominated her for the Student of the Month contest for the month of September. According to a spokesperson for the award, Amina “has always been kind, thoughtful, attentive and sincere with my special needs students,” Ms. Boyd said. “And our guys are doing things that they’ve never done before. He’s teaching our students independence and allowing them to blend in just like everybody else. We appreciate that he includes our students and doesn’t treat them any different.”

Amina was surprised with the award of a $50 Visa gift card and NBC 24 News was even there to capture the excitement moment when Mr. Haley announced it to her, with Tavon class applauding in the background.

“I wanted to run with Tavon because I wanted him to be King and because Start has never done anything like that before,” Amina said. “We’ve never had anyone different running for King and Queen – it’s always been the stereotype that you see on TV. I think that our school is more accepting and better than that and I wanted Tavon to have an opportunity to do something that he might not have done in his life.”

Immediantly after the presentation, September’s Teacher of the Month was surprised with his award – a $250 Visa gift card. Special needs physical education teacher John Wodarski was nominated by Ms. Boyk’s whole class for his patience and dedication to his students physical health. Despite the fact that many of the students have disabilities that prevent them from speaking, they still created a nomination video using signs.

The Start High Student and Teacher of the Month Contest is sponsored by Attorney Chuck Boyk, who graduated from Start in 1976.

“I really wanted get involved with the students and teachers and learn their stories,” Chuck said. “We want to recognize the great things that they are doing and try and boost morale throughout the school. It was a great place to go to high school and it still is.”

To watch the heartwarming videos on the Student and Teacher winners, visit www.NominateAStartStudent.com.
OFFICE STAFF STEPS UP TO CHALLENGE OF BIGGEST LOSER CONTEST WITH HELP OF COACHING BY KURT

Boyk Law is not waiting for New Year’s Day resolutions to jump on the health and wellness bandwagon. Instead, we rallied the troops for a free “Biggest Loser” type competition in the office that will run for 10 weeks, to end on December 19th. Each employee contributed $25 in order to participate, which will go toward the weekly prize that is given to the person who has lost the most percentage of their body weight that week. The weigh-ins are overseen by Amanda Kurt, owner of Coaching by Kurt, a boutique fitness center in Maumee, and she also provides the office with weekly recipes and tips for staying on track.

“I love that Boyk Law is doing this as an office,” said Farah Ali, “You spend so much time with the people you work with, so it makes it easier to stay in shape when everyone around you has the same goal.”

It also doesn’t hurt that Attorney Chuck Boyk has donated $500 to the cause, as prize money to the overall winner.

To arrange a “Biggest Loser” contest among your friends or colleagues, call Amanda Kurt at 419-322-9195 or visit www.coachingbykurt.com to set up a free consultation.

LOCAL RESTAURANT REVIEW: SAHARA MEDITERRANEAN & AMERICAN CUISINE

Owned by Boyk Law client, Farah Ali, and her husband, Saeid, Sahara Mediterranean & American Cuisine is one of the best places in town to order fresh, authentic Greek fare and American Cuisine is one of the best places in town to order fresh, authentic Greek fare and American Cuisine.

Sahara (top right)
The inside of Sahara (top left)
Fried Kibbie with Hummus (bottom right)

Our Favorite Dishes:
- Fried Kibbie with Hummus
- Spicy Chicken Shish Kebab
- Shawarma with Hummus

Where: 363 W. Dussel Dr. in Maumee, near Holland Rd.
Hours: Monday-Friday 11am to 9pm and Saturday 3pm to 9pm. Sundays are reserved for Private Parties.
Our Favorite Dish: Gyro Salad with Lamb ($8.50) or the Tenderloin Shish Kabob with rice, which comes with soup, salad, or hummus ($11.95)

Best Thing About Sahara: That Farah and Saeid pay attention to even the smallest details. They go out of their way to make the restaurant feel as if you are eating in their home.

Little Known Fact About the Owners: That they have lived all over the world, including Egypt, Brazil, Europe, and Lebanon, before settling in the States.

Most Convenient Part of Sahara: All of their food is available to go, but their Value Trays are the perfect way for a large party to sample different types of dishes instead of all ordering separate meals.

Boyk Law client, Farah Ali, and her husband, Saeid, Sahara Mediterranean & American Cuisine is one of the best places in town to order fresh, authentic Greek fare and American Cuisine.

BLUE SKY CLOTHING

The Office “Before” Photo. The staff poses with Amanda Kurt (5th from the left)

CLYDE CANCER CLUSTER FUNDRAISERS DRAW HUGE CROWDS, FUNDS FOR RESEARCH

WE WANT TO SEND OUR FANS TO THE WALLEYE WINTERFEST!

RECIPE: Cheryl’s Million-Dollar Spaghetti Casserole

Cheryl is an office multimedia designer and is the daughter of Mr. and Mrs. Neil Yager of Maumee.

Ingredients:
- 10 oz spaghetti noodles
- 1/4 cup grated Parmesan cheese
- 1/4 cup shredded mozzarella cheese
- 1/4 cup grated cheddar cheese
- 1/4 cup grated mozzarella cheese

Instructions:
1. Preheat oven to 350°F. Grease a 9x13 casserole dish.
2. Mix together cream cheese, cottage cheese, and sour cream. Set aside.
3. Cook ground beef with onions until no longer pink. Drain, then add in jar of marinara sauce.
4. Layer half the noodles in the bottom of the greased pan. Top with 2/3 cup parmesan cheese.
5. Layer on cream cheese mixture, then top with remaining noodles.
6. Spread marinara meat mixture over the top and bake, uncovered, for 30 minutes.
7. Remove from oven, sprinkle with shredded cheese, return to oven, and bake for another 15 minutes.
8. Allow dish to rest for 10 minutes before serving.

These recipes are courtesy of Cheryl Yager. Cheryl is an office multimedia designer and is the daughter of Mr. and Mrs. Neil Yager of Maumee.

Even though this dish tastes like a million bucks, it is not nearly that expensive to make.

Made from ingredients found in almost every kitchen, this dish is sure to please!

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OFFICE STAFF STEPS UP TO CHALLENGE OF BIGGEST LOSER CONTEST WITH HELP OF COACHING BY KURT

Leslie Rombkowski, Office Manager at Boyk Law, participated in a weight loss contest along with amputee Jake Zeller. Jake was the overall winner, and Leslie took second place. Leslie said, “The owners are so friendly. We went for a casual dinner and had a great time. The food is excellent and fairly priced.” Boyk Law is not waiting for New Year’s Day resolutions to jump on the health and wellness bandwagon. Instead, they rallied the troops for a three-day “Biggest Lose” type competition in the office that will run for 10 weeks, to end on December 18th. Each employee contributed $25 in order to participate, which will go toward the weekly prize that is given to the person who has lost the most percentage of their body weight that week. The weigh-ins are overseen by Amanda Saeid, who is the office’s fitness cheerleader. The Office Manager Leslie Rombkowski recently participated in a weight loss contest with her husband, Gary, and found the food to be excellent and fairly priced.

LOCAL RESTAURANT REVIEW: SAHARA MEDITERRANEAN & AMERICAN CUISINE

Owned by Boyk Law client, Farah Ali, and her husband, Saeid, Sahara Mediterranean & American Cuisine is one of the best places in town to order fresh, authentic Greek fare and still have the option of traditional steaks, burgers, and wraps.

Office manager Leslie Rombkowski recently made a trip there with her husband, Gary, and found the food to be excellent and fairly priced.

“We went for a casual dinner and had a great time,” Leslie said. “The owners are so friendly and the food was awesome.”

Where: 363 W. Dussel Dr., Maumee, near Holland Rd.

Monday-Friday 11am to 9pm and Saturdays 5pm to 9pm. Sundays are reserved for Private Parties.

Our Favorite Dishes: Gyro Salad with Lamb ($8.50) or the Tenderloin Shaw Kabob with rice, which comes with soup, salad, or hummus ($11.95)

Best Thing About Sahara: Farah and Saeid pay attention to even the smallest details. They go out of their way to make the restaurant feel as if you are eating in their home.

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Most Convenient Part of Sahara: All of their food is available to-go, so their Value Thays are the perfect way for a large party to sample different types of dishes instead of all ordering separate meals.

CLYDE CANCER CLUSTER FUNDRAISERS DRAW HUGE CROWDS, FUNDS FOR RESEARCH

Clyde Cancer Cluster fundraisers draw huge crowds, funds for research

The Office “Before” Photo. The staff poses with Amanda Rombkowski (5th from the left). The Office “After” Photo. The staff poses with Farah Ali and Saeid Orva (left) and Fried Kibbeh with Hummus (bottom right).

Four tickets to Saturday December 27th’s game vs. Kalamazoo at 5:30pm and tickets to the VIP Party and to that day’s Fan Fest

Second Prize: Four tickets to Saturday, January 3rd’s game vs. Fort Wayne at 6:30pm

RECIPE: Cheryl’s Million-Dollar Spaghetti Casserole

Even though this dish tastes like a million bucks, it is not exactly expensive to make. Made from ingredients found in almost every kitchen, this dish is sure to please!

INGREDIENTS:

10 oz uncooked penne, cooked, drained, and coated lightly with olive oil to prevent sticking

2 lb jar of marinara sauce

1 lb ground beef

5/8 cup chopped onion

8 oz cream cheese, softened

1/4 cup sour cream

1 cup cottage cheese

2/3 cup Parmesan cheese

2 cups shredded cheese

Instructions:

1. Preheat oven to 350°F. Grease a 9 x 13 casserole dish.

2. Mix together cream cheese, cottage cheese, and sour cream. Set aside.

3. Cook ground beef with onions until no longer pink. Drain, then add jar of marinara sauce.

4. Layer half the noodles in the bottom of the greased pan. Top with 2/3 cup parmesan cheese.

5. Layer on cream cheese mixture, then top with remaining noodles.

6. Spread marinara meat mixture over the top and bake, uncovered, for 30 minutes.

7. Remove from oven, sprinkle with shredded cheese, return to oven, and bake for another 15 minutes.

8. Allow dish to rest for 10 minutes before serving.

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Rumors and gossips that came from all over the state to help raise funds for cancer research ended up helping two organizations have record-breaking turnouts this year.

Nearly 500 runners and walkers participated in the 5th Annual Aeona Brown 5k and 1k on September 20th, as they pounded the pavement in downtown Clyde to honor the young girl who lost her battle with cancer in 2009. The turnout was a great success considering there were other high-profile races going on the same day. All proceeds from the race and from the 70 additional races that were held will go to CavsCares for Children’s Cancer, which is part of the National Childhood Cancer Foundation. To honor Aeona, race organizers had butterfly wings set up, so that children could have their photos taken.

Another successful event to raise funds for cancer research was held the following weekend at Skee Hollow Golf Course and it ended up raising nearly triple the amount that it had the previous year. It was the 2nd Annual Jake Zeller Memorial Golf Outing and the Ohio State University’s James Cancer Hospital and Solove Research Institute will be receiving $18,223 in Jake Zeller’s name to put toward their research.

Jake was diagnosed with brain cancer in 2013.

Where:

The Mud Hen stadium as it will look at Winterfest.

The Mud Hen stadium as it will look at Winterfest.

WE WANT TO SEND OUR FANS TO THE WALLEYE WINTERFEST!

There is a Giving in our office that once you come to Charles E. Boyk Law Offices, you become a client for life.

Even after a case is over, we like to stay in touch with our clients through things like this monthly newsletter and newest readings, and we always encourage them to call us with any legal matter – even if they think that it is something that we might not handle. We give our clients free access to our network of trusted friends and colleagues, so we are always able to find help for our clients, even when it is outside our area of expertise.

We are proud that over 70% of our business comes from repeat clients or word-of-mouth referrals, which is why we want to say, “Thank You!” to all of our clients and referral sources and offer a chance to win tickets to the Walleye Winterfest. For the first time ever, the Toledo Mud Hens baseball field is going to be transformed into an ice skating rink and the Walleye are going to play two games outside, under the stars.

Simply visit www.WhyChooseChuck.com and tell us why you would choose us again as your attorney. Would you choose us because of the great customer service you received? Because of the open communication throughout the duration of your case? Let us know!

Entries must be submitted no later than December 6th and winners will be randomly selected to receive one of two prizes:

First Prize:

Four tickets to Saturday December 27th’s game vs. Kalamazoo at 5:30pm and tickets to the VIP Party and to that day’s Fan Fest

Second Prize:

Four tickets to Saturday, January 3rd’s game vs. Fort Wayne at 6:30pm
New address or phone number? Help us stay current by letting us know!

Our deepest condolences go out to the Rivera family, who recently lost their 16-year-old daughter, Destiny, who lost her 11 month battle with leukemia on October 16, 2014. Destiny was the care of a neurosurgeon. She had spent two days in the hospital and needed a back brace for weeks while at the same time under physical therapy and working to regain her balance and mobility.

A young man was thrown from a rolling vehicle after the driver of the car struck a utility pole while speeding. He was hospitalized to a local hospital and it was discovered that he had two compound fractures in his back and suffered a traumatic brain injury that caused him to keep losing consciousness. He had spent two days in the hospital and needed a back brace for weeks while at the same time under the care of a neurosurgeon.

A woman was hit by a forklift which fractured her back, fractured ribs, and a closed head injury. Nearly two months later, she is still in a wheelchair.

A young man was thrown from a rolling vehicle while he was riding as the passenger when another car failed to yield, causing a near-head-on collision. The woman was transported by ambulance to a local hospital.

An elderly woman was riding as the passenger when another car failed to yield, causing a near-head-on collision. The woman was transported by ambulance to a local hospital.

Our client still needs to get around using a wheelchair a month after a work injury seriously fractured her Back Foot, Resulting In Need For Surgery.

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