

The BOYK BULLETIN

CHARLES E BOYK
LAW OFFICES, LLC

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RECIPE: Grandma Borton's Peanut Butter Streusel Pie

*From the kitchen and memory of
Wesley D. Merillat, Boyk Law Attorney*

My Grandma Borton was amazing. She was the absolute picture of grace and beauty, with a merciless

streak when it came to board games.

I hope my wife will forgive me for saying this, but my grandma was probably the best kids' dessert maker in the whole world. She would have mopped the floor with Jacque Torres in a dessert contest where the judges were 12 and under. She knew her audience, and she knew how to press her advantage, much to her grandchildren's delight.

Given that our firm is currently in the midst of an internal contest to smash Chuck Boyk in the face with a pie (leave a Google Review at charlesboyk-law.com/pie/), I couldn't help but think, "What pie I would want to get smashed in the face with?"

The answer was clear and immediate: My Grandma Borton's Peanut Butter Streusel Pie. This is an old-fashioned peanut butter cream pie commonly found in Amish households throughout the Midwest.

This pie never fails to transport me through time, back to my grandma's white farmhouse out in Fulton County. Every bite is full of memories of every holiday, birthday, and family gatherings of my youth.

The pie was a dependable and loved staple for her grandchildren. As a child, it was my deeply held conviction that her pie was the best pie ever, and you couldn't convince me otherwise. Nostalgia is a powerful ingredient.

INGREDIENTS:

Graham Cracker Crust

- 1 1/4C Crushed Graham Crackers
- 1/4C Sugar
- 1/3C Melted Butter

Pudding

- 4 Cups Whole Milk
- 2/3 Cup Sugar
- 1/2 Cup Cornstarch
- 1 tsp. Salt
- 2 tsp. Vanilla Extract
- 3 Egg Yolks
- 3 Tbsp. Butter

Streusel

- 1 Cup Powdered Sugar
 - 1/2 Cup Peanut Butter
- #### Whipped Cream Topping
- 2 Cups Heavy Cream
 - 1/2 Cup Powdered Sugar
 - 1 tsp. Vanilla Extract

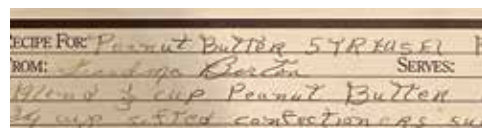
Nostalgia

- As much as you have on hand.

INSTRUCTIONS:

Make the Graham cracker crust

Preheat oven to 350F. Mix the graham crumbs and sugar with the melted butter and press into the base of a 9" pie plate. Bake in



the oven for about 10 min. Cool completely on a wire rack.

Make the Pudding

1. In a bowl, whisk together: 1 cup milk, the cornstarch, salt, egg yolks, and vanilla until smooth. Set aside.
2. On the stove: heat the remaining 3 cups of milk, the butter, and sugar in a saucepan until the point just before it boils. You want to scald the milk, not burn it. Once the milk is scalding hot (but not boiling), slowly add the cornstarch mixture to the saucepan while whisking. Continue to heat until the mixture thickens enough to coat a spoon. Remove from heat and let cool. Then in plastic wrap,

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**VOLUME 15
ISSUE 9
SEPTEMBER, 2021**

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AUTO ACCIDENTS • MEDICAL MALPRACTICE
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Veo Scooters Take Over Downtown Toledo

In August 2021, The City of Toledo unveiled a new bike and scooter sharing program in downtown Toledo. The city says the electric scooters and bicycles, provided by Veo, are designed to give residents and visitors access to convenient, affordable, and sustainable transportation options.

Attorney Andrea Young took to the streets to try out the scooters and explore potential safety issues and legal considerations.

"These scooters and bikes are really fun, but it's important to remember that these are road-worthy motor vehicles," said Young. "Riders are bound to the same laws and responsibilities as anyone else on the road and also assume additional responsibilities from Veo."

When you set out on your first Veo adventure, use these safety tips to help you arrive at your destination safely and keep the fun rolling.

DON'T SHARE

Once you activate your vehicle, you are the only person authorized to operate it.

DON'T DRINK & RIDE

The same laws about operating a vehicle apply to these scooters and bikes, including not riding while intoxicated.

PRACTICE SAFE RIDING

Don't use your phone while riding and wear a helmet if you can.

FOLLOW TRAFFIC LAWS

Always follow the direction of traffic. Use bike lanes wherever possible. Observe all other traffic laws. Do not ride on the sidewalk.

FOLLOW PARKING RULES

Do not leave your scooter or bike where it could obstruct traffic or pedestrians.

It is important to know that if you are in an accident and are injured or injure someone else, you could face serious financial consequences. If you are injured because of someone else's negligence, contact us immediately!



To rent a vehicle, simply download the Veo app, scan the QR code on the top of the device, and go! Standard pricing for the scooters is \$1 to unlock and 35 cents per minute. The pedal bikes cost \$0 to unlock and just \$1 an hour to ride. A 30-minute jaunt on the scooter cost Andrea about \$11.50.

Watch Andrea zooming through downtown Toledo on a Veo scooter! Head over to our CharlesBoykLaw social media.

ENTER OUR ONLINE HALLOWEEN COSTUME CONTEST!



Let's see your best Halloween costumes! Post your photos to Facebook, Instagram, or Twitter using #BoykCostumeContest for a chance to win a \$100 Amazon gift card! Post a photo of yourself, your kids, or your fur-baby by Monday, November 1. We'll select the winner on Tuesday, November 2.



RECIPE: Grandma Borton's Peanut Butter Streusel Pie (continued from page 1)

placing the wrap directly onto the surface of the pudding to prevent that yucky skin from forming.

Make the Streusel

Mix the powdered sugar and peanut butter together using a fork/pastry blender until crumbs form. The largest crumbs should be smaller than a pea.

Assemble the Pie

Once the pie crust and pudding have cooled, begin assembly. First, add a layer of streusel to the crust, then spoon about half the pudding on top of the streusel layer. Repeat with more streusel and then fill the crust with the rest of the pudding. Top with the remaining streusel, reserving a little to decorate the top of the whipped cream.

Chill to Set

Refrigerate the pie for at least a couple hours until it is firmly set (overnight is best). When it is ready to serve, make the whipped cream topping.

Make the Whipped Cream Topping

2. Add the heavy cream, powdered sugar, and vanilla to a chilled, metal mixing

bowel and slowly mix. As the cream starts to firm up, kick up the mixer to high. Keep mixing until the whipped cream holds its shape when you pull out the beaters. This usually takes a minute or two. Do not over-whip!

Finishing Touches

Add the whipped cream to the pie and sprinkle with more streusel. Cool or serve.

TIPS

1. If you want to make a very easy version, you can substitute the homemade pudding for vanilla pudding mix. You can also use a pre-made pastry or graham cracker pie crust and a tub cool whip. I mean the Amish wouldn't do it, but go ahead, it will still taste great.

2. Do not substitute coconut extract for vanilla. It will taste like sunscreen and people will hate you. Trust me, I know.



CASES OF INTEREST: OCTOBER 2021

Disabled Man Grievously Wounded During Transport

Our client, who lives with physical disabilities, used the services of a transport healthcare van to drive him and his mother to the zoo for a day of fun. At the time of departure, the transport company did not strap in our client nor secure his wheelchair. During transport, the driver of the van stopped suddenly and made a sharp left turn. Our client was violently ejected from his wheelchair and thrown to the floor. He landed on a sharp piece of metal that severely injured his leg. Our client was taken to the hospital where he stayed for the next two weeks. The wound became infected, and the infection spread to the bone. Due to the infection, our client underwent multiple surgeries and was released with a wound VAC system. He currently requires home health care and faces a possible skin graft to his leg. Our office is investigating the liability of the van driver and the transport healthcare company.

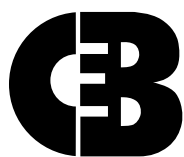
Missing Safety Guards Costs Man His Fingers

Our client worked for a building materials retailer when he was permanently maimed due to a safety violation. On the day of the incident, our client was using a saw on which the safety guards had been previously removed. As our client used the tool an accident occurred and three of his fingers were sawed off. He was rushed to emergency surgery, but they were unable to reattach the severed digits. Our client is now without a ring finger, middle finger, and index finger. Our office is pursuing a workers' compensation claim for the allowance of multiple awards, as well as pursuing a violation of specific safety regulations, a personal injury claim for an intentional tort, and punitive damages.

Woman Suffers For Nine Months After Surgical Clip Left In During Surgery

Our client suffered severe pain, loss of health, and a heavy financial burden when a surgical clip was left inside her during an appendectomy. Shortly after the procedure, our client began experiencing severe abdominal pain. For the next nine months, she suffered constant infections, pain, inflammation, and couldn't eat. She was in and out of the hospital and was off work for four months. Because of the damage caused by the clip being left inside of our client's body, she was forced to have 80 percent of her stomach removed. Our office is pursuing a medical malpractice claim on behalf of the client.





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www.youtube.com/ceboyk

Open it! Read it! Share it!

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October's Raving Fan of the Month

"The staff at Boyk was very attentive to our needs. They explained our options in great detail. They provided us with information to make the best out of our situation. We were very satisfied with the outcome." - Yolanda D.

Have a positive review to share?

Go to boykreviews.com to tell us about your experience!



Kimberly Dunn

CareGivers360 September Winner!



Congratulations to Kimberly Dunn from Advanced Specialty Hospital on her selection as the winner of September's Caregivers360 giveaway!

We are very appreciative of all of Kimberly's work throughout the past year and hope she enjoys all her well-deserved recognition.

Nominate a caregiver today!

Give the caregiver in your life the chance to win some love and papering at caregivers360.com.

2021 Veteran Scholarship

Boyk Law is deeply committed to those who serve our country, and we are proud to give back to those who give so much to all of us. First awarded in 2015, this \$2,000 scholarship is awarded to someone who has served in the U.S. Armed Forces or the child or stepchild of a U.S. veteran and who has completed at least one semester at an accredited college or university.

The deadline to apply for the 2021 Boyk Law Veteran Scholarship is Sunday, November 1. This year's winner will be announced on Veteran's Day, November 11, 2021.

Visit us online for further information about eligibility and how to apply: www.charlesboyk-law.com/gives-back-scholarship/

New address or phone number? Help us stay current by letting us know!

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