



See What's New

Meet the Snellings Law Team

Get to Know Our Case Manager, Morgan!

If you know me, you'll see that I take great pride in our team at Snellings Law. Everyone here has been hand-selected to play a role in assisting and advocating for our clients. We are a diverse bunch; we enjoy different things and have varying interests, backgrounds, ideas, and hobbies. However, one thing remains constant across the board — our passion. We each share a love for doing our best for our clients.

Thus, I'm thrilled to introduce you to Morgan, our case manager. Some of you may have already had the opportunity to meet her, and if you have, you'll agree with me when I say that she fits right in! Since Morgan joined our team last July, she has learned abundant information and helped us accomplish so much in less than a year. Morgan's main focus is client relations. She helps set our clients up for treatment, works with insurance adjusters, and keeps our systems and practices streamlined.

Before coming to us, Morgan gained experience in other law fields and a solid educational background. In May 2020, she received her bachelor's degree in psychology from Texas Tech. She served as an executive assistant at a general practice law firm and an evidence collector for a digital discovery firm.

"Here at Snellings Law, I feel confident that this is where I belong, and this is what I want to do. Ever since I was little, I've always been interested in the legal field," Morgan tells us. "I sought a degree in psychology with an interest in the criminal aspect of the law. Once I started digging into the coursework throughout my paralegal studies, I realized that criminal law wasn't necessarily what I thought it was. From there, I set my eyes on personal injury and helping others."

Morgan enjoys making a difference in the lives of our clients. "So many clients come to us injured and at a loss. They are confused, or their car is ruined, or they don't know where to turn," she says. "Here at Snellings Law, I have an opportunity to assist in the process of turning these individuals' lives around. I get excited to see cases go from start to finish, and I love helping others go from injured and at a loss to healed with money in their pockets."



When Morgan isn't working, she loves staying active. Fun fact: She used to be a competitive dancer. She is still constantly moving and goes to the gym about four or five days out of the week. She loves spending time with her family and friends and caring for her two dogs and cat at home. She has a full house, but she says they sure do keep things interesting! Morgan, we look forward to continuing to collaborate and make a difference in the lives of our clients. We are so glad you are on the team!

- Scott Snellings



Driven To Help

Bad Grade? Sue Your Professor!

During your school career, you probably got at least one grade that was less than you deserved. Maybe you painfully accepted the grade or confronted your instructor for an explanation. Most people choose one of those two options — but have you ever heard of a student taking their professor to court?

That's precisely what this Pennsylvanian student did when she discovered her C+ grade wouldn't let her graduate. Megan Thode, a Lehigh University graduate student, sued her professor and school for the mediocre grade that would ultimately cost her a degree. Thode reported that due to the incorrect grade, she couldn't graduate and, therefore, couldn't pursue a career as a licensed therapist.

Thode demanded a grade change from this lawsuit as well as monetary damages. How much exactly? She wanted \$1.3 million. According to Thode, this represented the money she would lose from not earning her graduate degree and starting her desired career. We should note that since Thode was the daughter of Stephen Thode, a finance professor at Leigh University, she attended the school for free.

Her professor, Amanda Eckhardt, gave Thode a zero in class participation, lowering her overall grade to a C. And Eckhardt stood by her evaluation. According to USA Today, when

questioned, the professor remarked, "I believed she received the grade she earned." In fact, Eckhardt testified that Thode had explosive behavior in class, acted unprofessionally, seemed emotionally unstable, and didn't even heed a warning letter.

As expected, a judge quickly rejected this case in court. NPR announced that, after only four days of testimony in the civil trial, the judge determined the university never breached any contract and did not owe Thode a dime. In the end, Thode changed her master's degree to human development. She won't be anyone's therapist any time soon!



Cinco de Mayo: More Than a Drinking Holiday

Celebrate Mexican Culture All Year Long



While Cinco de Mayo may have already passed, there's never a wrong time to celebrate Mexican history.

Cinco de Mayo fiestas have certainly taken on a life of their own in the U.S., but we should honor the holiday with appreciation, not just margaritas.

Not everyone knows that Cinco de Mayo marks Mexico's victory in the Battle of Puebla — it's a reminder to embrace the beauty and power of the Mexican culture.

On May 5, 1862, French troops outnumbered Mexican forces, yet the latter persevered. The Battle of Puebla remains an astounding historical victory for Mexico and gives us the celebration of Cinco de Mayo. So, maybe it's time to discover how you can honor this vibrant culture in your own community.

Supporting Mexican Businesses

Whether it's a local Mexican artisan or a family-owned Mexican restaurant, you

can support plenty of Mexican businesses. You'll uplift the owner and the Mexican community whose culture we all love. Most of us understand that small businesses have it rough. So, take the time to shop for hand-crafted Mexican jewelry or pottery — and dine at a Mexican restaurant you've never been to.

Experiencing Mexican Museums and Art

From Frida Kahlo to Diego Rivera, Mexican art has offered countless masterpieces and colorful works. Take some time to visit a nearby Mexican museum or art gallery to witness some authentic Mexican art and history. A country's artwork often reflects its culture, so explore nearby venues that spotlight Mexican artists.

Cooking Authentic Mexican Cuisine

Have you ever heard someone say, "I don't like Mexican food"? Neither have we! This month, skip Taco Bell and try cooking an authentic Mexican dish. Enchiladas, tortas, flautas, pozole, and more authentic recipes are at your fingertips (on your smartphone). When you taste a nation's popular meals, you can better grasp its unique culture.

If you missed Cinco de Mayo this year, don't worry; you can embrace Mexican culture all year long. Remember the true story of the Battle of Puebla and uplift the Mexican community in your area.

TAKE A **BREAK**



SALMON CROQUETTES WITH DILL SAUCE

Inspired by Epicurious.com

This dish is light and refreshing, making it perfect for spring! The crispy salmon patties pair perfectly with the cool dill sauce dolloped on top.

Ingredients

- 1 1/2 cups plain yogurt or fat-free sour cream
- 1/4 cup Dijon mustard
- 6 sprigs fresh dill, chopped
- 2 14.75-oz cans salmon packed in water
- 4 celery stalks, finely chopped
- 1 large white onion, finely chopped
- 4 large eggs, beaten
- 1/2 tsp salt
- 1 tsp pepper
- 2 tsp olive oil

Directions

1. In a small bowl, whisk together yogurt, Dijon mustard, and dill to make the dill sauce. Set aside.
2. Drain the salmon, then remove and discard the bones and skin. In a large bowl, mix the salmon, celery, onion, eggs, salt, and pepper. Form the mixture into 8 patties. Coat a medium skillet with olive oil and heat it over medium-high heat. Cook the patties until browned on both sides, about 5 minutes per side.
3. Put a dollop of the dill sauce on top of each patty and serve.

KEEP YOUR FAMILY HAPPY AFTER A DIVORCE

With These Co-Parenting Tips

After any divorce, if you have lingering feelings of resentment or anger towards your ex-spouse, co-parenting might seem incredibly daunting. Yet, it doesn't have to be a bitter relationship between you and your ex. While it does take two to tango, and each parent needs to put in the effort, there are ways to ensure you create the best possible family environment for your children. While co-parenting may be challenging, don't be discouraged. We'll share why co-parenting is essential and tips for healthy co-parenting.

How Co-Parenting Affects Kids

The American Psychological Association found that children who spent time with both parents after a divorce experienced fewer emotional and behavioral issues and were as well-adjusted as children whose parents never divorced. The following co-parenting tips can help prevent conflicts so you can focus on caring for your children.

- **Separating Emotions From Behaviors**
Negative emotions about your ex-spouse should never affect your actions, especially in front of your children. Arguing in front of your kids will harm them emotionally.
- **Avoiding the Temptation of Venting to Your Kids**
Prevent complaints from reaching your children's ears. Instead of voicing negative comments about your ex-spouse to your child, you should vent to a friend or counselor.
- **Letting Everyone Have a Say**
While you may always want to be in charge, you should allow your ex-spouse to participate in your children's daily lives.
- **Maintaining Respect**
Think of co-parenting as a business relationship where disrespect is never allowed. When you remain respectful, you can avoid heated conflicts.

While it may be difficult, proper co-parenting can ensure your child feels loved by both parents. When done with your children's best interest in mind, this will boost their confidence and help them better acclimate to the divorce. Their well-being should always be both parents' top priority.



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DON'T MISS THIS ASTRAL EVENT

Why You Need to See Eta Aquariids

All month long, countless astronomy aficionados will be camping out in the dead of night to catch a glimpse of an annual meteor shower. First discovered in 1870, the meteor shower known as Eta Aquariids can be seen from Earth every May. This stellar space show moves as fast as 44 miles per second and leaves a bright, glowing trail behind it.

Eta Aquariids is visible to both the Northern and Southern Hemispheres, making it an optimal summer night event. However, this one might be for the night owls since it peaks past midnight. Curious to know more about this mysterious annual meteor shower? Let's discover the origins of Eta Aquariids and how you can catch a glimpse of this galactic sight.

The meteor shower was made from Halley's Comet.

Eta Aquariids is a collection of leftover space debris from the famous Halley's Comet — mostly ice and dust. As these meteors pass through the Earth's atmosphere, they heat up and glow bright enough for you to see. Every year, you can watch as these small chunks of Halley's Comet burn and leave shining streaks in the night sky.

It takes nearly 76 years for Halley's Comet to orbit the Sun just once, and the last time we saw this iconic comet was in 1986. It won't even reenter our solar system again until 2061, but luckily it left us the yearly gift of Eta Aquariids.



Here's how to best view the Eta Aquariids.

There's no specific date to see Eta Aquariids, and we only know the time range of early to mid-May. Your last chance to witness this spectacular sight in 2023 is May 27. Yet, 2023 is said to be an exceptionally bright year for this meteor shower. According to Bill Cooke, the lead for the Meteoroid Environment Office at NASA, the meteor rates will be over two times the average speed which will cause an abnormally vibrant glow.

For specific stargazing dates, check the American Meteor Society's official calendar ([AMSMeteors.org/meteor-showers/meteor-shower-calendar](https://www.amsmeteors.org/meteor-showers/meteor-shower-calendar)). To best view this magnificent meteor shower, you'll need to get cozy in your lawn chair around 2 a.m. It's crucial that you give your eyes at least a half hour to adapt to the darkness so you can see the shower. There's no need for binoculars or telescopes since Eta Aquariids is visible to the naked eye. Simply find a dark spot away from city lights and wait for the show!