

# The Earley EDITION

Chris Earley  
Truth Series Author

A Publication of the Law  
Office of Christopher Earley

The Law Office of Christopher Earley is a personal injury and workers' compensation law office serving Boston and surrounding areas. We handle all types of personal injury cases, and do not collect a legal fee unless your case settles or wins in court. Be sure to request our free books to help you make the best possible decision for your legal case.

[www.ChrisEarley.com](http://www.ChrisEarley.com)

Se Habla Español

## THANK YOU FOR YOUR REFERRALS!

We'd like to thank the following clients, attorneys, and referral partners for their wonderful referrals. Your continued support gives us the ability to reach more individuals and make a positive difference in their lives.

- Angela C.
- John E.
- Francisco M.
- Monica E.
- Amy P.
- Jeff C.
- Lajla L.
- James C.



## MY STORY: Why Helping Others is Important to Me

**For the first publication of *The Earley Edition*, I wanted to share my personal backstory for those who may not know it.**

I am a family man, lawyer, and author. My proudest accomplishment in life is being a father. I am married to a wonderful woman, Rory (we hope you enjoy Rory's Recipe, inside), and together we have two small children. After living in the heart of Boston for many years, we recently moved down to the South Shore. We love the suburbs, and the kids have adjusted to their new schools effortlessly.

In my spare time, I take great pride in coaching my son's little league team. And, nothing is better than playing with Barbies and princesses with my angelic daughter. Our lives, and our kids' lives, are full of happiness, and we spend all of our free time together. We have a good life, and we count our blessings each day.

My childhood provided me real lessons on the value of hard work. My mother raised me herself. She worked her tail off and miraculously was able to sacrifice enough to be able to put me in the best schools. That taught me my work ethic. It also taught me that you do anything to help support your children.

I choose the law as my career because I wanted to be able to truly help people. It is really satisfying to fight for the rights of my clients against massive insurance companies. I cherish my job of helping those that are injured due to



*Rory and I with our two kids.*

no fault of their own. I love what I do, and am extremely blessed that so many come to my office for help.

I decided to start my own practice right out of law school because I did not want to work for someone else. But, starting a law practice from scratch was daunting and scary. I had no clients, and no clue what I was doing. It was a stressful time, with many sleepless nights. But, things started to click, and I never looked back. More and more people began coming to us for help. Now, we are growing each and every year. For all those that have played a part in this journey, I sincerely thank you. ■

*- Chris Earley*



Rory Earley

## RORY'S RECIPES:

# Date Night Meat Sauce



*For the first edition of Rory's Recipes, I wanted to share the first meal I made for Chris when we started dating. This simple and easy meat sauce was a sure fire way to Chris' heart!! (Recipe adapted from Ina Garten's "Weeknight Bolognese")*

### INGREDIENTS:

- 2 tablespoons good olive oil, plus extra to cook the pasta
- 1 pound lean ground sirloin
- 4 teaspoons minced garlic (4 cloves)
- 1 tablespoon dried oregano
- 1/4 teaspoon crushed red pepper flakes
- 1 1/4 cups dry red wine, divided
- 1 (28-ounce) can crushed tomatoes, preferably San Marzano
- 2 tablespoons tomato paste
- Kosher salt and freshly ground black pepper
- 3/4 pound dried pasta, such as ziti or shells
- 1/4 teaspoon ground nutmeg
- 1/4 cup chopped fresh basil leaves, lightly packed
- 1/4 cup heavy cream
- 1/2 cup freshly grated Parmesan cheese, plus extra for serving

### DIRECTIONS:

- 1 Heat 2 tablespoons of olive oil in a large (12-inch) skillet over medium-high heat. Add the ground sirloin and cook, crumbling the meat with a wooden spoon, for 5 to 7 minutes, until the meat has lost its pink color and has started to brown. Stir in the garlic, oregano, and red pepper flakes and cook for 1 more minute. Pour 1 cup of the wine into the skillet and stir to scrape up any browned bits. Add the tomatoes, tomato paste, 1 tablespoon salt, and 1 1/2 teaspoons pepper, stirring until combined. Bring to a boil, lower the heat, and simmer for 10 minutes.
- 2 Meanwhile, bring a large pot of water to a boil, add a tablespoon of salt, a splash of oil, and the pasta, and cook according to the directions on the box.
- 3 While the pasta cooks, finish the sauce. Add the nutmeg, basil, cream, and the remaining 1/4 cup wine to the sauce and simmer for 8 to 10 minutes, stirring occasionally until thickened. When the pasta is cooked, drain and pour into a large serving bowl. Add the sauce and 1/2 cup Parmesan and toss well. Serve hot with Parmesan on the side.

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## Car Accident FAQ's

### Q: What About Pain And Suffering?

A: If you sustained personal injuries from the accident, a claim for pain and suffering can be made against the at-fault driver's insurance policy. This also applies to workers' compensation claims as well, but only when there is a third-party at-fault for causing the crash. You need to have at least \$2000 in medical bills to bring a claim for pain and suffering. The \$2000 amount is predicated on all reasonable and necessary costs incurred for your medical care. This includes all medical bills, co-pays, equipment purchases, etc. If however, your medical bills do not reach \$2000 but you sustained a fracture, or scarring, then the \$2000 threshold does not apply. ■

### The TRUTH Book Series

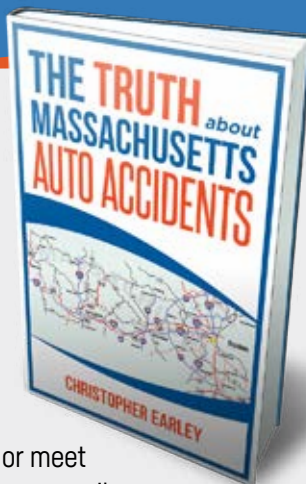
by Chris Earley

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## What Others are Saying

about the Law Office of Christopher Earley

Ryan Nolan

a month ago

★★★★★ Chris was extremely helpful and supportive with my family over the duration of my father's case. He has remained a beacon of hope at a time where my father was going through a rough patch. Chris has been able to be a consistent and reliable attorney that my dad and the rest of the family cannot express how thankful we are of his efforts. His hard work and motivating attitude have shown us not only how successful he is as a lawyer, but how much of a great human being Chris is.

Sara Do

16 days ago

★★★★★ After a lot of stress and a terrible situation in my life, Chris pulled through. He was there every step of the way and incredibly responsive to my questions, worries, and options. It was a long process and Chris was easy to work with. He's a good person to have on your side in a legal battle and will take his time to make sure you're comfortable. Thanks for your help, Chris! It's been a great learning experience and I can finally move on with more confidence!

## FOR OUR SPANISH-SPEAKING READERS

Tenemos un historial comprobado de éxito en asegurar millones de dólares en acuerdos para personas lesionadas en accidentes automovilísticos, accidentes de lesiones personales, compensación por accidentes laborales, resbalones y caídas, accidentes de mordeduras de perros, accidentes de bicicletas, accidentes peatonales, accidentes de motocicletas, y cualquier otro tipo de casos de lesiones personales en Massachusetts.

La ley solo le otorga un tiempo limitado, por lo que se debe actuar rápidamente para proteger sus derechos. Las consultas son completamente GRATUITAS en nuestra oficina. Si usted, un ser querido o un amigo han resultado heridos, contáctenos hoy para que podamos ayudarle. Nuestro número de teléfono es 617 338 7400, o envíenos un correo electrónico a [cearley@chrisearley.com](mailto:cearley@chrisearley.com).

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## *Happy Holidays*

*At the Law Office of Christopher Earley, the holidays are a time to cherish love, community, and family.*

*Whether you're celebrating Christmas, Hanukkah, Kwanzaa, or simply the start of a new year, we wish you joy, peace, and prosperity in the coming months.*



## CAR ACCIDENT FAQ'S

Lawyer Chris Earley Answers Common Questions about Your Car Accident Case

### **Q: Who Pays My Medical Bills?**

**A:** Massachusetts is a no-fault car insurance state. That means the car insurance company that insures the car you were in at the time of the crash will pay your medical bills. They will pay up to \$2000 of your medical bills. If you have private health insurance, then after the first \$2000 is paid by the car insurance company, the rest is submitted to your health insurance company. If you don't have private health insurance, the car insurance company will pay up to \$8000 in your medical bills.

### **Q: Who Pays My Lost Wages?**

**A:** If you missed time from work, the car insurance company for the vehicle you were in at the time of the accident will pay 75% of your lost wages. Keep in mind that the \$8000 amount encompasses both medical bills and lost wages. Therefore, you are permitted to use the \$8000 for medical bills, lost wages, or a combination of the two. However, no matter how the \$8000 is apportioned, you cannot collect more than \$8000 for no-fault benefits, unless other insurance is available.

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