



SPOKE &WHEEL



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SPRING IS COMING!!

Spring is a time of renewal. Have you noticed trees are starting to get buds and daffodils are starting to pop out of ground? Signs of spring are here and we get excited. I can't wait to see more sun than clouds again for a few months.

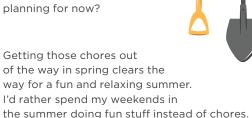
If you're a gardener, you know it may be time to start those seeds for your vegetable garden. Timing depends on your seeds.
Often its 8 weeks or so before last expected frost date in your area. In Washington the last frost date is usually the end of April.



Spring cleaning anyone? Most of us cleared out clutter from our homes during the Covid lock downs in the last couple years. If you haven't this may be the time. Perhaps you just like doing a deep clean once a year.

Nothing like sun through your windows to give extra motivation. I know I always feel like knocking out chores when its sunny and I feel like summer is just around the corner.

Is it time to give the outdoors of your house some love? Are your lawn and garden care tools ready for the season? Are there any outside maintenance that needs to be done? When is last time you cleaned the gutters and windows? Is there a bigger project that you can start planning for now?



Let us know if you have any great springtime activities you recommend.

ENJOY YOUR SPRING!



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How to Be a Great Dog Sitter

Many of us have extended family members who go on a vacation and ask us to watch their furry family members. Last month Shelly and I dog sat our nephew's dog Harry, who's a 7-year-old Labradoodle. As past dog owners we know how important it is when you leave for vacation that you know you are leaving your beloved pets in good hands with someone you can trust.

We thought we would share some tips on how to be a great dog sitter, so when your favorite furry friend needs a place to stay you will be the first choice. Shelly and I are not certified dog trainers or animal behaviorists, we just found that these are things that have helped make the time that we spend dog sitting Harry very enjoyable for both us and Harry.

FOOD IS A BIG ISSUE

Know the dog's diet and make sure you are aware of any diet restrictions. Don't be afraid to ask the dogs owners to provide you with the dog's food and favorite treats. The last thing you want is the dog puking all over the house because of food that doesn't agree with them or an allergy

EXERCISE ROUTINE

Be sure to ask the owners how much exercise the dog is used to during the day. Harry's family members are active, so Harry gets to go for a walk or run most days. This means when he comes to stay with us, we have to remind ourselves that he is used to a more active lifestyle than we are!! Be prepared to take the dog for walks or to go out and play fetch.

OBEDIENCE COMMANDS

Ask the owners for a list of commands that they use for such things as sit, stay, or come here. This is especially important when training puppies.

Everyone who spends time with the dog needs to make sure they are using the same commands so that there is consistency.



ROUTINE IS IMPORTANT

Always do your best to keep the dog in its normal routine and schedule. Make sure they eat at the same time each day, get exercise the same time each day and go to bed at the same time each night. It will make your life so much easier as the sitter.

TRIGGERS

It's always a good idea to know what things can trigger the dog's good or bad behavior. For example, the mailman, UPS man, or just strangers walking by can be scary to a dog. You want to make sure you know what might set the dog off so you can be prepared.

TAGS

One of the most important rules in dog sitting is NEVER let the dog outside without a collar with the proper dog tags. Puppies especially love to explore new surroundings and can wander off in a blink of an eye. If you have a fenced in yard, make sure it is high enough that the dog cannot jump over it and that all gates are shut and locked.

SOMETHING FROM HOME

Ask the owners to bring something from home, like their bed. This helps the dog feel more comfortable and allows a space in your home that the dog can consider their space.

VET INFO

It's important to get the vet contact information. If you end up at your local emergency vet, it is good to have the name and number of the pet's regular vet so medical history can be obtained.

HAPPY PET SITTING!!

MARCH EVENTS

We are seeing more in-person events already this year, but be sure to check websites to confirm events and get up-to-date information regarding Covid developments before attending.

March 13 St. Patrick's Day Parade

Seattle's St. Patrick's Day Parade goes north on 4th Avenue from James Street to the Seattle Center. For details on this and other Irish Week festivities, visit www.irishclub.org/irish-week-2022/.

March 13 St. Patrick's Day Dash & Irish Festival

The 5K run begins and ends at Seattle Center. (Dogs, strollers, and walkers start behind runners.) Start time is 8:30am. Irish Festival is also at Seattle Center from Noon to 6 pm. For details, please visit www.stpatsdash.com/.

March 17 - 20 Big Horn Show - Spokane

200+ vendors offering products related to outdoors, hunting outfitters, fishing guides, white water rafting, outdoor related products, resorts, jewelry, R.V's, camping equipment, boats, and more. There will also be entertainment, rifle range, fishing world, silver mine, archery range, and much more. Visit www.in-wc.org/big-horn-show/ for details.



March 18 - 20 Quilt Show - Monroe

Quilters Anonymous Annual Quilt Show at Evergreen State Fairgrounds, 11405 179th Ave. SE in Monroe. Admire 500 quilts, see demonstrations, and shop from vendors. Visit www.quiltersanonymous.org/qa/events/quilt-show/ for details.

March 26 Norwegian Festival - Seattle

Norwegian Heritage Day has a 5K run, Norwegian food, music, and crafts at Leif Erikson Hall in Ballard. Visit **www.leiferiksonlodge.org/events-and-activities** for more information.

March 26 The Big Taste - Seattle

Get your taste on for amazing wines, beers, spirits and ciders. Live music and BBQ on hand. Open from 5 – 8pm. Visit www.usrotary.org/big-taste-2022/ for more information.

DO YOU HAVE ENDUGH INSURANCE IF YOUR CAR IS TOTALED IN AN ACCIDENT?

Have you seen the price of new and used cars recently? The computer chip shortage has cause vehicle prices to explode higher. As a result, if your car is totaled in an accident the replacement cost may be much higher than the insurance available



I'm seeing this scenario play out in weekly calls from people in a bad accident. I've written before about how accidents are happening at much higher impact speeds these days. It is now common for someone to be rear-end on the freeway by someone going 50+ mph. If that happens the damage to the vehicle is extensive and often results in car being totaled.

Did you know the Washington state minimum for car damage is only \$10,000. How much would it cost to replace your vehicle? Likely more than \$10.000. You should also have \$10,000 in underinsured (UIM) property damage coverage to supplement this. How many of us drive a car worth more than \$20,000? If you drive a newer car, you likely need to have much more coverage to pay for a replacement vehicle.



WHAT DO I RECOMMEND?

Have enough insurance to cover the replacement value of your vehicle(s). How do you find this? Look online and see what your car would cost to buy in its current condition. You should have at least that amount in UIM property damage coverage.

If you have a newer vehicle, you likely need at least \$50,000, and if you have a luxury vehicle you may need \$100,000 or more. You have to protect yourself because the other drivers on the road are not.

If you are a VIP member, you can get a free insurance policy review and I can make recommendations on coverage given your specific circumstances.

GIVE US A CALL!

Call 425-276-7804 to join our VIP program. If you're already a VIP, give us a call to set up a time to do a policy review with Max.

Stay safe out there!

Shelly's RECIPE CORNER

Rhubarb Custard Cake

Ingredients:

- 4 Tbsp. melted unsalted butter, cooled, plus more room-temperature for pan
- 1 cup all-purpose flour, plus more for pan
- 3/4 tsp. baking powder
- 1/2 tsp. kosher salt
- · 2 large eggs
- 1 large egg yolk

- 1 cups sugar, plus more for sprinkling
- 1/4 cup sour cream
- 2 Tbsp. dark rum
- 2 tsp. finely grated lemon zest
- 13 oz. rhubarb stalks, halved lengthwise if thick



Directions:

NOTE:

Use a 9"-diameter springform pan. This cake is designed to be mixed by hand. Using an electric mixer works more air into the eggs, which lightens the batter and makes it less dense, so the fruit is more prone to sinking. Also, make sure you leave the stalks whole, as chopped rhubarb is more likely to be swallowed up by the batter and sink to the bottom.

Step 1 - Preheat oven to 350. Butter and flour pan. Whisk baking powder, salt, and 1 cup all-purpose flour in a medium bowl. Whisk eggs, egg yolk, and 11/2 cups sugar in a large bowl until very pale and thick, about 1 minute. Whisk melted butter, sour cream, rum, and lemon zest in a small bowl. Whisk butter mixture into egg mixture just to combine. Add dry ingredients and fold in until batter is smooth; scrape into prepared pan. Chill 10 minutes to let batter set.

Do Ahead:

Cake can be baked 1 day ahead. Store tightly, wrapped at room temperature.

Step 2 - Arrange rhubarb over batter however you like, trimming as needed. Don't press fruit into batter—just place over top and let it rest on the surface. Sprinkle with more sugar and bake until cake is golden on top and browned around the sides, 45-55 minutes. Transfer pan to a wire rack and let cake cool in pan 10 minutes. Slide a knife around sides of cake to loosen and unmold. Slide directly onto rack and let cool completely.



Where Accident Victims Get Help



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