

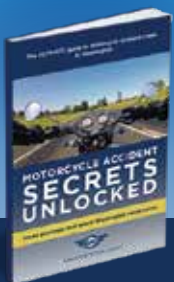


MAX MEYERS LAW **SPOKE & WHEEL**



IN THIS ISSUE

IRA Contributions	1
Daylight Savings	2
Pedestrian Accidents	2
March Events	3
Shelly's Recipe Corner	3
MML VIP	4



FREE INSTANT DOWNLOAD

Discover the secrets insurance companies don't want you to know.

Get Max's book **The Ultimate Guide to Motorcycle Accident Cases in Washington: Motorcycle Accident Secrets Unlocked.**

Go to our website www.WashingtonMotorcycle-Book.com to get your free download now or call **425.276.7804** to have a copy mailed to you.

IT'S NOT TOO LATE TO OPEN AN IRA AND CONTRIBUTE FOR THE 2023 TAX YEAR!

Tax season is right around the corner!

You may be eligible to deduct contributions made to an IRA before April 15, 2024 on your 2023 taxes.

Don't wait... be sure to speak with your Financial Advisor to find out more about your options.

(If you don't have a financial advisor, we highly recommend Loren Winter at Edward Jones in Kirkland)



Spring Forward this Month!



Remember to set your clocks forward 1 hour Sunday, March 10th for Daylight Savings.

And say hello to Spring! First day of Spring is officially Tuesday, March 19th.

Tips for Handling a Pedestrian Parking Lot Accident

No one ever intends to hit someone. Most motorists do their best to keep pedestrians safe. However, there's often a lot going on in a parking lot that puts people on foot at risk. Common reasons for parking lot accidents include distracted driving, backing up vehicles, speeding, and wrong pedal accidents. Drivers often just plain fail to see the pedestrian walking near their vehicle.

WHO'S AT FAULT FOR YOUR PEDESTRIAN PARKING LOT ACCIDENT?

It's not uncommon for injured victims to blame themselves, especially in the moments after a collision. But sometimes it can be difficult to tell who's liable and who deserves compensation. Pedestrian accident laws indicate that usually, there are three possible at-fault parties.

Motorist - If the driver was reckless, distracted behind the wheel, under the influence, or careless, they could be at fault for the accident and any related injuries. This means they're responsible for your medical bills, lost wages, pain and suffering, and other damages outlined in your claim.

Parking Lot Owner - Most lots are privately owned by individuals or businesses, and they're obligated to keep all areas reasonably safe for both people and vehicles. It's possible that your pedestrian accident could have been prevented if the owner had properly maintained the area, responded to past complaints, or put reasonable safety measures in place.

Pedestrian - People can also be held liable for their injuries. For example, a distracted pedestrian on their phone could walk out in front of a car without warning. Or if someone is under the influence, they might fail to look before stepping off a sidewalk and into the lot.

Additionally, other parties might be responsible for a pedestrian accident—or even multiple parties. When the Max Meyers

Law legal team assesses the facts of your case, we'll investigate all aspects of potential liability.

WHAT TO DO AFTER A WASHINGTON PEDESTRIAN PARKING LOT ACCIDENT

Even if you're able to get up and brush yourself off, it's imperative to treat the situation seriously. Injuries still happen when a vehicle makes contact with a person, even at very slow speeds. Here's what to do in the minutes, hours, and days after your accident.

Call Police & seek Medical Care - First, call 911 and if possible, move to a safe location away from traffic. Some injuries may not be immediately apparent, so arrange for a thorough medical exam. See a doctor just to make sure you're ok if you feel any pain or injury of any kind.

Exchange Info & Document Scene - If you're medically able, collect contact information from the involved parties, including names, phone numbers, addresses, and insurance information. If there are witnesses, try to obtain their contact information as well. Take pictures of the accident scene, including the vehicles involved, your injuries, and the surrounding area. Note the incident's time, date, and other relevant details.

Avoid Admitting Fault - Be cautious about admitting fault or making statements that could be perceived as an admission of guilt. Even saying "I'm sorry" to be polite might be misinterpreted. Be aware that there's often more to these accidents than meets the eye—and you might not have all of the facts.

Call Max Meyers Law ASAP - If there are claim disputes or concerns about liability, or if you want to make certain you're making the right legal choices and getting the compensation you deserve, it's advisable to consult with an attorney asap. Our team is happy to consult with you and answer any questions you have—and if we can help you obtain a rightful settlement. Call **425.276.7804** for a free consultation.

March 1 - 3 Emerald City Comicon

Emerald City Comic Con is a giant "comics, anime, gaming, entertainment, and pop culture event" that encourages attendees to wear costumes. Located at Washington State Convention Center, 705 Pike St. in Seattle. Tickets online.

For more details, visit www.emeraldcitycomiccon.com/.

March 15 Shamrock Shuffle Wine & Beer Walk

A \$40 ticket to Shamrock Shuffle Wine & Beer Walk includes 10 tastes from Washington wineries & breweries, beginning at First & Main Design Market, 10100 Main St. in Bothell.

Visit <https://bothellkenmorechamber.org/event/shamrock-wine-beer-and-spirits-walk/> for details and sign up.

March 15 - 17 42nd Annual Quilt Show

Quilters Anonymous Annual Quilt Show at Evergreen State Fairgrounds, 14405 179th Ave. SE in Monroe. Admire 500 quilts, see demonstrations, and shop from vendors.

Visit <https://www.quiltersanonymous.org/Quilt-Show> for details.

March 23 The Big Taste

A \$45 ticket to The Big Taste includes 10 tastes of wine, beer, cider, or spirits, with live music and food for sale at Hangar 30 in Magnuson Park, 6310 NE 74th St. in Seattle. 21+ & No pets.

Visit <https://usrotary.org/the-big-taste/> for more information.

March Events



Blueberry Cream Cheese French Toast Casserole

MOTHERS' DAY CALLS FOR GOOD BRUNCH.
THIS IS ONE OF MAX'S BRUNCH FAVORITES!

Ingredients for Casserole:

- 1 large loaf French bread - about 8 cups, day old is best
- 8 eggs
- 2 1/2 cups half and half
- 1/3 cup sugar
- 2 teaspoons cinnamon
- 2 teaspoons vanilla extract
- 1/2 teaspoon salt
- 1 cup fresh blueberries or frozen blueberries that have been tossed in 1 tablespoon of flour to keep them from bleeding
- 1 8 oz package cream cheese, light or regular cubed. (for easier cutting put in freezer for 15 minutes)
- 1/4 cup raw sugar for sprinkling on top optional

Ingredients for Blueberry Sauce:

- 1 cup water
- 1/2 cup sugar
- 2 tablespoons cornstarch
- 2 cups blueberries

Directions for Casserole:

Butter a 9 x 13 casserole dish.

Cut French bread into 2 inch cubes and set aside.

In large bowl, combine eggs, half and half, sugar, cinnamon, vanilla and salt. Whisk until completely mixed.

Put one half of bread cubes in prepared dish. Top with half cream cheese cubes and half cup of blueberries.

Add remaining bread cubes and top with remaining cream cheese and additional half cup of blueberries.

Pour egg mixture over bread cubes. Pressing mixture down so completely soaked by egg mixture.

Cover with plastic wrap and store in refrigerator for at least 2 hours or up to 48 hours.

Preheat oven to 375 degrees.

Remove plastic wrap and sprinkle casserole with raw sugar.

Cover casserole with foil and bake for 30 minutes.

Remove foil and bake an additional 20-30 minutes or until center is firm and bread is slightly brown on top.

Cool slightly and serve with blueberry sauce.



Directions for Blueberry Sauce:

In small saucepan, combine sugar, water and cornstarch until simmering.

Add blueberries and simmer for 10 minutes. Using a fork or whisk, slightly break up the blueberries to desired consistency.

Cool slightly before serving or store in refrigerator for up to three days. Enjoy!





MAX MEYERS LAW^{PLLC}

Where Accident Victims Get Help



IN THIS ISSUE

- IRA Contributions
- Daylight Savings
- Pedestrian Accidents
- March Events
- Shelly's Recipe Corner
- MML VIP

19515 NORTH CREEK PKWY. SUITE 204 BOTHELL, WA 98011
 PHONE 425.276.7804 | FAX 425.485.2467
 INFO@MAXMEYERSLAW.COM | WWW.MAXMEYERSLAW.COM

This newsletter is intended to educate the general public about personal injury, insurance claims and small business issues. It is not intended as legal advice. Every case is different. The information in this newsletter may be freely copied and distributed as long as the newsletter is copied in its entirety.



Referrals from family, friends, and clients are the highest compliment we can receive. We thank you for trusting us with your closest friends & loved ones.



Max Meyers Law VIP Program

Become a VIP Member and take advantage of some amazing benefits!

Email us at info@maxmeyerslaw.com for more information, or visit our website at MaxMeyersLawVIP.com!



[maxmeyerslaw](https://twitter.com/maxmeyerslaw)



[maxmeyerslaw/](https://www.facebook.com/maxmeyerslaw/)



[u/0/+MaxMeyers/posts](https://plus.google.com/u/0/+MaxMeyers/posts)



[user/kirklandinjurylawyer](https://www.youtube.com/user/kirklandinjurylawyer)



[Max Meyers](https://www.linkedin.com/company/maxmeyerslaw)