# **BOSTON LAW GROUP, LLC**







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The country of Cambodia had suffered a nearly 30 year civil war. The war ended in 1998. Cambodia was left with fields littered with land mines. A Tanzanian based organization raised and trained mine sniffing rats, to prevent catastrophe in Cambodia and other war-torn areas. Recently, Magawa, an award winning mine sniffing rat died. He successfully detected over 100 land mines before he retired last year. He was 8 years old. https://apnews.com/article/Magawa-land-mine-rat-dead-c34ae88bbf545f7a545c894e16ba2490

# Cruise Ship Seized

The Crystal Symphony left Miami on January 8, 2022 on a two week voyage. When the ship was scheduled to return to Miami, it was re-routed to the Bahamas because during the voyage, a federal judge ordered that the ship be seized due to a pending lawsuit.

The lawsuit alleges that the cruise line owes over \$4 million dollars in unpaid fuel costs and fees. As a result, the cruise line has suspended sailings on two of it's cruise ships and its river cruises through the spring.

The Symphony passengers were provided with one additional night of accommodations and most were then ferried from the Bahamas to Fort Lauderdale. There is no word on the crew and if their job loss is temporary or permanent.

https://www.nytimes.com/2022/01/23/us/cryst al-cruises-ship-diverted.html

## Off The Press

### **KUDOS TO BLG**

### Comments

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Comments on "Why A Medical Malpractice Lawyer Turned Your Case Down?"



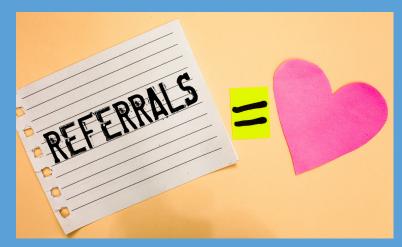
Remember to keep comments respectful and to follow our Community Guidelines

Highlighted comment



Mule Kick Handmade Guitars • 1 hour ago

Bravo! This is the most honest, common sense advice ever given. Thank you, sir.



We love referrals. So if you know of anyone with a baby who has suffered an injury at birth or a traumatic brain injury, have them to contact us. Be sure they let us know that you referred them.

# Top Destinations For Travel In 2022

AAA recently released its list of top places to travel in 2022. We have included some from this list, along with

hidden gems in the areas.

### Canada

Local gem: Consider a laid-back retreat in Nova Scotia, where coastal hikes and whale watching are some of the simple pleasures of this province, home to forested islands and inlets.

#### Orlando

Local gem: If you want to step away from the theme parks for a day, Florida is home to the only place in the world where it is legal to swim with manatees. Crystal River National Wildlife Refuge, a preserve designed to protect this species, is less than 2 hours from Orlando and home to reputable outfitters that will safely take you on snorkeling excursions with these gentle giants.







#### U.S. National Parks

Local gem: If you're craving a nature fix, don't limit yourself to the biggies such as Yellowstone, Yosemite, or the Great Smoky Mountains. Consider the State Parks in your area as an alternative to the National Parks.

#### Puerto Rico

Local gem: Explore the roads less traveled while in Puerto Rico. The tourism board partnered with two local travel experts to curate eight "secret" destinations that are safe to travel – and will whisk you away from the crowds to reconnect with nature in beautifully remote settings.

## Off The Press

# HOLISTIC BIRTH PLAN AND LIABILITY COVERAGE

BY: MARCUS B. BOSTON, ESQ.

A holistic birthing plan is something that more and more families are looking for regarding the birth of their baby. Due to this trend, we have received more than a few calls on this subject and, in some instances, there is not much we can do to help the family. With that said, the focus of this article and supporting video is not on the qualifications of holistic birth professionals. Because of differing requirements from state to state on credentialing, you should check with the requirements in your state on this issue. In addition, whether a holistic birthing plan is right for you is a decision only you can make, with the assistance of your medical professionals.

Our focus today is on liability coverage if something does not go as planned and a serious injury occurs to either mother and/or baby. This is something that is not always contemplated in this situation.

### A Holistic Birthing Plan

A holistic birthing plan can be right for some families in the right situation. However, an important tip is to talk with the birth planner about what contingencies are in place if something happens not according to plan. For example, if a mother has had complications in previous birth(s), questions should be focused on what can be done to ensure that if these problems occur, what actions can be taken for mom and baby safely.

As a birth injury attorney, when many of the families who contact us regarding birth trauma issues, the baby has suffered a traumatic brain injury, namely HIE or hypoxic ischemic encephalopathy. Because of the severity of this injury, it can cost a baby millions of dollars over their lifetime to live the best quality of life possible.

When a holistic birthing plan provider does not have enough liability insurance, or coverage, and they are responsible for a traumatic brain injury to a baby, it can be impossible to hold them responsible for the harm caused. Therefore, it is important to understand issues like this when deciding as to what is best for your family. Hospitals and the like generally have enough coverage if something happens, and they are at fault.

https://www.youtube.com/watch?v=F55p-x-YhhI





## Off The Press

# Red Velvet Cookie Sandwich

Ingredients
2 ounces unsweetened chocolate, chopped
1/2 cup butter, softened
2/3 cup packed brown sugar
1/3 cup sugar
1 large egg, room temperature
1 tablespoon red food coloring
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1 cup semisweet chocolate chips
1 can (16 ounces) cream cheese frosting

#### **Directions**

- 1. In a microwave, melt unsweetened chocolate; stir until smooth. Cool.
- 2. In a large bowl, cream butter and sugars until light and fluffy, 5-7 minutes. Beat in the egg, food coloring and vanilla. Add cooled chocolate; beat until blended. In another bowl, mix the flour, baking soda and salt; add to creamed mixture alternately with sour cream, beating well after each addition. Stir in chocolate chips.
- 3. Drop by tablespoonfuls 2 in. apart onto parchment-lined baking sheets. Bake at 375° for 6-9 minutes or until set. Remove to wire racks to cool completely. Spread with frosting.

Inspired by: https://www.tasteofhome.com/recipes/frosted-red-velvet-cookies/

## **BOSTON LAW GROUP, LLC**

#### Disclaimer:

This publication is not intended to provide any legal, nor medical advice, nor does it create an attorney-client relationship. Each and every case is different. To consult the attorneys of Boston Law Group, LLC regarding a birth injury case, please call 301-850-4832. Communication Policy: The attorneys of Boston Law Group, LLC generally do not accept unscheduled phone calls. This allows us to focus our time and attention on individual cases, which creates greater quality legal service. To schedule an appointment, please email: info@bostonlawllc.com.











