

# BOSTON LAW GROUP, LLC



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Did you know that chocolate grows on trees? Well not really chocolate, but the beans from which it comes from does grow on trees. Theobroma cacao are small evergreen trees. Its seeds, which are also called cocoa beans, are used to make chocolate liquor, cocoa solids, cocoa butter and chocolate.

The cacao beans are removed from the pods, then the hull is removed. The remaining bean is then roasted and seperated into nibs. The nibs are then crushed into a powder.



## Will Every Baby's HIE Injury Look The Same?

by: Marcus B. Boston, Esq.

Will every baby's HIE injury look the same? To put the question another way, will an HIE injury manifest itself the exact same way with every baby. This educational article, and supporting video, will touch on not only the physical manifestations of an HIE injury, but also considerations from a medical legal standpoint when individuals are looking for help with a birth injury investigation as to the cause of their baby's HIE injury.

It is my hope that by the conclusion of this article you will have a better understanding of the global issues that impact an HIE diagnosis. With that said, in short not every baby's HIE Injury will look the same.

### Will Every Baby's HIE Injury Look The Same?

Because of injuries to the basal ganglia and brain stem, these babies may manifest challenges with things like walking, standing, chewing, eating, swallowing, vision, and hearing loss to name a few. A subsequent cerebral palsy diagnosis is not guaranteed, but might be a possibility in the future.

On the other hand, when genetics or developmental challenges are the cause of a baby's HIE injury, the injury might manifest itself in a different way. For example, an initial ultrasound shortly after birth might reveal a brain injury. If this is the case, then a strong argument can be made that the baby's brain injury was caused during pregnancy and this may not be the fault of anyone. In addition, when birth injury is not the cause of the HIE brain injury the MRI pattern may reveal other areas of the brain which are injured. The cause of these injuries can sometimes be genetic or developmental, again generally not the fault of anyone. These babies will normally have challenges which are different from babies that suffered birth trauma as the cause of their HIE injury, because of the different areas of the brain injured. For instance, these babies may not have challenges with walking, crawling, eating, vision etc.

### How Does This All Play-out From A Medical Legal Standpoint?

What is stated above is extremely important from a medical legal standpoint because as a birth injury attorney we must always keep in mind whether the facts of a particular case will meet the elements needed to prove the case. One of the most hotly contested elements in a birth injury claim is causation. To put it another way, we have to make sure that the actions or in action of the medical professionals and hospital are what has caused harm to the baby. If the cause of the HIE injury is not tied to something that the doctors or the nurses or the hospital did then the case will not be successful. There must be a deviation from the standard of care which caused the injury.

When doing an investigation, we are reviewing not only the area(s) of the brain injured, but we are also reviewing things like the umbilical cord gas report. In addition to cord gas, we are also reviewing MRI patterns and the analysis from the placental pathologist. Of course, the readings from the electronic fetal heart monitor are also needed in the analysis.

The above are just some of the areas in which Boston Law Group, LLC can assist. For more information, please visit our website: [www.bostonlawllc.com](http://www.bostonlawllc.com)

# Off The Press

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## SEVEN FOODS YOU SHOULD NOT REFRIGERATE

Despite popular belief, refrigerating certain foods can actually change their flavor and intensity (not in a good way). It can even reduce their nutritional quality, or accelerate the spoiling process.

1. Avocados-Avocados don't start to ripen until after they're picked from the tree. If you're buying a rock-hard avocado, don't store it in your refrigerator, as it slows the ripening process.
2. Onions- Store onions in a cool, dry, dark, well-ventilated place. (Light can cause the onions to become bitter.) Scallions and chives, however, have a higher water content, bruise more easily, and have a shorter shelf life, so store these alliums in the fridge.
3. Pickles-High on preservatives, pickles will stay fresh outside the fridge. Store it in an open space, so air can move around it.
4. Potatoes-Potatoes like cool, not cold temperatures. They do best at around 45 degrees F, which is about 10 degrees warmer than the average refrigerator. Most of us don't have a root cellar (a cool, dark place to store root vegetables like potatoes), so keeping them in a paper bag in a coolish spot (like a pantry) is best. Why paper? It's more breathable than plastic so potatoes won't succumb to rot as easily.
5. Melons-Keep whole melons like watermelon, cantaloupe, and honeydew on the counter for the best flavor. USDA research found that storage at room temp might even help keep the antioxidants more intact. Once they're cut, refrigerate.
6. Tomatoes-Store them on your counter (not in direct sunlight) and enjoy them when they're ripe.
7. Garlic-Refrigeration reduces the flavor of garlic and affects its lifespan as well. The refrigerated environment can actually cause mold to develop. Store garlic in a paper bag in a cool, dark spot.

## Easy Sugar Cookies

### Ingredients

1 cup butter, softened  
1 cup canola oil  
1 cup sugar  
1 cup confectioners' sugar  
2 large eggs  
1 teaspoon vanilla extract  
4-1/2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon cream of tartar



### Directions

1. Preheat oven to 375°. In a large bowl, beat the butter, oil and sugars. Beat in eggs until well blended. Beat in vanilla. Combine the flour, baking soda and cream of tartar; gradually add to creamed mixture.
2. Drop by small teaspoonfuls onto ungreased baking sheets. Bake until lightly browned, 8-10 minutes. Remove to wire racks to cool.

\*While fresh out of oven, make a small indentation in each cookie and add an unwrapped Hershey's Kiss or Reese's Cup for a more decadent treat. \*



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IS OPEN!**

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