

Client's Bill of Rights

Lawyers will tell you that it is impossible to offer a guarantee in the legal business, but we disagree. We say that law firm clients should settle for nothing less than a guarantee. Remember, your attorney works for you not the other way around.

At Sherrod & Bernard we believe we can guarantee our clients quality service with personal attention. We believe that, as our client, you are entitled to have the:

- 1) Right to loyalty to you and your cause.
- 2) Right to be updated regularly and in a timely manner as to the progress of your case.
- 3) Right to our respect.
- 4) Right to expect competence from our firm and all who work here.
- 5) Right to know the truth about your case.
- 6) Right to prompt attention from our staff.
- 7) Right to have your legal rights and options explained in simple terms without a lot of legal mumbo jumbo.
- 8) Right to a fair written fee agreement with our firm.
- 9) Right to a fair fee for the services we provide.
- 10) Right to make the final decisions in your case.

REFERRALS

We want you to think of us as your law firm. If you have a legal matter that needs attention, please let us know. If we cannot handle the matter, we will refer you to a firm that can.



Sherrod+Bernard

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How to Start a New Business: American Entrepreneurship – Working for Yourself

By: Ken Bernard

The downturn in the national, state, and local economies has forced Americans to reconsider their personal budgets, sources of income, and financial future. Many are considering self-employment either because of economic necessity, hardship or because of the continued pursuit of the American dream. Working for oneself can be very gratifying, but also extremely demanding.

If you are considering self-employment, it is important to start off on the right foot. Whether you are interested in buying a franchise, starting a new business, or revitalizing an existing business, due diligence is key. Due diligence means that you have taken time to consider your budget, the local environment, business license requirements, insurance needs, and the proper legal organization of the business.

There are many forms of business organizations intended to protect the owner from personal liability; therefore, it is important that you discuss each form with a lawyer and select the form that best suits your needs. In addition, tax liabilities should also be considered when selecting a business form. This article does not address tax issues because such issues should always be discussed with a certified public accountant.

Many people choose the protection, or corporate veil, associated with an incorporated business or a limited liability company. Either form protects the owner from liability beyond their investment. Further, organizing a business as a corporation or as an LLC shields the owner

against personal liability associated with the business. This shield, or corporate veil, is largely dependent upon whether the business is actually operated as a separate entity, rather than an alter ego of the owner.

While both organized entities face potential claimants seeking to pierce the corporate veil (this means attacks against the individual owner's assets), the ability to attack the personal assets of the owner is based on how the business is conducted. For example, are contracts signed individually or are they signed as a corporate entity by a person with signature authority? Does the corporation maintain separate accounting, accounts, and inventories apart from the individual owner? Does the owner separate his or her lifestyle outside of the business checking account or is the lifestyle run through the business? Does the corporation have adequate insurance coverage to meet the demands of liability? Does the company's checkbook act as an owner's cash register?

Notwithstanding the tax election, it is important to have an organized entity especially for businesses that are subject to exposure for negligent acts, accidents, claims, or premise liability. Insurance is a first line of protection, but to sleep better at night one should form a legally recognized separate entity. Interaction with the public necessitates the needs for both adequate organization and insurance.

Remember, being self-employed is refreshing and rewarding, but it also requires commitment and sacrifice. Therefore, before you take the plunge into self-employment, be sure to talk to a lawyer and accountant.

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You will get confidential
answers from an attorney
with no obligation.

APRIL							MAY							JUNE																
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2012 BASEBALL SCHEDULE

ATLANTA

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Thank you for the referrals...

A referral from a former client or friend is the greatest compliment our firm can receive. We are grateful for every referral – below is a list of the people who recently referred a friend or family member to our firm. We would like to publicly thank each and every one of them by listing them in our newsletter. And again, we say, “Thank You!” We at Sherrod & Bernard appreciate all our referring friends, even those inadvertently omitted. This list was generated solely from clients reporting how they found our firm. Thank you for your confidence in our legal team.

Melinda Abercrombie	Patty Howell	Patricia Maurer	Victoria Schaffer	Sandy White
Bill Bailey	Jerome Kee	Donna McGinnis	Bill Shelton	Martha Whitlock
Justin Barker	Robbie King	Sherri McKinley	Camille Sheppard	Chelley Williams
Tim Brown	Billy Knight	Bonnie and Gary Miller	Rod Sisson	Dave Williams
Les Choo	John Jackson	Crystal Mills	Joshua Skinner	Stacey Word
Angel Cordle	Jeannie Landers	Terry Osborne	Connie Smith	Chris Wynn
Dr. Charles Craton	David Latham	Cade Parian	Richard Smith	Hubert Yoder
Jay Davis	Wesley Leonard	Courtney and Patrick Poston	Jonl Steinke	Dr. Eric Zeigler
Bruce Emory	Kathy Ledford	Sandy Payton	Donita Townsel	
Brenda and Barry Head	Brad Loudermilk	Sucess Ricks	Dr. Lesli Walker	
Bryan Hilton	Gwynne Maurer	Leanne Roberts	Chad White	

RECIPE OF THE MONTH

Key Lime Pound Cake

By: *Stephanie Regas*

Pound Cake Ingredients

- 1/2 pound (2 sticks) butter, plus more for pan
- 1/2 cup vegetable shortening
- 3 cups sugar
- 5 eggs
- 3 cups all-purpose flour, plus more for pan
- 1/2 teaspoon fine salt
- 1/2 teaspoon baking powder
- 1 cup milk
- 1 teaspoon vanilla extract

Pound Cake Directions

Preheat oven to 350 degrees F. With a mixer, cream butter and shortening together. Add sugar, a little at a time. Add eggs, 1 at a time, beating after each addition. Stir dry ingredients together in a bowl and add to mixer alternately with milk, starting with the flour and ending with the flour. Mix in vanilla. Pour into a greased and floured tube pan and bake for 1 to 1 1/2 hours, until a toothpick inserted in the center of the cake comes out clean.

Key Lime Topping Ingredients

- 1 12 oz. can of condensed milk
- 2 cups of heavy whipping cream
- 1 bottle of Nellie & Joe's Famous Key Lime Juice

Key Lime Topping Directions

With a mixer, whip the heavy whipping cream until it peaks. Continuing whipping and gradually pour in the can of condensed milk. Continuing whipping and add key lime juice to taste, I suggest 6-8 ounces.

Preparation Directions

Add a dollop of key lime topping to each slice of pound cake and enjoy!



RECENT NEWS & ACTIVITIES

- John Sherrod was a guest speaker at the Southern Trial Lawyers Association's Annual Conference in New Orleans. John spoke to fellow trial lawyers about trial tactics used in a recent case.
- Congratulations to Sydney Sherrod who recently gained admission to the Grady School of Journalism at the University of Georgia.
- Ken Bernard recently hosted the University System of Georgia Foundation, Inc.'s Annual Gala. At this event, he served not only as the foundation's chairman, but also as the emcee for the evening. The USG Foundation is responsible for supporting the primary goals of the University System of Georgia and its 35 public colleges and universities to ensure access to academic excellence and educational opportunities for all Georgians.
- Congratulations to our own, Katie Alford, for being named the 2011 Clubwoman of the Year on both the local and district level for her dedication and hard work as a member of the Bremen Junior Woman's Club which is a volunteer, non-profit organization.
- Ken Bernard and Stephanie Regas recently led a legal team that won a Court of Appeals decision against an insurance carrier that failed to pay a jury trial judgment against its insured.
- Congratulations to Jack Taylor Bernard for making the 8th grade baseball team at Woodward Academy.
- Ken Bernard was recently nominated to serve a third term as Chairman of the University System of Georgia Foundation, Inc.
- Congratulations to Lindsey Sherrod for being elected as her Class President for 2013.
- Ken Bernard was appointed as Chairman of the Internal Audit and Risk Committee for the Board of Regents.

Employee Spotlight

On February 1st of this year, our firm welcomed new staff member, Katie Alford. Katie is a Paralegal, as well as, the new Office Administrator for our firm. She was born and raised in Mississippi, but has lived in the Carroll County area of Georgia for the past eleven years. Katie graduated from the University of West Georgia with a Bachelor's of Science degree in Criminology and a minor in Psychology. In addition, she also possesses an Associate's of Arts degree in Paralegal Studies from Ashworth University.

Before joining our firm, Katie worked as a paralegal in the Carrollton area for over ten years and focused primarily on criminal law and family law. At our firm, Katie is responsible for the family law portion of our practice, along with working on some probate and corporate cases. Her firm duties also consist of managing the daily activities of our business, which includes such aspects as, handling accounts payable/receivable and company payroll.

Outside the office, Katie is a current resident of Bremen and is very active in her community. She is a proud member and executive board member of the Bremen Junior Woman's Club which is a volunteer based, non-profit organization that helps fulfill the needs of the Haralson County community by fundraising and raising awareness for such causes as veteran's affairs, children's literacy, special education, and women's health issues.

In addition to community activities, in her free time, Katie also enjoys spending time with family and friends, caring for her beloved pets, traveling, reading, and attending concerts and sporting events.



WORKING WITH A LEGEND

By: *John Sherrod*

John Sherrod and our firm recently worked with legendary trial lawyer, Bobby Lee Cook, on a wrongful death case in Chattooga County. Although Cook and Sherrod were on the same side of the case involving a horrific car crash, the pair represented different family members of the victims. "It was a real treat to work with someone in my profession that I have looked up to since I was a child" said Sherrod. "This was the second case that Mr. Cook and I have worked together on; he may move a little slower but he is still as sharp as ever" added Sherrod.

Bobby Lee Cook, now 85, has tried cases over the past six decades in more than 40 states and several countries. From moonshiners to the Rockefellers, Mr. Cook has represented all walks of life. It is widely believed that the television show character Ben Matlock was inspired by Mr. Cook and his body of work.



S&B Gives Back

Sherrod & Bernard proudly contributed to the following causes:

- Alexander Dugout Club
- Denim and Diamonds Charities of Douglas County, Inc.
- Douglas County Board of Commissioners – Animal Shelter Fundraiser
- Compassionate Care Hospice of Clark County – In Memory of Doris Leslie Allen
- CASA of Douglas County
- Christian City Children's Home – Fashion with Compassion event
- The University System of Georgia Foundation Inc.

A SPECIAL CLIENT

By: *John Sherrod*

I first met Mark in ICU at Grady Hospital late one Sunday evening. His wife, Janice, asked that I come visit and offer legal advice on the catastrophic situation that they now found themselves dealing with. As I rode up the elevator, I had no idea of the character of the person awaiting my arrival.

Days earlier, Mark's life was changed forever as he drove down Nebo Road in Paulding County, just a few miles from his home. Without warning, a flat-bed wrecker backed out from a private drive into Mark's path causing a horrific collision. Upon impact, the wrecker's hitch tore through the cab of Mark's small truck. Immediately, he realized something was terribly wrong. As he looked down, Mark saw that his left leg had been severed above the knee.

Miraculously, an off-duty paramedic was the first to come upon the crash scene. He spotted Mark crawling from the wreckage. A tourniquet made from a bungee cord kept Mark alive. His leg, however, could not be saved.

After introducing myself, I listened to Mark recount the horrible details. He then said something that I will never forget. Lying in a hospital bed with a broken pelvis minus his leg, he smiled, and said, "you know, John, sometimes we are put on this earth by our Maker to face challenges, and I am determined to turn this negative into a positive." Holding my emotions in check, I simply replied, "let me help."

Almost daily for the next six months, our firm worked on various legal issues facing Mark's family. I am proud that we were able to resolve Mark's case successfully against all the culpable parties. I am also happy to report that Mark walked (yes, "walked") into my office on the day that we concluded his case. A prosthesis allows him to get around with little problem. His speedy recovery is a testament to his work ethic. Incredibly, Mark hopes to be back to his physically demanding job soon.

As I look back over the last six months, I feel fortunate to have been an eyewitness to Mark's recovery. I have seen first-hand a rare individual take a life-dealt negative and turn it into a positive. Although I am certain that Mark and Janice have been down an extremely tough road, most people would never know it. Throughout the case, the couple remained upbeat and positive.

Thank you, Mark, for your friendship and allowing me to share your inspiring story.



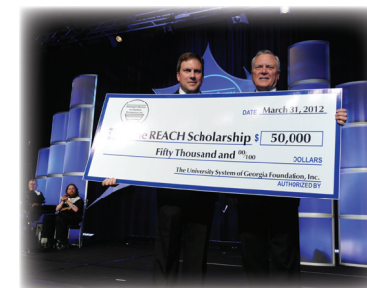
USG Foundation Raises Funds to Support College Scholarships

Regent and University System of Georgia Foundation Chairman, Ken Bernard, recently hosted the Foundation's annual Regents' Salute to Education awards dinner, which is now in its eighth year of raising funds for student scholarships and honoring distinguished alumni and faculty.

One of the highlights of the evening was a check presentation by Chairman Bernard to Governor Nathan Deal in support of the Governor's REACH need-based scholarship program. Speaking on behalf of the USG Foundation, Chairman Bernard noted, "We are excited about REACH and its potential, and pleased to provide a \$50,000 contribution. We see it as an investment in our state's future."

In addition to this significant contribution, more than \$200,000 in scholarship funds will be awarded to USG colleges and universities made possible by the proceeds of this year's event.

This is Mr. Bernard's second term as chairman of the USG Foundation, and he has recently been nominated to serve a third consecutive term.



For a great Memorial Day Weekend, safety is a must!

Travel Safety - With more people on the roads over the holiday weekend, it is extremely important to drive safely by following some of these tips:

- Be well rested and alert; Always wear your seatbelt;
- Observe the speed limits; If drinking alcohol, always have a designated driver; Turn your headlights on at dusk and during inclement weather; and Let someone know your destination, your route, and estimated time of arrival.

Water Safety - Learning to swim is one of the best steps to ensuring water safety; however, in addition to that, these tips are also recommended:

- No one (adult or child) should ever swim alone, and any child near a body of water should be closely supervised;
- Teach children to always ask permission from an adult to go near the water; For the protection of curious children, any pool should be surrounded by a fence that is at least four feet tall; obey No diving signs, and only swim in designated areas; weak or inexperienced swimmers should wear U.S. Coast Guard approved lifejackets - "floaties" or "water wings" are not sufficient; and take a CPR class to learn valuable life-saving skills.

Grilling Safety - Whether it be with gas or charcoal, one of America's favorite pastimes is cooking out. Make sure to follow these tips for a safe grilling experience:

- Before grilling, do a quick check to make sure there are no leaks or holes; Always use your grill in an open, well ventilated area; never add starter fluid after charcoals have already been ignited; closely supervise a lit grill and never leave it unattended; Make sure family, friends, and pets stay at a safe distance from a hot grill; and Use long-handled utensils that are specifically designed to withstand the intense heat of a grill.

**The information in this article was collected from the American Red Cross website. <http://www.redcross.org>

Dates to Remember

May:

- Employee Health & Fitness Month
- Toxic Encephalopathy & Chemical Injury Month
- Older Americans Month
- Foster Care Month
- Mental Health Awareness Month
- North American Occupational Safety and Health Week = May 6 - 12
- National Alcohol & Drug Related Birth Defects Awareness Week

May 13 - 19

- Mother's Day - May 13
- Memorial Day - May 28

June:

- Flag Day - June 14
- Father's Day - June 17
- Great Outdoors Month
- Home Safety Month
- Fireworks Safety Month (ends July 4th)