

Treasures

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Noyes Treasure

There is much to treasure in July and August in the Noyes family. First, July reminds us that we are blessed to live in the best country in the world. Yes, the United States of America may have its challenges, but we still have more liberty and more freedom and more opportunity than other places. Should there be more liberty and freedom? That's the joy of being an American – you can debate that without fear of being thrown in jail or killed. The Charlie Daniels Band lyrics to the song *In America* says it all, check them out!

Also, this summer, I am lucky to celebrate being named to the Florida Trend's Legal Elite for the fourth year in a row and selected to the 2016 Florida Super Lawyers list. I am honored to be selected by other attorneys (even by those I oppose in cases) who see my dedication to my clients and my commitment to fight for what is best for my clients.



Most importantly, in August, I am blessed to celebrate my 25th wedding anniversary with my lovely wife, Marti. Over the two-and-a-half decades, Marti has tolerated some of my late nights at the office, stressful trial weeks, and shorter vacations. She has also endured the crazy schedules and behavior that comes with being the kind of Dad I love being. I look forward to reaching the half-century mark with my beautiful bride, my treasure!

In sum, I am proud to be an American, am thankful for the awards and your confidence in our legal services, and am so happy to celebrate a milestone wedding anniversary.

A Business Gem

If they can fix a car like they can raise a daughter, Esquire Automotive is a business to know.

This edition's Team Pearl, Jessica Fischer's father has owned Esquire Automotive for over 20 years. They pride themselves as being honest, reliable, and fair priced and truly cares about their customers. Whether it is changing your tires, changing a transmission or engine, or even collision work, Esquire Automotive knows the importance of good customer service for repeat business. This has rubbed off on their daughter (the good customer service part, not the changing of tires). In addition to mechanic and body work, they have also become a U-Haul dealer.

Esquire Automotive is open Monday through Friday 8:00am to 6:00pm and on Saturdays 9:00am to 3:00pm. Their address is 1955 Calumet Street in Clearwater and be reached at (727) 446-3459 or on their Facebook page.



Team Pearl



If you called my office before October 2015, you would have definitely heard this edition's Team Pearl – Jessica Fischer. That's because before Jessica joined our team as a legal assistant, Jessica was the firm's receptionist. After seeing how Jessica mastered the tough

challenges of a busy multi-telephone lines law office, I knew she would shine on our team. In October 2015, Jessica left the receptionist desk and began her role as one of my pre-litigation legal assistants. Since then, she has dedicated herself to learning and helping our clients.

Jessica was born in Clearwater and graduated from Countryside High School. She started working at the age of 15 as a crewperson at Wendy's. Within no time, she was promoted to management. Her work ethic resulted in being the youngest person promoted to management at the store.

When she is not working, she is treasuring her two beautiful daughters – Aliyah, age 5, and Sariyah, age 3. Jessica is trying to prepare herself for her oldest entering kindergarten next year and would appreciate any pointers from other moms.

Jessica's soft voice and hard work helping clients truly make her a gem in the office!

Client Crystal

Over the years, I have represented thousands of good people after car accidents, work accidents or other types of personal injuries. Also, we have tried to help good people fighting to get social security disability benefits. Each of my clients are unique and special and that's what make my job so enjoyable.

Fred (not his real name) is one of those people. One morning, Fred was walking from his car to his work when he was hit by a car. In the moment, life forever changed for Fred and his lovely wife. Fred suffered a traumatic brain injury as well as other injuries. He was unable to return to his job where he dedicated decades of his life. His love for

tracking baseball statistics (one reason Fred is so special to me) was taken away from him. For months and years, he struggled with simple daily tasks and adjusting to his "new normal." He was forgetful and frustrated. Throughout the struggle, his lovely wife was there supporting him and loving him even more than before the crash. It was truly a treasure seeing how much she cared for her husband.

We were able to make a substantial recovery for Fred and his wife against the at-fault driver as well as a settlement of his workers' compensation claim. I am happy that I still see Fred and his wife at Rays games and client events. It is great to see that they have adjusted to their "new normal," and I am blessed to have been able to help.

Fred is proof that even a traumatic brain injury cannot take the Cubs fan (or Rays fan) away.

Community Chest

At the end of the school year, Attorney Matthew Noyes gave back to the 5th graders at Lake St. George Elementary School by donating Dr. Seuss' "Oh, The Places You Will Go" books to the 5th Grade graduation committee. The committee surprised the students with this farewell memento after all of the teachers at Lake St. George Elementary signed the child's book with a little note. Great job to these students moving on to middle school and to all the teachers that helped them along the way.



Know a Treasure?

I am on the search for more local treasures. Do you know a treasure in your family or in our Tampa Bay community? If you wish to share by having me spotlight your treasure in an upcoming newsletter, send me the information through MatthewNoyes.com or email me at matt@matthewnoyes.com.

If I use your treasure in an upcoming Treasures newsletter, you will receive two tickets to a Tampa Bay Rays game.

Have fun finding those treasures!

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Focus on Community Riches

Thank you for taking a few minutes to read this edition of *Treasures*. I hope my passion for our community and those around me shine through the articles. As a personal injury attorney, I often deal with people who feel there is a dark cloud following them. May this *Treasures* break through the darkness and put a smile on their face.

July is a month to celebrate being an American. Growing up, my mother would always have a patriotic tablecloth on the dinner table (yes, it was a big table with 11 kids) from Flag Day to Labor Day. The tablecloth served as a reminder that we had much to be thankful for in America. Surely, the country is not perfect, but our patriotic pride can be. After the shooting in Orlando, we were able to see how Americans can rally for each other despite our difference. That's what being an American is all about.

If you know of a treasure trying to make life better for their community, please let me know so I can spotlight them in an upcoming *Treasures*. Hard-working teachers, students, small business owners and law enforcement make sacrifices every day for their community. They deserve recognition. Tell me about them in an email at matt@matthewnoyes.com.

Enjoy this edition of *Treasures* and all the treasures in your life and throughout Tampa Bay!

Matt

Recipe Riches

Summer in a Bowl

Ingredients:

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|---------------------------------------|---------------------------------|
| 4 ears fresh corn | 6 vine-ripened tomatoes, diced |
| 4 cups water, or more as needed | 1 tablespoon butter |
| salt and ground black pepper to taste | 1/2 cup torn fresh basil |
| | 2 ounces grated Parmesan cheese |

Cut kernels from corn cobs and set aside. Cut cobs in half and place in a pot with water and a pinch of salt; bring to a boil, reduce heat to medium-low, and simmer until corn broth flavors blend, about 90 minutes. Strain broth and pour back into pot; discard corn cobs.

Stir tomatoes, corn kernels, and butter into corn broth; bring to a boil and cook until reduced and flavors blend, about 5 minutes. Season with salt and black pepper.

Stir basil into soup, ladle into bowls, and garnish with Parmesan cheese.



You Are Our Treasure

Your referrals continue to be one of the best ways for clients to find our firm.

As you may know, our firm helps those involved in the following:

- Car Accident
- Work Comp Claim
- Social Security Disability

I would be honored to assist your friends and family in any of these areas.