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### 7 Tips to Avoid a Dog Bite Injury



Who can resist a cute dog or puppy? Yet each day the Centers for Disease Control estimate that approximately 2,400 attacks from man's best friends occur that end in bites requiring medical attention.

Over 50% of these happen to children. While pet owners are responsible for controlling their dogs, there are steps you can take (and teach your children to take) that will reduce the risk of getting bitten by a dog.

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### 8 Tips for Being a Responsible Pet Owner



You look into those eyes and your heart melts! But that's just the beginning of your relationship with your pet and being a responsible pet owner is not all fun and cuteness. It takes work to ensure that your pet's needs are met and that they will be obedient and not pose a risk to you or others. Of course, the rewards are well worth it! February is Responsible Pet Owner's Month.

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### How to Calculate Minor Car Accident Settlement Amounts



At THE702FIRM Injury Attorneys, we know that a minor car accident can be a major pain. Even a fender bender can leave you with uncomfortable injuries and other financial losses. The good news is you could receive compensation through a car accident settlement with the at-fault driver's insurance company.

But how will you know what a fair deal looks like? Knowing how to calculate a car accident settlement can help you identify whether the insurance company makes a valid offer. Call or [contact us](#) today for a free consultation with an experienced [car accident lawyer](#) to learn more.

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Do you need an injury lawyer for a [Personal Injury Accident](#), [Motor Vehicle Accident](#), [Trip and Fall Accident](#), [Slip and Fall Accident](#), [Product Liability](#), [Dog Bite](#), or [Insurance Claim](#)? THE702FIRM specializes in Personal Injury claims. Our [Lawyers](#) will fight for you until we have achieved the settlement you deserve. We understand that an injury accident can be one of the most unexpected things in your life. We realize that there are many personal and legal challenges you're facing, which is why we offer [our attorneys to come to you](#). One of our main goals as [Injury Lawyers](#), is to make the process after your [injury accident](#) as easy for you as possible.

### Thank You FOR YOUR REFERRALS

Referrals from loyal clients like you make our business a success. Your confidence in us is the greatest compliment!

We are here for all your personal injury needs.

Please give us a call if you think anyone including friends or family would benefit from our services.



### Recipe of the Month Panko-Crusted Salmon



Resolution for the New Year...eat more fish. A serving of salmon (3 to 4 ounces) is about 200 calories. It's very low in saturated fat and a good source of protein. It's also one of the best sources of vitamin B12, is rich in potassium and high in other nutrients like iron and vitamin D.

#### Ingredients

- 2/3 cup panko (Japanese dried bread flakes)
- 2 tablespoons minced fresh parsley
- 1 teaspoon grated lemon zest
- Kosher salt and freshly ground black pepper
- 2 tablespoons good olive oil
- Four 6- to 8-ounce salmon fillets, skin on
- 2 tablespoons Dijon mustard
- 2 tablespoons vegetable oil
- Lemon wedges, for serving

#### Directions

1. Preheat the oven to 425 degrees.
2. In a small bowl, mix the panko, parsley, lemon zest, 1/2 teaspoon salt, and 1/2 teaspoon pepper. Drizzle with the olive oil and stir until the crumbs are evenly coated. Set aside.
3. Place the salmon fillets, skin side down, on a board. Generously brush the top of the fillets with mustard and then sprinkle generously with salt and pepper. Press the panko mixture thickly on top of the mustard on each salmon fillet. The mustard will help the panko adhere.
4. Heat the vegetable oil over medium-high heat in a 12-inch cast-iron skillet or large heavy, ovenproof pan. When the oil is very hot, add the salmon fillets, skin side down, and sear for 3 to 4 minutes, without turning, to brown the skin.
5. Transfer the pan to the hot oven for 5 to 7 minutes until the salmon is almost cooked and the panko is browned. Remove from the oven, cover with aluminum foil, and allow to rest for 5 to 10 minutes. Serve the salmon hot or at room temperature with lemon wedges.

*Recipe courtesy of FoodNetwork.com & Ina Garten*



### What's Happening In & Around Las Vegas

**Mar 11 – 12**  
[Smokey Robinson](#)  
The Venetian

**Mar 22 – 24**  
[International Pizza Expo](#)  
Las Vegas Convention Center

**Mar 25 – Apr 9**  
[Foreigner](#)  
The Venetian

**Apr 14**  
[Lady Gaga Jazz & Piano](#)  
Las Vegas Convention Center

**Apr 22**  
[John Legend](#)  
Zappos Theater

**Apr 24**  
[Blippi The Musical](#)  
Orleans Arena

### Meet our Attorneys



Michael C Kane



Bradley J. Myers

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### Office Hours

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