



The People's Lawyer®

"I May Not Handle Every Injury Claim In Northeast Florida... But I Sure Am Gonna Try!"®

News From Accident Lawyer John Fagan

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Car & Motorcycle Accidents | Dog Bite | Nursing Home Neglect | Slip & Fall | Workers' Comp



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I thought you might want to know:

Can I Be Held Responsible?

Parents Responsible For 'Negligent Entrustment' of Boat?

When someone's carelessness causes an auto or boating accident that hurts or kills someone else, it's understood that the careless (or "negligent") person should be held responsible.

But what if that person borrowed the car or boat from someone who knew of his or her history of risky behavior? Can they be held responsible too? A recent Virginia case indicates that the answer is "Yes."

The careless person in that case was 31-year-old Rand Hooper, whose wealthy parents let him take an old college buddy, Graham McCormick, out for a spin in their 21-foot motorboat late on a summer night despite knowing of Rand's past history of reckless behavior.

That night on a dark waterway, Rand crashed the boat. He made it to safety, but Graham drowned. Rand didn't report the accident, which he claimed he didn't remember, and later told Graham's parents that Graham must have fallen off the dock.



However investigators pieced together evidence that the boat collided with a shoreline bulkhead right at the spot where Graham's body was found.

Graham's parents took the Hoopers to court, claiming they "negligently entrusted" the boat to their son despite their knowledge of past alcohol-fueled misdeeds.

The Hoopers settled the case out of court for a sizeable sum.

The lesson from this case is to be very careful about who you let borrow any type of vehicle, because even if you're not the one who causes the accident you could still held responsible if you knew the risk.



TRICK-OR-TREAT SAFETY TIPS

- WALK, DON'T RUN!
 - DON'T ENTER ANY HOUSES UNLESS YOU KNOW THE PEOPLE.
 - PLAN YOUR ROUTE AHEAD OF TIME.
 - CARRY A FLASHLIGHT WITH FRESH BATTERIES.
 - NEVER ACCEPT RIDES FROM STRANGERS.
 - ALWAYS WATCH FOR CARS BACKING UP OR TURNING.
 - DON'T CUT ACROSS YARDS AND STAY OUT OF BACKYARDS.
- 
- ALWAYS TRICK OR TREAT IN GROUPS, ACCOMPANIED BY AN ADULT.
 - ONLY VISIT WELL LIT HOUSES. DON'T STOP AT DARK HOUSES.
 - DON'T APPROACH UNFAMILIAR PETS AND ANIMALS.
 - TRICK OR TREAT IN FAMILIAR NEIGHBORHOODS.
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- STAY ON THE SIDEWALKS AND OUT OF THE STREETS. CROSS ONLY AT INTERSECTIONS AND DESIGNATED CROSSWALKS.
 - CARRY A SPARE HALLOWEEN BAG, IN CASE YOURS BREAKS OR YOU FILL YOUR ORIGINAL ONE.
 - AVOID CANDY THAT HAS LOOSE WRAPPINGS, IS UNWRAPPED, HAS PUNCTURE HOLES, OR IS HOMEMADE.

REMEMBER, BE POLITE AND SAY "THANK YOU."

Avoid Common Accident Injuries During Your Halloween FUN!



It should come as no surprise that kids walking through the streets and adults going to Halloween parties can lead to disaster.

On this night, there is an increased risk for pedestrian accidents and drunk driving collisions.

Parents, make sure your children keep to the sidewalks and avoid dangerous intersections.

Only allow your children to go trick or treating solo if they're mature enough to understand these rules.

Give your children flashlights and consider adding reflective tape to their costumes so they're more visible in the dark.

If you're attending an adult party, always designate a driver or make plans to stay overnight. Never drink and drive, but be extra diligent on a night when there are more children in the streets.

Pumpkin Spice Pecan Cake

Ingredients

2 cups crushed vanilla wafers (approx 60)
1 cup chopped pecans
3/4 cup butter, softened

Cake:

1 spice cake mix
1 can (15 oz) solid-pack pumpkin
4 large eggs
1/2 cup butter, softened

Filling & Topping:

6 ounces cream cheese, softened
1-1/3 cups butter, softened
6 cups confectioners' sugar
4 teaspoons vanilla extract
1/2 cup caramel ice cream topping
Pecan halves

Directions

In a large bowl, combine the wafers, pecans and butter until crumbly. Press into 3 greased and floured 9-in. round baking pans.

Cake: In another large bowl, beat the cake mix, pumpkin, eggs and butter; beat on low speed for 30 seconds. Beat on high for 2 minutes. Spread over crust in each pan. Bake at 350° for 30 minutes or until a toothpick inserted in the center comes out clean.

Cool in pans for 10 minutes before removing to wire racks to cool completely.

Filling/Frosting: In a small bowl, beat cream cheese and butter until fluffy. Add confectioners sugar and vanilla; beat until smooth. Spread filling between layers (crumb side down) and on the sides and top of cake. Spread caramel topping over top, allowing some to drip down the sides. Garnish with pecan halves. Store in refrigerator.

