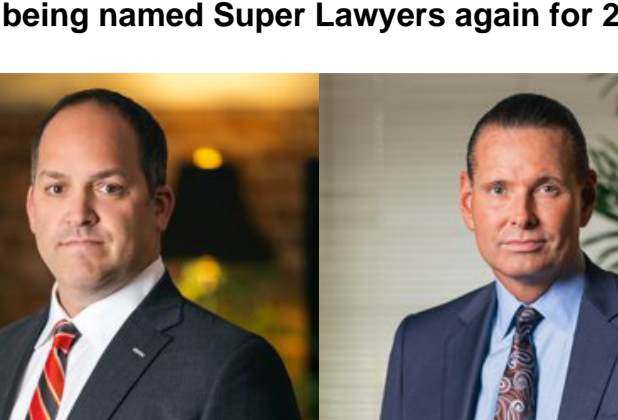


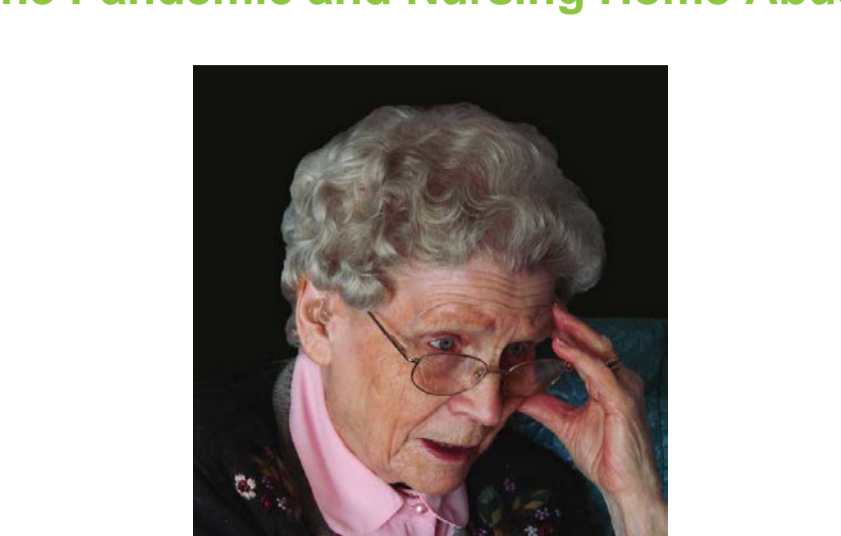
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## In This Issue...

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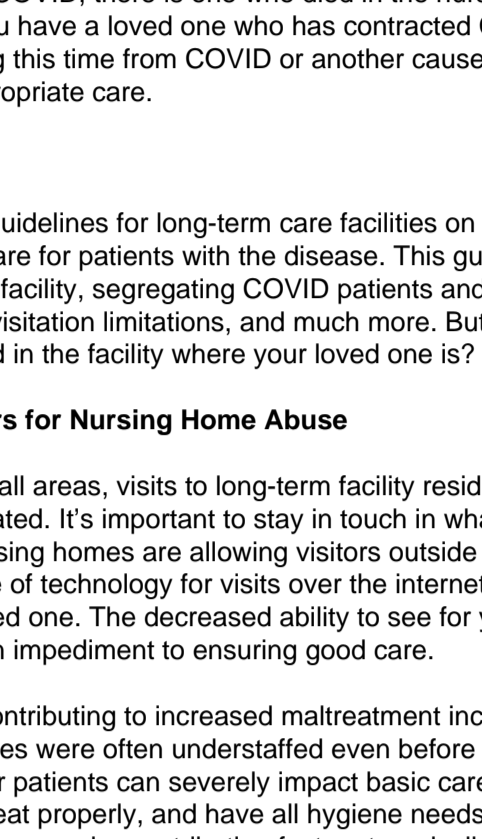
**Congratulations to Attorneys Damon Ellis and Bernard Layne III on being named Super Lawyers again for 2021!**



Damon Ellis

Bernard Layne III

## The Pandemic and Nursing Home Abuse



Recent expert analysis of data from the country's 15,000 nursing homes published by the Associated Press in November showed that the normal rate of fatalities was exceeded by 40,000 since March of 2020. Obviously, most residents in nursing homes are elderly—the population at the highest risk of dying from COVID. But, for every two patients who died from COVID, there is one who died in the nursing home prematurely from other causes. If you have a loved one who has contracted COVID in a care facility and passed away during this time from COVID or another cause, you may be wondering if they received the appropriate care.

### COVID Protocols

The CDC has detailed guidelines for long-term care facilities on how to best prevent the spread of COVID and care for patients with the disease. This guidance covers issues such as disinfecting the facility, segregating COVID patients and caregivers, testing and sick protocols for staff, visitation limitations, and much more. But how do you know if these are being followed in the facility where your loved one is?

### Increasing Risk Factors for Nursing Home Abuse

Unfortunately, in nearly all areas, visits to long-term facility residents have been severely curtailed or even eliminated. It's important to stay in touch in whatever way is available to monitor care. Some nursing homes are allowing visitors outside to communicate through a window or making use of technology for visits over the internet. Ask what is possible to see and talk to your loved one. The decreased ability to see for yourself and correct any care issues has been an impediment to ensuring good care.

Other factors that are contributing to increased maltreatment include staff and supply shortages. Nursing homes were often understaffed even before the COVID crisis hit. Fewer people to care for patients can severely impact basic care such as making sure patients stay hydrated, eat properly, and have all hygiene needs appropriately met. Care deficiencies in these areas can be contributing factors to a decline in the health of patients, making them susceptible to other illnesses and physical problems.

If you are concerned that a loved one in a nursing home is or has suffered abuse or neglect, it's best to contact an attorney experienced in these types of cases to find out how to get answers and what steps you should take if you suspect negligence was involved.

If a family member has been harmed by nursing home abuse or neglect, in an accident, or any other personal injury, it's important to get an attorney experienced in these types of cases involved immediately. Call (888) 402-9607 for your initial free consultation. Mani, Ellis & Layne, PLLC, injury attorneys in West Virginia, can help you determine whether you need a lawyer for an accident or any personal injury case.

**HERE ARE 5 THINGS YOU NEED TO KNOW ABOUT MEDICAL MALPRACTICE CASES:**

**MEDICAL MALPRACTICE CASES ARE OFTEN COMPLICATED**

OUR EXPERIENCED ATTORNEYS CAN HELP

**NOT EVERY DEATH OR INJURY IS THE RESULT OF MALPRACTICE**

BUT IF A MEDICAL PROFESSIONAL HAS BEEN NEGLIGENT, YOU MAY HAVE A CASE

**DEFECTIVE DRUG CASES ARE NOT MALPRACTICE CLAIMS**

HOWEVER, A DOCTOR PRESCRIBING THE WRONG MEDICATION COULD RESULT IN A CASE

**MEDICAL MALPRACTICE IS MORE COMMON THAN YOU THINK**

BETWEEN 50 & 100 THOUSAND PEOPLE DIE EACH YEAR IN AMERICAN HOSPITALS DUE TO PREVENTABLE ERROR

**MOST VICTIMS OF MEDICAL MALPRACTICE NEVER RECEIVE COMPENSATION**

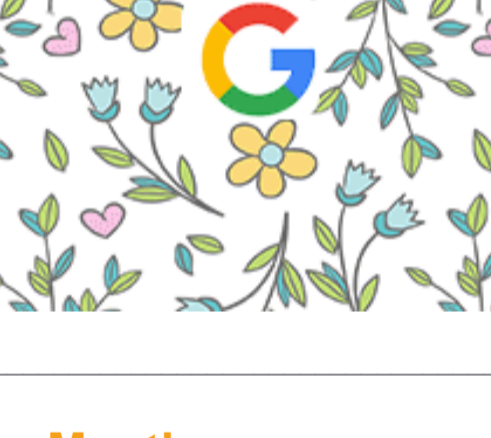
OFTEN BECAUSE THEY DON'T TRY - LET US DETERMINE IF WE CAN HELP YOU

**MANI ELLIS & LAYNE, PLLC**  
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## From our Blog

### How is Fault Determined in a Car Accident Case?

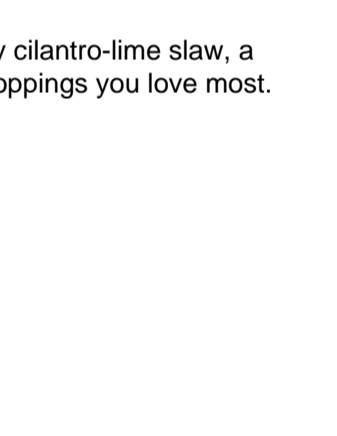
Few things are more frustrating than being involved in a car wreck and having to deal with insurance company red tape. You may be fully aware that the other driver who hit you acted negligently in the moments that led to your crash. Proving it is a different story.



Without indisputable evidence, such as video footage of the crash, it's your word against the other driver's word. To determine who was at fault for your crash, a thorough investigation will need to be launched by an experienced attorney.

[Click Here to Read More](#)

## What You Need to Know About Nursing Home Negligence!

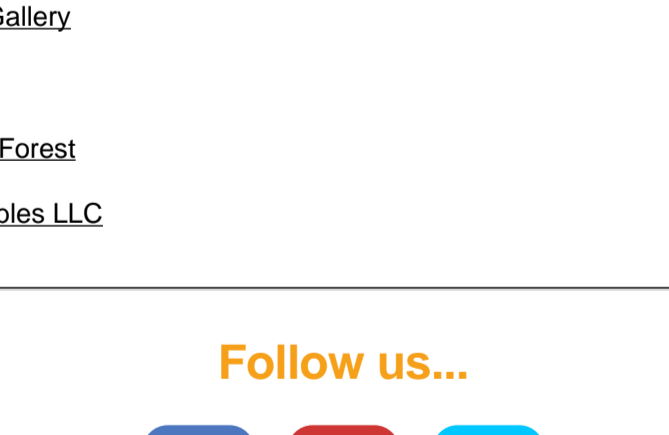


**Time is of the essence if you or a family member suspects neglect or negligence.**

The state of West Virginia has shortened the Statute of Limitations for Nursing Home Abuse or Neglect to **1 YEAR** from the date of death or discovery of negligence!

As a firm, we have worked hard to defend the rights of the elderly and their families in West Virginia and hold corporate wrongdoers accountable. We are here for you to answer any questions you may have regarding your situation. Give us a call at (304)720-1000 for a free consultation.

## Recipe of the Month Crispy Baked Fish Tacos



This recipe is made with delicious panko-crusted fish, zesty cilantro-lime slaw, a super-simple chipotle crema, and whatever other favorite toppings you love most.

### To Make the Chipotle Crema:

- 1/2 cup plain Greek yogurt (or mayo)
- 1 chipotle chile in adobo sauce
- 1 tablespoon lime juice
- 1/4 teaspoon fine sea salt

### To Make the Cilantro Lime Slaw

- 1 cup plain Greek yogurt
- 1/2 cup tightly packed fresh cilantro
- 1/4 cup freshly squeezed lime juice
- 1/2 teaspoon ground cumin
- 1/2 teaspoon fine sea salt
- 1/4 teaspoon freshly cracked black pepper
- 3 green onions (just the green parts)
- 2 garlic cloves
- (optional) 1 jalapeño or serrano pepper, washed and cored
- 1 (14-ounce) bag cole slaw mix (about 7-8 cups)

### To Make the Fish:

- 1 cup panko breadcrumbs
- 2 teaspoons chili powder
- 1 teaspoon garlic powder
- 1 teaspoon ground cumin
- 1 teaspoon fine sea salt
- 1/2 teaspoon freshly cracked black pepper
- 1 egg, whisked
- 1 1/2 pounds firm white fish, such as cod or halibut, cut into 2-inch pieces

### To Assemble the Tacos:

- 12 corn or flour tortillas, warmed
- 2 fresh avocados, peeled, pitted, and sliced
- 1 batch Cilantro Lime Slaw
- Optional toppings: chopped fresh cilantro, sliced jalapeños, crumbled queso fresco, sliced radishes, sliced red onions, etc.

### INSTRUCTIONS

To Make the Chipotle Crema:  
1. Combine all ingredients in a blender and puree until smooth. Set aside until ready to use.

### To Make the Cilantro Lime Slaw:

1. Combine the Greek yogurt, cilantro, lime juice, cumin, salt, black pepper, green onions, garlic, and jalapeño (if using) in a blender or food processor. Pulse briefly a few times until the mixtures is combined.
2. Place the cole slaw mix in a large mixing bowl. Drizzle the sauce on top of the cole slaw, then toss until the mixture is evenly combined. Season with extra pepper and/or lime juice if needed.
3. Serve immediately or cover and refrigerate for up to 24 hours.

### To Make the Fish:

1. Heat oven to 375°F. Spread the panko out in an even layer on a medium baking sheet. Bake for 5-7 minutes, giving the pan a gentle shake halfway through, until the panko is toasted and golden brown. (Keep a close eye on the panko so that it does not burn.) Transfer the panko to a medium bowl, and dust off the baking sheet for future use.
2. Add chili powder, garlic powder, cumin, salt, pepper to the bowl with the panko, then whisk the mixture until combined.
3. Now, set up an assembly line with the (1) fish, (2) whisked egg, (3) panko mixture and (4) parchment-covered baking sheet. Using your right hand, dip a piece of fish in the egg so that it is coated on all sides. Then, using your left hand, transfer the fish to the panko mixture and gently press it on so that the fish is coated on all sides. Using your left hand, transfer the fish to the baking sheet. Then repeat the process with the remaining fish.
4. Bake the fish for 10 minutes, or until it is cooked through and opaque and flakes easily with a fork. (Internal temperature should be 145°F.) Transfer baking sheet to a wire rack, then use a fork to roughly flake the fish into smaller pieces.

### To Assemble the Tacos:

1. Fill a tortilla with a few spoonful's of the slaw, followed by the fish, and any desired toppings. Drizzle with the chipotle crema and serve immediately.

Recipe courtesy of [gimmesomeoven.com](http://gimmesomeoven.com)

## What's Happening In & Around Charleston, WV

The COVID-19 pandemic has caused many large events to be cancelled or postponed. To ensure your safety, we would like to encourage you to enjoy some socially distant activities in your area.

[Magic Island Park](#)

[Erma Byrd Art Gallery](#)

[JOD Salt Works](#)

[Kanawha State Forest](#)

[Diamond T. Stables LLC](#)

### Follow us...



## Meet Our Attorneys



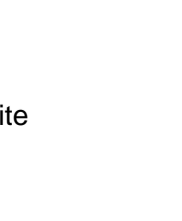
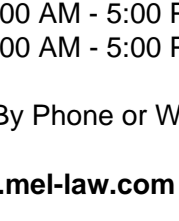
Jonathan R. Mani



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## In Office Hours

Monday 9:00 AM - 5:00 PM  
Tuesday 9:00 AM - 5:00 PM  
Wednesday 9:00 AM - 5:00 PM  
Thursday 9:00 AM - 5:00 PM  
Friday 9:00 AM - 5:00 PM

Available 24/7 By Phone or Website

Website: [www.mel-law.com](http://www.mel-law.com)

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