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FINDING MY WAY

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INSIDE THIS ISSUE

- Finding My Way
- Were You the Victim of a Mass Tort? Is Seasoning Sabotaging Your Health?
- Restaurant-Style Fettuccine Alfredo Don't Fall for These Social Media Quiz Scams
- Meet the Man Who Stole the 'Mona Lisa'

THE MOST FAMOUS ART HEIST YOU'VE NEVER HEARD OF

Meet the Man Who Stole the 'Mona Lisa'

One hundred and nine years ago this month, one man — or was it three? — fled from the Louvre Museum in Paris, carrying what would quickly become the world's most famous painting: Leonardo da Vinci's "Mona Lisa."

Historical accounts of the theft agree only on who was the ringleader: 30-year-old Louvre handyman Vincenzo Peruggia. He was a house painter, an immigrant, the bearer of a glorious Monopoly Man mustache, and a vehement Italian patriot. At some point on the morning of Aug. 21, 1911, Peruggia lifted the glass case he himself had constructed to house the "Mona Lisa" and smuggled the painting from the building.

Some versions of the story say Peruggia was assisted by two brothers, fellow Italian handymen Vincenzo and Michele Lancelotti. NPR reports the trio spent the night preceding the theft huddled in one of the Louvre's supply closets, lying in wait to steal the portrait. In his documentary about the theft, director Joe Medeiros claims Peruggia acted alone, driven by an obsession with the work and a dream of returning the painting to Italy.

Either way, we know that Peruggia successfully spirited the painting back to his one-bedroom apartment. There it lay concealed in a false-bottomed trunk for more than two years. This period of mysterious absence (during which police grilled and dismissed Peruggia as a suspect in favor of J.P. Morgan, Pablo Picasso, and playwright Guillaume Apollinaire) is what made the "Mona Lisa" world famous.

Peruggia was eventually caught attempting to sell the painting in Italy. He pleaded guilty and spent eight months in jail. After his release, he enlisted in the Italian army to fight in World War I, surviving the war only to die of a heart attack on his 44th birthday.



Though Peruggia married after the war, some suspect that the true love of his life was the "Mona Lisa" herself. In a CNN article, author and art history professor Noah Charney speculates that over his two years with her, Peruggia developed romantic feelings for the portrait. Perhaps he fell victim to a kind of "reverse Stockholm syndrome," Charney suggests, the captor falling in love with his hostage. "In this case," he says, "the hostage was a work of art."









Starting at 10 years old, my family crisscrossed moving across the country. We started in Long Island, New York, in 1976, but then someone said, "Go West, young man," so we did and ended up in the Valley of the Sun: Phoenix, Arizona, Next, our adventure took us to Miami, Florida, in 1978 (of course, I was too late to witness the Miami Dolphins' glory years). We then volleyed back and forth from the Big Apple to the Sunshine State until 1985. Honestly, I thought we were traveling in Doc Brown's DeLorean!

Some thought our moves were because my sisters and I were military brats. I'd state with a straight face, however, that we were part of the Witness Protection Program. In reality, it was because of my dad's varied jobs. He tried many different things, but sometimes they just didn't pan out.

Based upon my early life as a "gypsy," I always wanted to be my own boss. Since there had been so much instability with my father's occupations, I did not want someone to have control over my fate. In fact, even way back then, I knew that if I ever started a family, they would not be towed around from state to state because of constantly changing my career.

REFERRALS WELCOME!

Thanks for allowing us to represent you. Hopefully you'll continue to trust us for your referrals of friends and family, even if the matter occurs outside Florida. We are only a call, text, or email away!



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Fortunately, Florida has been my home for the past 40 years. As a 54-year-old looking back, moving around wasn't the biggest part of my life, but it nevertheless helped shaped me into the person I've become.

It wasn't until late in high school and into college that things settled down, but I still didn't know what I wanted to do with my life. After finishing school with a business/marketing degree, I worked for about a year truly hating my first "real-world" job. Knowing that I was very unhappy, a very close friend of mine made a suggestion that changed my life. He had just started law school and asked me to join him for a day, just to see how it was.

Long story short, I loved it so much that I quit my job, studied for the LSAT, and applied to law school. During this transition, I worked for American Express "1-800-THE-GOLD" as an overqualified customer service rep. Three basic things clicked with me about being an attorney: 1) They have an advanced skill set, 2) oftentimes they can work for themselves, and 3) if the client has a positive experience during representation, a good lawyer is remembered.

After graduating from St. Thomas Law School in 1993, I took the Florida and Federal Bar exams and passed them the first time. It went much better than when I took my New York driving test in 1982, that's for sure. The "old man" driving instructor had it out for me from the get-go, but that's a story for another day!

As a new attorney, I worked for two small law offices concentrating

on handling personal injury and workers' compensation matters, much like my own firm does today. We only represented individuals and their families. It was very satisfying helping the underdog versus the big bad insurance companies and large corporations. I really felt like we were leveling the playing field.

In 2001, I put up a shingle and started my own law shop. Interestingly, I received word that my business was incorporated on Sept. 11, 2001. Although it was an ominous beginning, I've never looked back. In fact, I have been proudly representing the "Rocky Balboas" of the world for nearly 19 years in the areas of personal injury, workers' compensation, and now mass torts, including Roundup, hernia mesh, talcum powder, Essure and Zantac cases.

Why do I use vanity numbers? Simple! It helps us stand out and be remembered. In life, it's a good feeling when people don't forget who you are. It's also smart business! I always hated after each of my family's moves to be the "New Kid in Town", just like the Eagles 1976 hit song, which coincidentally was when my journey began. So, in essence, I have made it one of my goals to make sure people remember me as their attorney4life.

Thank you for choosing Evan M. Ostfeld for your legal needs. I hope you will continue to count on us; we are only a phone call, text, or email away to discuss any legal issues you may have at (866) I-SUE-YOU; (866) BAD-RXRX; (844) 411-KING; (954) 998-0075 text; (954) 227-7529, or evan@attorney4life.com.

- Evan M. Ortfeld, Erg.



Our justice system is built on the belief that those who knowingly cause harm to others should be held responsible. Sometimes an act of greed, incompetence, or laziness affects thousands of people. Plaintiff attorneys have, therefore, filed lawsuits to protect the public

for these very reasons. Read on to learn more.

What is the difference between a Mass Tort and a Class Action?

In both class action and mass tort lawsuits, there are many parties who have sustained injuries or experienced defects as a result of negligence. In a mass tort case, each injured party is considered an individual. Mass torts are commonly used when the injuries or severity of damage for each party are inconsistent or very different. By contrast, those in class actions are

HOW DAMAGES CAN BE LIFE-CHANGING

represented by one plaintiff and considered one collective individual.

Are Mass Torts common?

Unfortunately, yes, due to corporate greed and negligence. Here are just a few examples of such matters:

- **Hernia Mesh:** Negligence from many pharmaceutical companies have caused hernia mesh materials to fail at least 30% of the time, according to the FDA. This can result in patients having revision surgeries to remove the implant due to pain, infection, buildup of scar tissue, perforation, and/or blockages of the bowel or intestine. Mesh products continue to be recalled, and juries are awarding compensation
- Roundup: Commonly used by homeowners, gardeners, landscapers, and farmers, Roundup is the bestselling weed killer, but its ingredient

glyphosate was deemed a likely carcinogen. This fact, however, was withheld from the public. As such, billions of dollars in compensation have already been awarded.

MASS TORTS

3M Earplugs: The company provided the U.S. military combat earplugs. Regretfully, they did not work, which caused those who used them hearing loss and tinnitus, or ear ringing. Already they have been ordered to pay \$9.1 million to the U.S. government for knowingly selling them. Now service members are making claims of compensation for their suffering.

What can I do?

If you or a loved one is a victim of the cases listed here or another type, such as Zantac, Essure, Johnson & Johnson's baby powder, Shower to Shower body powder, etc., give us a call. We can handle your possible claim even if you live outside of Florida. Call us today to schedule a free consultation.

7







RESTAURANT-STYLE FETTUCCINE ALFREDO

Inspired by The New York Times

Ingredients

- Salt
- 2 tbsp butter
- 1 clove of garlic, finely chopped
- 1 1/2 cups heavy cream
- 1 large egg yolk

- 1 lb fresh fettuccine
- 1 cup freshly grated Parmigiano-
- Freshly ground pepper, to taste
- Fresh parsley, chopped, to taste
- 1 lemon wedge

Directions

- 1. In a large pot, bring 6 quarts of generously salted water to a boil.
- 2. In a large, deep skillet, while the water heats, melt butter over medium-high heat. Add garlic and sauté until fragrant and sizzling (about 2 minutes).
- 3. In a bowl, whisk heavy cream and egg yolk until blended and pour into garlic butter.
- Reduce heat to medium-low. Stir until hot, not boiling. Keep warm on low heat.
- 5. In the large pot, cook pasta until al dente. (The pasta will float once it's done.) Reserve about 1/2 cup pasta water and drain pasta. Pour hot pasta into cream mixture and toss to coat on low heat.
- 6. Add Parmigiano-Reggiano and keep tossing gently until cream is mostly absorbed. If the sauce is absorbed too much, toss with extra pasta water. Season with salt and pepper to taste.
- 7. Serve with parsley and a squeeze of lemon.

ARE YOU QUIZ SAVVY?

Beware of Social Media Quiz Scams

You see fun guizzes on Facebook all the time. What kind of dog breed matches your personality? What Disney princess are you most like? These can be fun to pass time or learn new things about yourself. However, did you know that social media quizzes aren't actually safe?

The Better Business Bureau (BBB) recently warned people that distractions on social media aren't all harmless. In order to collect personal information, scammers can't knock on your door and ask about your mother's maiden name or the name of the street you grew up on. Intentionally, they design scams to attract your attention so you voluntarily give your information to them. They will ask common security questions that seem to relate to the subject matter, but in actuality, your answers are recorded for scammers to hack and steal your personal information later on.

That's why it pays to be skeptical. If you're about to take a quiz, first ask yourself who created it. Do you trust them and the website it's on? Even if the quiz seems outwardly innocent, it's a risk.

To prevent quizzes and potential scams from popping in your newsfeed, adjust your privacy settings and monitor friend requests. Is one of your friends adding you on a second account? Sometimes, scammers make imposter secondary accounts of people just to have access to their friends' timelines. Not everyone monitors how much they post on Facebook; anyone can amass lots of invasive information just from scrolling down a profile. This brings us to our next point: Remove personal details from your profile. Nobody needs to know your phone number and home address by clicking around on your profile. Let the important people ask! It's safer that way.

Lastly, never give answers to common security questions. Why would a guiz need to know the name of your high school? No matter what, when you volunteer information online, there's always risk.

Best of luck, friends! There are lots of safe, authentic guizzes out there. How else are you supposed to know what Disney princess or dog breed you really are?



HOLD THE SALT

Don't Let Food Seasonings Sabotage Your Health

With so much emphasis on what foods you should eat to be healthy, it's easy to overlook an important element of the cooking process: seasoning. You can find thousands of pre-mixed seasonings on the market, and although adding dashes to your food seems inconsequential, the seasoning may actually turn your healthy foods into unhealthy foods. And the main culprit, in this case, is salt.

Salt is a popular component of many pre-made seasonings because of its flavor-enhancing abilities. The label on your favorite mix should tell you exactly how much salt it contains. If it's high on the ingredient list, you're better off finding a substitute. High-sodium seasonings will promote water retention if used too liberally, which may lead to weight gain. The American Heart Association recommends consuming no more than 2,300 mg of salt a day. Ideally, adults would consume only 1,500 mg of salt daily.

Removing salt from your seasoning repertoire may be difficult because it does enhance flavor. But alternative spices, when paired with the right food, can be great substitutes and have numerous health benefits. Here are a few.

- For beef: bay leaf, marjoram, nutmeg, pepper, sage, thyme
- For chicken: marjoram, oregano, paprika, rosemary, tarragon,
- For pork: garlic, onion, sage, pepper, oregano

Try not to use more than 1/4 teaspoon of dried spice or 3/4 teaspoon of fresh spice per pound of meat or veggies. And for the best flavor, add ground spices to your food about 15 minutes before the end of cooking time. Add whole spices at least one hour before.

For fish: curry powder, dill, dry mustard, marjoram, paprika, pepper

For vegetables: pepper, parsley, cumin, dill, chives, basil, paprika

Remember, salt doesn't have to be the enemy — in moderation, it helps your body stay properly hydrated and helps deliver nutrients more efficiently. But too much can quickly lead to negative side effects, and with granules that are hard to see, it can be easy to go overboard. Instead, experiment with the hundreds of incredible spices available, and you might just open up a whole new world of great flavors and healthy habits.

