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FROM THE DESKS OF RAZUMICH + DELAMATER

Love (and football) is in the air!

As I'm writing this, our hometown Indianapolis Colts are preparing for their second playoff game in a season that NOBODY would have expected to end in a playoff run. At the start of the season, our coaching staff was in disarray, there were questions about whether our quarterback would ever be able to throw a football again, and there were no leaders on the team.

Then we went on to start the season 1-5. Long-time Indianapolis residents will remember Coach Jim Mora's infamous postgame interview rant about "Playoffs? PLAYOFFS?" That was the general feeling at the time.

Then they turned it around, and through hard work managed a season that's not over yet.

The reason I'm bringing this up is that a lot of people who come to us feel like their situation is hopeless, and that nothing can be done to improve their chances at avoiding the worst possible penalties on their cases. That's simply not true. Our Firm has shown time and time again that hard work and perseverance can get better results than defeatism. It's what we promise and what we believe in.

Also, Go Colts!



KREWES, KING CAKE, AND CULTURE

THE FASCINATING HISTORY OF MARDI GRAS



Unlike most holidays, Mardi Gras is associated with a place as much as it is a time. When people think of Mardi Gras, they automatically think of New Orleans. The celebration, held on a Tuesday in either February or March, is a point of pride for NOLA residents but is often misunderstood by the general public. Here's what you need to know about America's most regional holiday.

THE DATE

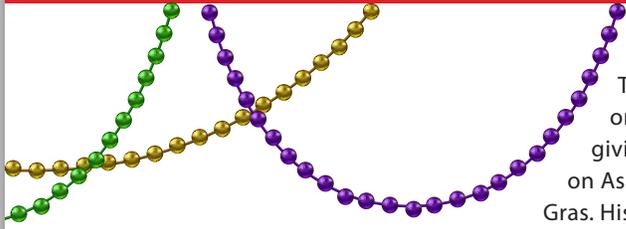
Mardi Gras doesn't follow the traditional holiday calendar patterns we're familiar with. It doesn't fall on a static date, like Christmas, or a specific day within a month, like Memorial Day. Instead, it follows the pattern of Easter, which is based on a more complicated formula.

Easter takes place on the Sunday after the first ecclesiastical full moon occurring on or after the vernal equinox (the start of spring). An ecclesiastical full moon, as opposed to a regular full moon, is determined by Catholic church tables, not by lunar patterns. While that part is pretty complex, determining the date of Mardi Gras is much easier: It's 47 days before Easter. As such, it can fall on any Tuesday between Feb. 3 and March 9, hence the name Mardi Gras, or "Fat Tuesday."

THE PLACE

While New Orleans is undoubtedly the place everyone associates with Mardi Gras, it is not where the holiday originated in America. That honor belongs to Mobile, Alabama, which organized the first widespread Mardi Gras celebrations in 1703. As more people moved to New Orleans, which became the capital of Louisiana in 1723, the holiday took root there.

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At first, the people who participated in the festivities were of mostly French or Catholic heritage.

Eventually, though, it morphed into a citywide party more secular than religious in nature.

In addition to the Gulf Coast of the United States, Mardi Gras celebrations occur throughout the world. In Brazil, where it is known as Carnival, it is the nation's most celebrated and well-known holiday. It's also a major event in Belgium, the Cayman Islands, the Netherlands, and Germany.

THE TRADITIONS

No matter where Mardi Gras happens, it's always something of a bacchanalian feast.

That's also the result of its Catholic origins. Lent, a time of fasting and giving up earthly pleasures, begins on Ash Wednesday, the day after Mardi Gras. Historically, Mardi Gras was a chance to engage in revelry before 40 days of lean living. In other words, it was the binge before the purge.

Today, Mardi Gras celebrations certainly bring to mind images of people bingeing. The tourist experience of Mardi Gras is one of drinking on Bourbon Street, crowding the bars, and staying up all night. While you can definitely have that Mardi Gras if you want it, most locals will tell you that the "real" Mardi Gras is something else entirely.

"Mainstream media tends to showcase a very specific kind of Mardi Gras," says Solange Knowles, "but my experience of Mardi Gras is very different; it's very cultural." These cultural traditions were created by social clubs called krewes. The krewes create floats, dress in ornate costumes, and parade down

the streets trailed by brass bands known as second lines.

The official food of Mardi Gras is king cake. Though called a cake, it's actually more of an iced bread; the dough closely resembles brioche. On top of the cake, you'll find icing in green, gold, and purple, which are the colors of the Mardi Gras flag. A figurine called a feve is hidden inside the cake, usually in the shape of a baby. It is considered good luck to be the person whose slice has the figurine inside.

All of these institutions are still in place today and have come to represent what Mardi Gras means to residents. Mardi Gras in the United States is now a celebration of distinctly New Orleans culture as much as it is a festive release before Lent. From the music and the food to the costumes and the parades, Mardi Gras is New Orleans. Or, as legendary NOLA pianist Professor Longhair once sang, "If you go to New Orleans / You ought to go see the Mardi Gras."

WHAT YOU DIDN'T KNOW ABOUT

Chocolate

FUN FACTS TO WOW YOUR LOVED ONES THIS VALENTINE'S DAY

Chocolate is a treat savored by people all over the world. What we know as the sweet, creamy decadence that sustains Valentine's Day actually has greater historical and cultural significance. Fermented chocolate drinks have been dated back to as early as 350 B.C. The Aztecs believed it was the beverage of wisdom, and the Mayans saw it as something to be worshipped. While the history of chocolate is as rich as its flavor, there are some common misconceptions about the treat.

Dutch chocolate doesn't necessarily refer to chocolate made in the Netherlands; the name refers to a specific chocolate-making process that uses the cocoa press. Before Dutch chemist and chocolate-maker C.J. van Houten invented the machine in 1828, chocolate was only used in beverages. Dutch chocolate is chocolate that has been modified with an alkalizing agent in order to produce a milder flavor, making it a fantastic option for use in baked goods, candy, and ice cream.

German chocolate actually has nothing to do with the country of Germany, either. It used to be called "German's chocolate," named after its inventor, Sam German, an American who made sweet chocolate for baking. Adding sugar to the chocolate made it a go-to option for bakers around the world, and the base for German chocolate cake was born.

For chocolate to be classified as Swiss, it has to be made in Switzerland, as chocolate-making is considered an art form in the country. Known for its "melt in your mouth" quality, Swiss chocolate uses condensed milk to add a velvety texture. Many chocolate makers outside of Switzerland will refer to their interpretations of Swiss chocolate as milk chocolate instead.



ONE FOR THE AGES

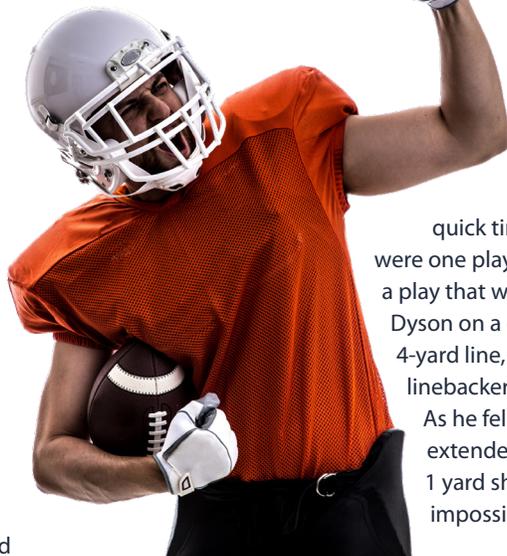
How Super Bowl XXXIV Made an Icon Out of a Grocery Store Clerk

Going into the 1999 NFL season, no one expected anything from the St. Louis Rams. When starting quarterback Trent Green went down with a gruesome knee injury in the preseason, ESPN The Magazine slated the Rams to be the worst team in the NFL that year. With few options, coach Vermeil named a virtually unknown player as his new starting quarterback, humbly stating in a press conference, "We will rally around Kurt Warner, and we'll play good football."

Five years before his start, 22-year-old Kurt Warner was stocking shelves at a Hy-Vee grocery store in Cedar Falls, Iowa, for \$5.50 an hour. However, he had amassed a whopping 16 snaps in the NFL prior to taking the reins for the 1999 season, and what proceeded to transpire on the field was utter pandemonium, giving the Rams the nickname "The Greatest Show on Turf." This improbable season and the resulting MVP award for Warner set the stage for one of the most dramatic games in Super Bowl history.

After going up 16-0 against the Tennessee Titans in Super Bowl XXXIV, Warner and the Rams looked poised to coast on their way to the Lombardi Trophy, but the late Steve McNair and the Titans had

different plans. The Georgia Dome was rocking after two Eddie George touchdown runs, and a field goal brought the Titans level at 16-16, with just over two minutes of play remaining. In response, Warner dropped back and found receiver Isaac Bruce for a 73-yard touchdown, bringing the score to 23-16 with 1:54 left on the clock. But the Titans weren't done fighting.



Quickly moving the ball down the field, Titans quarterback Steve McNair found himself with a third and 5 inside the Rams 30-yard line with 22 seconds left. Scrambling around and fighting off two players trying to pull him down, McNair threw the ball to Kevin Dyson at the 10-yard line. A quick timeout left six seconds on the clock, and the Titans were one play away from tying the game. What proceeded was a play that will be forever known as "the tackle." McNair found Dyson on a quick slant, and when he caught the ball at the 4-yard line, it appeared a touchdown was imminent. Suddenly, linebacker Mike Jones wrapped the receiver up at the hips. As he fell to the ground with the ball in his hand, Dyson extended his arm, but when he hit the AstroTurf, he was 1 yard short of the goal line. The Rams had pulled off the impossible, earning their first Super Bowl title ever.

TAKE A BREAK!



AQUARIUS
ARROW
CANDY
CHOCOLATE

CUPID
DATE
FEBRUARY
FLOWERS

HEART
LOVE
PISCES
ROSES

TIRAMISU

Ingredients

- 6 egg yolks
- 3 tablespoons sugar
- 1 pound mascarpone cheese
- 1 1/2 cups strong espresso, cooled
- 2 teaspoons dark rum
- 24 packaged ladyfingers
- 1/2 cup bittersweet chocolate shavings, for garnish

Directions

1. In a large mixing bowl, use a whisk to beat together egg yolks and sugar until thick and pale, about 5 minutes.
2. Add mascarpone cheese and beat until smooth.
3. Fold in 1 tablespoon of espresso.
4. In a small, shallow dish, combine remaining espresso with rum. Dip each lady finger into mixture for 5 seconds. Place soaked ladyfingers at the bottom of a walled baking dish.
5. Spread half of the mascarpone mixture on top of the first layer of ladyfingers. Top with another layer of ladyfingers and another layer of mascarpone.
6. Cover and refrigerate 2-8 hours.
7. Remove from fridge, sprinkle with chocolate shavings, and serve.

Inspired by foodnetwork.com



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WILD DIVORCE SETTLEMENTS

3 TIMES THE DIVISION OF ASSETS GOT OUT OF CONTROL

When you're untying the knot, it's important to be specific about the assets you hope to walk away with. These three over-the-top divorce settlements are good examples of what *not* to do when dissolving your marriage.

YOU'VE GOT TO BE KIDNEY ME

Back in 2001, Dr. Richard Batista donated his kidney to his ailing wife, Dawnell, to save her life. Sweet, right? It was — until Dawnell filed for divorce in 2005 and Dr. Batista demanded she give back his kidney or compensate him for \$1.5 million in damages. In the end, his request was thrown out in court because the kidney was a gift — and because removing it would be potentially fatal to his ex-spouse.

A LIFE RENT IN TWO

When Moeun Sarim and Vat Navy decided to divorce after 18 years of marriage, Moeun



apparently decided that, to keep the split equitable, he and his wife should divide their assets in half — literally. Moeun and his relatives cut the home down the middle, dismantled his portion, and hauled it away. Vat's half was left standing with one wall missing.

'HERE, MY DEAR'

In the divorce agreement between the late Marvin Gaye and his ex, Anna Gordy, it was

decided that Anna would be paid from the royalties of Gaye's next album since he had gone broke from his lavish spending. At first, Gaye decided he'd phone in the production, but he quickly discovered an opportunity to make a unique artistic statement: "I'll give her my next album, but it'll be something she won't want to play and it'll be something she won't want the world to hear because I'm gonna tell the world the truth." In the end, the album was a commercial flop, though critics continue to praise its raw, emotional core.