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Girl Dad

by Chris Earley

In March 2015, Rory and I learned we were having a girl. I was stunned. My mom had three boys and I simply <u>assumed</u> that Rory in a few short months would be delivering a second boy. Wow was I wrong. When we found out that day that we were having a girl my life suddenly went in a completely different direction than what I expected. It was the ultimate curve ball and it was thrilling! I was officially a girl dad.

Alice arrived on August 11, 2015 and right off the bat she was a very easy baby. She ate what you gave her, and was not at all fussy with anything. Unlike her brother, she was a breeze and remains that way to this day at the age of 5 (sorry Oliver).

In the blink of an eye she, like her brother, will be flying the nest, and I know that. There are only so many Halloweens, birthday parties, vacations, etc. that we get to share with them. Milking each and every moment I have with Alice is crucial. Equally important for me is to always be a strong dad for her that she can *always* count on.

I love being a girl dad. It is a new world for me that is filled with



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Barbies, pinks and purples, and occasionally even putting on makeup. She is the boss and I fall in line with whatever makes her happy. When she says "Jump" I say "How high?" I am sure all you girl dads know exactly where I am coming from!

Don't get me wrong; I love Oliver with all my heart and being a boy dad is what I will write about next month. But being a girl dad and being a boy dad are such uniquely different life experiences. Alice has me wrapped around her finger and she knows it. We both wouldn't want it any other way.

- Chris Earley



RORY'S RECIPES:

Alice Joanne's Favorite Sprinkle Cookies

(Smitten Kitchen's Confetti Cookies)



INGREDIENTS:

3 cups (375 grams) all-purpose flour I teaspoon baking powder I/4 teaspoon baking soda 3/4 teaspoon fine sea or table salt I cup (8 ounces, 225 grams or 2 sticks) unsalted butter

1/4 cup (2 ounces, 55 grams or 1/4 of an 8-ounce brick) cream cheese

I I/4 cups (250 grams) granulated sugar I large egg

2 teaspoons vanilla extract or I/2 a vanilla bean, split and scraped*

I/4 teaspoon almond extract (optional)
I cup rainbow sprinkles

*If using vanilla bean, you can maximize the flavor by rubbing the vanilla bean seeds right into your sugar. Then use the sugar as written.

DIRECTIONS:

- Heat oven to 375 degrees. Line two large baking sheets with parchment paper.
- 2 To make with an electric mixer: Combine flour, baking powder, baking soda and salt in a bowl and whisk to blend. In a large bowl or the bowl of a stand mixer, beat cream cheese, butter and sugar until fluffy. Add egg and extracts and blend again. Add flour mixture and beat just until flour disappears. In some cases, this dough will feel too soft to roll into balls in your hands; if so, let it chill in the fridge for 20 minutes or so before using.
- 3 Scoop balls of dough I like these cookies best with a small ice cream scooper or I I/2 tablespoon, scoop; the texture is less dynamic when made smaller and roll them briefly in the palms of your hands before dropping them in a bowl of rainbow sprinkles and gently rolling to coat them evenly. I find that the sprinkles adhere much better to tacky exterior of balls of dough that have been briefly warmed by your hands trust me here.
- 4 Transfer balls of sprinkle-coated dough to baking sheets at least two inches apart. Use the bottom of a drinking glass to press down on the cookies until they are about 1/4 to 1/2-inch tall. If you see any bare spots in the sprinkles that bother you, you can sprinkle a few more on top. Bake for 9 to 10 minutes until they look underbaked but lightly golden underneath. [If they're not quite soft in the center, they will be fully crisped through the next day.] Let set on the baking sheet on a rack for a few minutes before transferring to cooling racks to cool the rest of the way. Repeat with remaining cookie dough.

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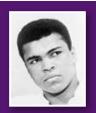


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Quote of the Month

"What you're thinking is what you're becoming."





EARLEY FAMILY NEWS



Rory and I last month celebrated our 10th wedding anniversary! She is a complete and total saint for putting up with me! How cool is this sign she had done?!



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DID YOU KNOW?

Police in Massachusetts can issue you a ticket for driving a car that has uncleared snow and ice. In fact, if snow or ice flies off your vehicle while you are driving and that causes an accident to occur, you can face a potential lawsuit if someone is injured. Also, you can even be subject to criminal charges as well. Be smart and keep yourself and others safe.

As a personal injury law firm, we receive calls each and every day from people that claim they were injured due to the carelessness of a medical provider. This is an area of personal injury law that is called medical malpractice, or medical negligence. My colleague Jeffrey Catalano, Esq. is a medical malpractice attorney who knows this area of law quite well. I asked him to share his insight on this important topic and Jeffrey was kind enough to share with us the following very helpful 'inside baseball' information:

"What the Heck Was He Thinking?!"

Throughout 25 years as a medical malpractice attorney, my greatest challenges include deciding which cases to take. Malpractice cases are very expensive, time consuming, and stressful for clients. So, while I prepare every case for trial, I also aim to settle, which means picking the right case. (There's an old saying; you know you've picked the wrong case if you hear yourself saying, "Ladies and Gentlemen of the jury...).

Choosing the right case involves factors too numerous to mention here. But there are basic questions I consider before taking any case.

"What the heck was the doctor thinking?"

The plaintiff (the one who filed the lawsuit) must prove that the defendant (the person being sued) deviated from applicable standards

of care of the average qualified physician (was negligent). To the jury, that sounds like legal gibberish. And, in reality, a jury employs this higher standard that must be addressed.

Why was the doctor negligent? The jury will need this answered in order to push them over the line. It's not enough to know the basis for the negligence, but what external factors exist to give juries comfort in deciding to find for the plaintiff. Was the doctor rushed, or arrogant, or lazy?

If I were the patient, would I have done more? Juries always wonder if they were the patient, whether they would have asked more questions, gotten a second opinion, or taken better care of themselves to avoid the harm. This can be frustrating because it's unlikely



they would have done anything different, but it's a psychological protective mechanism. While this issue exists in every case, some are more obvious than others.

If a case can meet or overcome these challenges, then settlement is likely and I am less likely to ask myself, What the heck was I thinking?

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