

# NEVER SETTLE FOR LESS

## BLACKWELL COOK LAW

INJURY & CRIMINAL DEFENSE LAWYERS

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### WORK LIKE MOZART

In 1815, Germany's General Music Journal published a letter in which allegedly Mozart described his creative process:

*"When I am, as it were, completely myself, entirely alone, and of good cheer; say traveling in a carriage, or walking after a good meal ... it is on such occasions that my ideas flow best and most abundantly. All this fires my soul, and provided I am not disturbed, my subject enlarges itself ... and the whole, though it be long, stands almost finished and complete in my mind, so that I can survey it, like a fine picture or a beautiful statue, at a glance. Nor do I hear in my imagination the parts successively, but I hear them, as it were, all at once. When I proceed to write down my ideas the committing to paper is done quickly enough, for everything is, as I said before, already finished ..."*

In other words, Mozart's greatest works came to him complete when he was alone and in a good mood. He needed no tools to compose them. Once he had finished imagining his masterpieces, all he had to do was write them down.

Numerous authors have used this letter to explain the process of creativity. But there is a problem. Mozart did not write this letter. It is a forgery. Mozart's real letters reveal his true creative process. He was exceptionally talented, but he did not write by magic. He sketched his compositions, revised them, and sometimes got stuck. He would set work aside and return to it later. He considered theory and craft while writing, and he thought a lot about rhythm, melody, and harmony. Even though his talent and a lifetime of practice made him fast and fluent, his work was exactly that: work. (Kevin Ashton, How to Fly a Horse)

Ain't that something. That letter was most likely a marketing hoax by someone in hospitality and tourism, just trying to drum up some business. "Come, get away. Find great ideas and compose amazing masterpieces like Mozart!" But, like Mozart, none of us are going to be successful in life without putting the work in, first. I could write for days about freeloaders in our society, but I'm kind of tired of it. For now, let's focus on those of you in the workforce that are getting stuff done.

At work, it's so easy to get caught up in daily demands. It's easy to get comfortable where you are and to quit striving for more. (But is that what is it that you really want this year?) One of my favorite professors in my MBA program said, "You are exactly where you WANT to be." She challenged us to take a look at our current positions and evaluate the things in our lives that we were doing. Have you ever tried this? We can dream and plan and theorize all day about what we want, but action is what takes us places.

I'm a goal-setting kinda girl, so I like to jot down what's next, and the steps I need to take to get me there. Although I am a firm believer in time-off and getting away, I'm also a firm believer in hard work. We have a fresh start this month--let's roll up our sleeves and do work. -Linzie Batchelor

*An ounce of action is worth a ton of theory. - Ralph Waldo Emerson*





# What's David Doing?

We are barely into the New Year and some of you may have already broken a resolution or two. I used to right there with you, but I follow through on most of my resolutions now that I know how to make them.

Let me teach you how to make unbreakable New Year's resolutions. First, select realistic goals. For example, I plan to eat more this year than I did last year. Also, I plan to follow through on my commitments less this year than I have in the past. Second of all, and this is key, there is no second of all. That's all there is to it.

On a serious note, the best way to be successful in your new year is to set realistic goals and get an accountability partner. I joined a workout group a couple of years ago and it is the first time that I have followed through on any exercise program in 57 years. And I'm still having at it. To me, accountability in anything that you do is the KEY. Pick something to do and someone hold you accountable and have at it.

## What Kind of "Tater" Are You?

In honor of the Tater Man, our local celebrity featured this month, see if you can find out what kind of "Tater" you are!

### You DON'T want to be a:

**Speck-Tater** - These people sit on the sideline, never getting in the game. They just sit and watch you do all the work.

**Hesi-Tater** - These are people who talk about their ideas and dreams, but never do anything to reach them.

**Comment-Tater** - People who find fault with the people playing the game. Never get in the game. Never take risks. Never fall forward. Never succeed.

**Imi-Tater** - These people are so unhappy with themselves, they have to pretend to be something they're not.

**Dick-Tater** - Bossy people. They're not confident that they can sell others on their ideas, so they have to try to bully them.

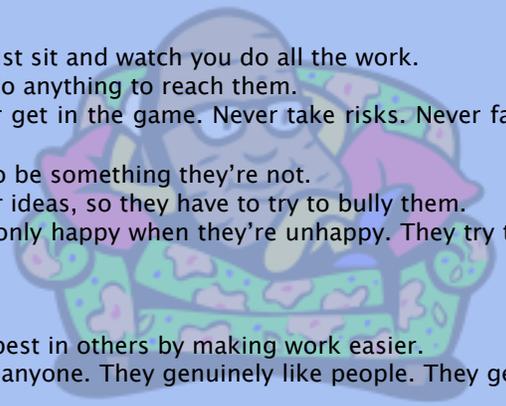
**Agi-Tater** - Perhaps the worst of all. These people like to stir things up. They're only happy when they're unhappy. They try to unite people as a negative force.

### You DO want to be a:

**Facili-Tator** - These people are always looking for a solution. They bring out the best in others by making work easier.

**Sweet Tater** - These humble, likeable, nice people will do just about anything for anyone. They genuinely like people. They get respect because they treat people with respect. -Adapted from BiggSuccess.com

"It's nice to be important, but it's more important to be nice." -John Cassi



## Christmas Card Winners

We were delighted to host the City of Lancaster's Annual Christmas Card Contest this year. The beautiful entries submitted made it difficult for us to pick just one, or two, or three, but here are some of our favorites. Fifteen overall winners received award ribbons and cash prizes. Thank you all who participated.



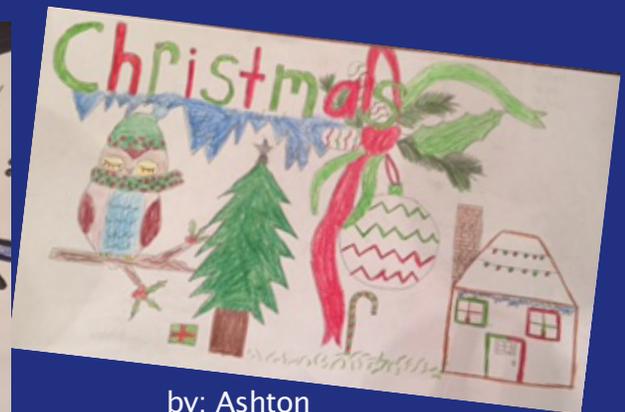
by: Regan



by: Josiah



by: Angel



by: Ashton

For a full list of winners, please visit our Facebook page--Blackwell Cook Law.

# People Matter

Do you know the Tater Man? Dennis Catoe is the President of C and C Company, an independent tire business in Kershaw, South Carolina. Mr. Catoe stays busy as he manages and operates his business that offers tire repairs and sales, brake service, wheel alignments, oil changes, and exhaust systems.

Dennis began his tire career forty years ago. He started out just re-capping tires and performing wheel alignments. When the owner of the business retired, Dennis took over and has continued to operate his tire business since. Mr. Catoe credits the vocational classes at Andrew Jackson High School for teaching him how to perform wheel alignments.

A native of Kershaw, Dennis is a family man. Until his mom passed away this May, he ate lunch with her every day (for 22 years!). Dennis is the fourth of five boys in his family. He's been married to his bride, Janet, for 35 years. Dennis and Janet have one daughter and a son-in-law.

Dennis loves working with the public, meeting new people, and trouble-shooting. Mr. Catoe shares that the most rewarding part about his job is being able to help others and knowing his customers are satisfied. But he's not just a tire man. Keep reading.

Fifteen years ago, Dennis Catoe began Caters Taters as a side food vending business. His goal was to help fundraise for his daughter's high school band at Andrew Jackson High School. Caters Taters has continued to grow from serving ribbon-fried potatoes to funnel cakes, home-made corn dogs, and fresh-squeezed lemonade. Caters Taters now attends many local festivals throughout South Carolina. The Catoes enjoy meeting folks wherever they go and the challenge of running this fun business and the tire store. If you'd like more information about Caters Taters, visit their website at [caterstaters.com](http://caterstaters.com).

Tater Man, you are a well-respected man in this neck of the woods. Thank you for your service to our community, and thank you for providing our state with the best festival food around!

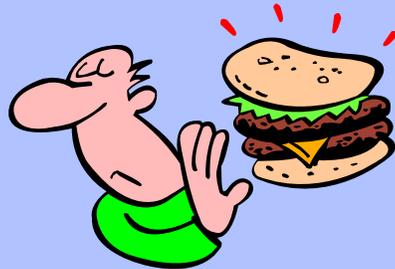
Know someone great in the community? Contact [Linzie@blackwellcooklaw.com](mailto:Linzie@blackwellcooklaw.com)



# Top Ten Commonly Broken Resolutions

We all mean well, really. Making those resolutions just seems like the right thing to do this time of year. Fresh start. Clean slate. Is your resolution on the list of Time Magazine's list of top ten most broken? Let's beat the statistics this year.

- Lose Weight and Get Fit
- Quit Smoking
- Learn Something New
- Eat Healthier and Diet
- Get Out of Debt and Save Money
- Spend More Time with Family
- Travel to New Places
- Be Less Stressed
- Volunteer
- Drink Less



# Kale White Bean and Sausage Soup

## Ingredients

- |                                       |   |
|---------------------------------------|---|
| 1 Tbsp olive oil                      | 12 oz beef Polska Kielbasa Sausage, sliced 1/4-inch thick |
| 1 1/2 cups chopped carrots            | 1 1/3 cups chopped yellow onion (1 medium)                |
| 1 cup chopped celery (2 stalks)       | 4 cloves garlic, minced                                   |
| 3 cans low-sodium chicken broth       | 1 cup water   |
| 1 Tbsp dried parsley                  | 1 tsp dried oregano                                       |
| Salt & pepper to taste                | 1 tsp dried rosemary, crushed                             |
| 6 oz kale, chopped                    | 2 cans cannellini beans, drained and rinsed               |
| Shredded parmesan cheese, for serving |   |

## Instructions

Heat olive oil in a large pot over medium heat. Add sausage and cook until slightly browned, tossing occasionally, about 5 minutes. Remove sausage, leaving oil in pan, and drain sausage on a plate lined with paper towels and set aside.

Return pot with oil to medium heat, add carrots, onion, and celery and saute 3 minutes (while scraping bottom of pan to get the browned bits), add garlic and saute 1 minute longer. Stir in chicken broth, water, parsley, rosemary, oregano, and season with salt and pepper to taste. Bring to a boil over medium-high heat and allow to gently boil 10 minutes. Add kale and allow to boil 10 minutes longer until kale and veggies are tender. Stir in cooked sausage and cannellini beans (you can add more broth at this point to thin if desired). Serve warm, top each serving with parmesan cheese.



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nuts without  
referrals!**



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- Send us your email address via private message on Facebook!

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