



Se habla español



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What to Expect at a Social Security Disability Hearing



Chances are, you were left dissatisfied with the outcome if you made a recent application for benefits through either the SSDI or SSI programs. Only a small fraction of people who apply for SSDI/SSI receive benefits upon their initial claim. Don't lose hope just yet, there are more steps to go through in the process of qualifying for Social Security disability.

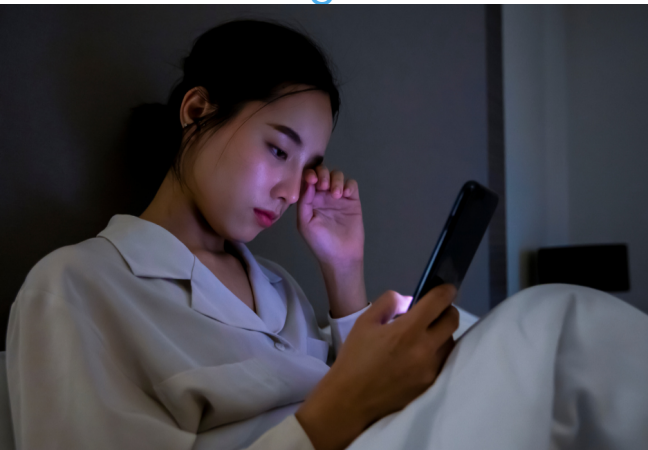
[Click Here to Learn What to Expect](#)

From Our Blog

Steer Clear: Activities To Avoid While Your Workers Compensation Case Is Pending

Dangerous occupations of varying degrees exist, implying that working could pose potential risks and hazards. Depending on the degree of danger involved, the employee may risk being involved in a workplace accident that could result in a workers' compensation claim. No matter what your job is, physical harm while at work and accidents do happen. Workers' Compensation claims cannot be entirely prevented.

[Click Here to Read More](#)



Staycation at Out-Of-The-Way California Attractions



With the arrival of summer break, you may feel inclined to abandon any ongoing home improvement projects and instead seek to embark on a trip to get away from it all. A staycation can be a suitable option instead of an elaborate and costly vacation.

[Click Here for Some Great Ideas](#)

If you or a loved one has been denied [Workers' Compensation](#) or [Social Security Disability \(SSDI\) benefits](#), it's important to get an attorney experienced in these types of cases involved immediately. [The Kenton Koszdin Law Office](#), a [Social Security attorney in Van Nuys](#), can help you navigate the application process for the best possible outcome for you and your family.

Call **818-901-9999** for your initial free consultation in our office or the comfort of your home.

[Click here](#) for a **FREE Consultation**



What's Happening in Van Nuys & Southern California

July 15

[Tequila & Taco Music Festival](#)

Surfers Point Live
Ventura

July 29

[Street Nights Festival](#)

Port Pavilion on Broadway Pier
San Diego

August 12

[Canyon Car Show At The Chevy.\(CA\)](#)

Chevy Chase Country Club
Glendale

July 20

[Enrique Iglesias](#)

Yaamava Resort & Casino
Highland

August 1

[sawdustartfestival.org](#)

Laguna Canyon Road
Laguna Beach

August 15

[Los Angeles Philharmonic - Symphonie Fantastique](#)

Hollywood Bowl
Hollywood

July 23

[Van Nuys Coin show](#)

Van Nuys Masonic Hall
Van Nuys

August 5

[2023 Wine Country Classic Street Vault](#)

Paso Robles City Park
Paso Robles

Recipe of the Month:

Antipasto Skewers



Make these mini appetizers for a picnic or party, or add them to a buffet table for guests to grab and go!

Ingredients:

- 20 cheese tortellini
- 1/2 cup [Italian dressing](#)
- 1 cup olives (20 pieces)
- 1/2 cup fresh basil leaves (20 pieces)
- 20 slices of salami or your choice of meat
- 1-pint grape tomatoes (20 pieces)
- 1 jar of marinated artichoke hearts (20 pieces) or any other pickled vegetable of choice
- 20 slices pepperoni
- 6 ounces cheddar cheese (or bocconcini mozzarella balls) (20 one-inch pieces)
- 20 [cocktail picks](#) (6-inch wooden skewers)

Instructions:

1. Cook tortellini according to package directions. Drain and rinse under cold water to stop the cooking process. Transfer to a bowl and toss with [Italian dressing](#). Cover the bowl with [plastic cling wrap](#) and refrigerate for 15 minutes up to 2 hours. Drain the marinade.
2. Prepare the remaining ingredients and arrange them in front of you. Thread the items onto [cocktail picks](#) (or 6-inch wooden skewers), making sure to alternate between different colors and textures. Threaded the items in the following order: black olive, basil, tortellini, salami, tomato, artichoke heart, pepperoni, black olive, and cheese.
3. Serve with olive oil and balsamic vinegar, with a drizzle of [balsamic glaze](#), or with [pesto](#), if desired.

Note:

How to store:

These antipasto skewers are best eaten fresh but will keep well in the fridge for 3-4 days.

Make Ahead:

Antipasto skewers can be made up to a day ahead. Don't drizzle with the glaze till ready to serve.

Store:

Keep skewers in an [airtight container](#) in the fridge for 3-4 days. You can combine leftovers for a quick salad if you wish.

Recipe courtesy of [aheadofthyme.com](#)

Connect Online



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