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Inside This Issue

- 1 Carmen Enters the Twilight Zone of Grandparenthood
- 2 Are Debt Collectors Calling Out of the Blue?
- 2 Testimonial
- 3 Midwest Food Bank Needs Your Help
- 3 Employee Spotlight
- 3 Minty Carrot Top Pesto
- 4 How 11 Days Were Deleted From History

11 Days Deleted From History

How the British Changed Their Calendar System and Caused Chaos



For centuries, Europeans used the Julian calendar, created by Julius Caesar in 46 B.C. It was based on the solar calendar, so most of Europe thought it was the most accurate calendar. However, over the centuries, dates had “drifted,” and many important days, like Easter and the spring equinox, were no longer falling on the dates they were supposed to.

To compensate, the new Gregorian calendar was developed and put to use by

Pope Gregory XIII in 1582. It helped put things back in order and eliminated the extra day every 128 years.

However, not everyone adopted the Gregorian calendar right away, such as the British. That meant that Europeans were using two diverging calendars for over 200 years. Talk about confusing! People

realized that as the world started to expand and as countries became more connected, having a single calendar system was critical.

Finally, the British chose the year 1752 to make the change. But, in order to make it work, they had to “jump” forward. For instance, 1751 could only be 10 months long – starting with March and ending with Dec. 31, 1751. But even that adjustment didn’t quite bring the English up to speed in time to make the shift. They also had to cut 11 days from 1752. The unlucky dates that were cut were Sept. 2–14, 1752.

The people were not happy. English historians found research that British citizens chanted “Give us our 11 days!” in the streets. The phrase became so popular that some politicians even campaigned with that as their slogan. Several other historical accounts state that many people were worried that by cutting the calendar, their own lives would be cut 11 days shorter. There was a lot of confusion and chaos, but over time, dates fell where they were supposed to, and everyone lived their full lives, those 11 days included.

Anyway, welcome to September 2020, where we have a full 30 days to enjoy this beautiful month!

Two Concentrations, One Focus: Fighting for Your Future

SEPTEMBER 2020

A Statewide Law Firm
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Many of our clients never
come into the office. We
use technology to handle
their cases virtually all
across Florida.

Welcome to the Twilight Zone of Grandparenthood

Where Bedtimes Don’t Exist, Ice Cream Is for Dinner, and Kids Can Do No Wrong!

Brainstorm with me here for a minute. What exactly is it that happens to parents when they become grandparents? What changes so that suddenly, all the rules they made for their own kids no longer apply? Do they take a special pill? Do they leave the astral plane? Is there a secret society where everyone has gray hair and wears sweater vests?

Ever since I became a grandparent myself, I’ve been waiting to find out, but so far, no one has shot me with a cosmic ray or invited me to an initiation ritual. National Grandparents Day is coming up this month on Sept. 13, though, so the parent-to-grandparent transformation has been on my mind. Maybe this is the year it will hit me!

“This year, I fully intend to implement all of the grandparent ‘rules’ I’ve been waiting for all my life.”

I first noticed it happening to my own parents when my kids were toddlers. Now, when I was a kid, my parents believed in child labor. We had chores every day, and my mom ran our house like a drill sergeant. There was a rigid schedule: At 8 p.m. we had to brush our teeth, comb our hair, and present our homework for inspection before bed. There was no staying up until midnight in our house, and certainly no ice cream after dinner. But did my kids

experience this when they went over to Grandma and Grandpa’s? Heck no!

For me, seeing the change was like walking into the Twilight Zone. I half expected to hear Rod Serling narrating as my parents’ house turned into a country club before my eyes. Being a young parent, running a business, raising a family – it was already hard, and now the ground had shifted under my feet. There were no longer any chores at my parents’ house. Instead of, “Did you do your homework young man?” it was, “Are you hungry? Let me get you something to eat. Let me do your laundry. Sleep in! Take a nap! Eat three helpings of dessert! Of course there are no rules, honey. You’re at Grandma’s!”

Now, I can’t pin all of this on my parents. Both of my kids’ grandmothers are equally guilty of the crime of becoming grandparents, then changing their parenting styles so quickly that everything my wife and I said about being a kid seems impossible. The way my mom tells it these days, she wasn’t strict. I was just an absolute knucklehead to raise! My kids have fallen for her sweet grandparent ruse hook, line, and sinker.

At this point, I’ve made peace with the grandparent phenomenon. I’ve accepted this new, strange relationship with my parents. In fact, I’m even looking forward to following in their footsteps! Twilight Zone, here I come. I’m a grandpa now, and it’s tradition that I spoil my grandkids rotten.



This year, I fully intend to implement all of the grandparent “rules” I’ve been waiting for all my life. I’m going to walk through my kids’ houses and leave all the lights on. I’m going to let my little granddaughter eat ice cream at 10 p.m. We’re going to stay up late watching movies, and play for hours on my iPad, and not take baths when we’re supposed to! I’m going to be her favorite Nonno (what we Italians call a grandfather) in the whole wide world.

Maybe this is how they get us. Maybe there’s no initiation ritual. You just have to decide to become a grandparent, and throw out the rule book. Well, I’m ready! I’m entering the Twilight Zone. Wish me luck.

–Carmen Dellutri

If you know someone who would like a copy of this newsletter, please visit this link to add them to our mailing list:

DellutriLawGroup.com/resources/newsletters

A Call From a Debt Collector Can Be Stressful

Here's What You Need to Know

Recently, a company called LVNV Funding acquired a large amount of debt. This acquisition may have resulted in you being contacted by someone from LVNV or another company called Resurgent Capital Services.

We know that being contacted by debt collectors can be stressful. We understand the sleepless nights and worry that go along with debt hanging over your head. That's why we want to give you all the information you need.

What to Do Now

The first thing that you have to do is find out what debt LVNV has acquired. Write down the amount and the debt owed and anything else that you can remember about it. Next, put all letters and other documents from either of these two companies in a safe spot (folder or somewhere else).

If you have heard from either of these companies via phone, write down the person's name, date, and time of the phone call. It's essential to keep track of the details when it comes to any lawsuit.

Should You Settle?

These companies may offer you some kind of payment arrangement. But it's not always wise to take the first offer. It's possible — and we see this all the time — that the debt collectors did not file the lawsuit properly.

Do you know what happens if this is the case? The suit is null and void. The other benefit here is that the debt collector may have to pay you damages if the lawsuit was not filed correctly. So, you could get money from the collectors and not the other way around.

Need More Information?

Maybe you are concerned about the validity of those documents. If you'd like to see the court records for yourself, we've made it easy for you (if you live in Florida).

By going to www.AskTheDebtGuy.com, you'll find links to many of the clerks of court directly so you can search for your case. Just follow the prompts for your county.

Small Business Spotlight

Midwest Food Bank Needs Your Help

It's been a while since we've spotlighted one of our Dellutri Law Group Passion Projects, but Midwest Food Bank could use help more than ever right now. The Midwest Food Bank is a volunteer-based, national food bank that also focuses on being faith-based.

With Covid-19, 2020 has been an interesting year for everyone. Midwest Food Bank has experienced a roughly 130% increase in demand for food, and they have distributed 13.4 million pounds of food so far this year (they distributed 7.9 million pounds of food for all of 2019!).

Executive Director Karl Steidinger says, "We have a number of volunteer opportunities available ranging from loading trucks on distribution day to repackaging bulk food items. With the COVID-19 situation being what it is, we are trying to limit group sizes to help with distancing."

If you would like to support the efforts of Midwest Food Bank here locally, you can do so by liking their Facebook page and sharing volunteer requests with your friends. You can also reach out to Tanya at 239-690-1722, ext. 102, for an upcoming list of opportunities and ask her to be added to their email list!

If you would like to donate monetarily, you can do so by visiting www.midwestfoodbank.org/locations/fort-myers-fl/donate-florida. Every \$1 donated turns into \$34 of distributed food!



Testimonial

Our Clients Say It Best

I could not have asked for a better experience. This law firm exemplifies the upper echelon of service and devotion to their clients. From the very first call, Nicholas Paul made me feel right at home and like everything was going to be okay. My attorney, Mrs. Amanda Downing, and her legal assistant Nathalie Olivo made the entire process unbelievably easy. I was constantly receiving updates on my case, and calls from Mrs. Downing and Nicholas Paul to see how my medical treatment was going. They provided a sense of security for me when everything around me felt like it was crumbling. I feel as if I have found a second family at the Dellutri Law Group. —B.R.



THANK YOU!

A Huge Thank You To Our Referral Partners!

Last month we had:

- 26 referrals from friends, family, or previous clients
- 20 referrals from other attorneys
- 16 returning clients for a new matter
- 3 referrals from doctors in town
- We sent out 67 referral



What's the Good News?

Show me your ways,
LORD, teach me your
paths. Guide me in
your truth and teach
me, for you are God my
Savior, and my hope is
in you all day long."

Psalm 25:4-5

Employee Spotlight

Meet Lauren Horton



Lauren Horton has been a member of our family for nearly 5 years now. If you've dealt with our bankruptcy department in the last 5 years, then chances are, you've spoken with Lauren! And if you've been following our firm for a while, you might remember us talking about her being an identical twin and having younger twin siblings.

Now, we have big news to share and we need your help in congratulating her! Lauren is expecting her first bundle of joy at the end of January. She and her family are thrilled! If you'd like to pass along any helpful tips, she welcomes them!

Minty Carrot Top Pesto

Inspired by YuptsVegan.com

Pesto may sound like a fancy ingredient on restaurant menus, but you can make it at home in minutes! This vegan recipe is a great way to use spare carrot tops, and it tastes delicious as a pasta sauce (thinned with water) or a cracker spread.

INGREDIENTS

- 1 large bunch carrot tops
- 1 clove garlic, chopped
- 1/4 cup fresh mint
- 4 chives, chopped
- 2 tbsp red wine vinegar
- Salt and pepper to taste
- 3 tbsp olive oil

DIRECTIONS

1. To blanch the carrot tops, bring a pot of salted water to a boil. Meanwhile, prepare a large bowl of ice water. Remove the stems from the carrot tops and add the greens to the water. Boil for 3 minutes, then drain the water and dunk the tops in ice water. When they're cool, wring out the extra liquid.
2. Use a food processor to blend the carrot tops and all other ingredients except olive oil. Add 1 tbsp of olive oil at a time to the food processor and blend until the pesto is smooth. Taste and serve!