

www.monastlaw.com | 614-334-4649 | 5000 Arlington Centre Blvd. Bldg 2, Suite 2117, Upper Arlington, OH 43220-2913

A LAWYER'S LOOK BACK

The Summer Jobs That Built My Career

Do you remember your first summer job? At the time, it was probably the *last* thing you wanted to do during summer break, but looking back, those were the days. When I remember all the jobs I had growing up, each holds a special place in my memory — not just for the paycheck (which wasn't much at the time) but for the lessons and laughter they brought along.

My first job wasn't glamorous, but it was important to learning the basics of work ethic. At 13, right after school, I'd head to the small local pharmacy where my mom worked the counter. My tasks? Vacuuming and cleaning the bathrooms. And boy, did I learn quickly that contrary to popular belief, women's bathrooms got messier than men's! It was a good job, though. It taught me responsibility and the value of hard work, even if it was just a few hours a night.

Once I got my driver's license, I upgraded to a local garden center nursery. That job was a blast because my best friend worked there, too. We'd challenge ourselves to see how much soil we could lift – 200 pounds was our record. One summer, I was the guy out front, shirtless, getting a tan only on my back while I watered the plants, pulled weeds, and listened to the radio. Those were simpler times, really.

The Christmas season was particularly memorable back in those days. We'd receive trees from Canada, still speckled with snow. At closing, we'd chuck them out of the semi, smell the fresh pine, and take a moment to look up at the stars. That place, Frank's Nursery and Crafts in Michigan, is long gone now, bankrupt years ago. But the memories? They're as vivid as ever.

Then, there was the time I caused my one and only workplace injury. Against all regulations, I lifted a coworker with a forklift. As I lowered him down, he got his fingers crushed, pulling the skin right off both of his index fingers. Off to the hospital we went. Ironically, he later ended up working at the Bureau of Workers' Comp! Talk about coming full circle.

College brought new jobs, including waiting tables at various restaurants. If you want to learn how to multitask and handle feisty people, try serving.



I'll also never forget how, after every closing shift at Chi Chi's, the Mexican chain, I'd walk home smelling like Mexican food, much to the delight of neighborhood dogs.

Internships came next, offering a different type of education — networking and understanding professional dynamics. Working for a VP at Ohio State, I learned the importance of making connections and being a good reference. I also served the University during summer orientation for new students, leading the groups around campus and telling them what to expect.

From lifting soil to serving tables, every job taught me something valuable. Like George Plimpton, who tried different professions one after the other, I believe no job is beneath anyone. We can all take pride in a job well-done. Moving furniture, hauling garbage — it all helped me connect with different facets of life, understanding the fabric of everyday work. These experiences taught me about being a productive member of society, a lesson I carry into my practice as an attorney. Every job, every shift, has its story. And boy, do those stories make for one heck of a journey!

- Jim Monast

TRAGIC LOSS AND LEGACIES THE LASTING IMPACT OF MATTHEW PERRY'S ESTATE

An estate plan is crucial for several reasons: It ensures your assets are distributed according to your wishes after you pass away and minimizes potential disputes among family members. You can also designate guardians for minor children to ensure they are cared for. Matthew Perry, wellknown for his role in "Friends," proved to be one step ahead when he set up a living trust in 2009.

The 54-year-old Hollywood star was found unresponsive after drowning in his Los Angeles, California, home on Oct. 28, 2023. According to NPR, "His drowning, coronary artery disease, and the effects of buprenorphine — a medication used to treat opioid use disorder — were noted as factors that contributed to his death, but were not the primary cause, according to the autopsy results. The death was ruled an accident." According to a



recent filing, most of Perry's belongings will be placed in the Alvy Singer Living Trust, named after Woody Allen's character in "Annie Hall."

His father, John Perry, and his mother, Suzanne Morrison, are the trust beneficiaries. His half-sister, Caitlin Morrison, and ex-girlfriend, Rachel Dunn, were also listed. Perry also indicated that any children he had would not be entitled to access his estate. (He never had children.) According to FindLaw, "The Alvy Singer Living Trust trustees are Lisa Ferguson and Robin Ruzan. Ferguson was Perry's business manager, and Ruzan was a friend and executive producer. Perry's estate is valued at over \$120 million."

The passing of Matthew Perry marks the end of an era as fans mourn the loss of a talented actor whose work left a significant impact on the entertainment industry. However, beyond his artistic legacy, Perry's death highlights the importance and benefits of estate planning, the significance of living trusts, and the blessing of orderly distribution of assets. His family is the fortunate recipient of his generous gift.

Hear From Our Good Friends

DAVE AND CHRIS' STORY IN THEIR OWN WORDS

We are sharing this story, first published November 2019, in honor of our dear friend, Chris (Ritter) McCabe, wife of Dave, as she entered into glory June 12, 2024. When you see Dave, give him an extra hug.

This month, we asked our clients, Dave and Chris McCabe, to share a bit of their story in their own words. They have become special friends of ours over the past three years, since Dave's bad back injury and two particularly outrageous Industrial Commission orders we had to appeal to court. We are thankful for them and glad to report that we were recently able to bring his claim to a successful conclusion.

- Jim Monast

My wife Chris and I have been married for 38 years, and we first knew of each other after we graduated from high school. She ran a pizza house located at a shopping center, and I ran a gas station located on the corner of the shopping center. I would buy sandwiches and pizzas from her.

A couple of years later, I was attending an evening service at a small local church, as I

usually did on Sundays, and I was walking to the education building from the sanctuary. As I opened the back door to the sanctuary, Chris was standing there preparing to come in. I looked at her and said, "What are you doing here?" She answered, "You are mine," and that was the start of our relationship.

We dated for a couple of years and then split up, going our separate ways. After about five years, God brought us back together, which led to our marriage.

After 30 years of working maintenance in the personal-care industry, I ended up coming to New Albany, Ohio, to help with the startup of a new facility. I commuted 100 miles six days a week to work a 10- or 12-hour shift and then drive the same back home. After two years, we moved to the Columbus area to eliminate my commute to work.



Little did we know that on Aug. 8, 2016, my career would come to a tragic end. In the years since, we have suffered through many lows, including financial difficulties, surgery, and my inability to walk unassisted. But in spite of all these things, we trust that God will be by our sides and bring us through all the tribulations. One thing is for sure: We still have each other.

- Dave McCabe



Debbie Pearl's love for dogs transcends the ordinary. Through her nonprofit, Dream Fetchers, and her own home, she has created a sanctuary for dogs with disabilities, proving that love and care can turn trauma into triumph. Her "Unstoppable Dogs" are not just pets but therapy dogs, inspirations, and living examples of resilience and joy.

Pearls told CBS News it all began with Fast Eddie, a spirited dog with a spinal injury left to fend for himself on the streets of California. Eddie's indomitable spirit motivated Pearl's mission to give disabled dogs a chance at a better life. Since Eddie, many dogs with similar fates have found

THE UNSTOPPABLE DOGS *TURNING DISABILITY INTO A MESSAGE OF RESILIENCE*

their way to her door, each with a heartbreaking story and an incredible will to live to the fullest.

These dogs, using wheelchairs or prosthetics to move, have become local and global symbols of overcoming adversity. Pearl's pack includes Zeek, Pop, Speedy, Stevie, Elliot, and Sydney, alongside the unforgettable Eddie. Each has suffered, but each carries an extraordinary spirit of forgiveness and resilience that Pearl feels is important to share with the world.

Every dog is assessed before joining the therapy team to ensure it fits the role. Pearl and her dogs prove that they can not only receive love but also give immense joy and comfort to others. Whether it's children in schools, patients in hospitals, or adults at Easter Seals, a local nonprofit for adults with disabilities, Pearl and her dogs bring a message of hope and strength. The therapy visits are heartwarming — despite their challenges, these dogs are vibrant and full of life, pulling on their leashes and eager to spread love. It's a reminder that life, despite its trials, can be lived to the fullest.

With over 162,000 followers on Instagram, the "Unstoppable Dogs" have a fan base that spans the globe. Followers see daily how these dogs do not let their disabilities define them. Instead, they show the world that happiness and a zest for life are possible, no matter the circumstances.

In Huntington Beach and beyond, Pearl and her Unstoppable Dogs continue to inspire and teach us all the true meaning of resilience and joy. To follow their journey, check out their official Instagram account **@TheUnstoppableDogs**.

SUDOKU

		_	_					
				6	1			2
	7						6	
9	2							
		4	5	2		9		
	8	2	1		4	6	3	
		3		7	6	1		
							9	8
	3						4	
6			3	8				





This recipe is packed with protein-rich quinoa and a colorful array of vegetables. It's ideal for a healthy lunch or a quick dinner!

INGREDIENTS

- 2 tbsp olive oil
- 1 red bell pepper, diced
- 1 yellow bell pepper, diced
- 1 cup diced zucchini

- 1 cup diced mushrooms
- 1 tsp dried oregano
- Salt and pepper, to taste
- 2 cups cooked quinoa

DIRECTIONS

- 1. Heat olive oil in a large skillet over medium heat.
- 2. Add bell peppers, zucchini, and mushrooms and cook until softened, about 5 minutes.
- 3. Add oregano, salt, and pepper and stir to combine.
- 4. Add the cooked quinoa and mix thoroughly.
- 5. Cook for an additional 5 minutes, then serve.



Phone: 614-334-4649 www.monastlaw.com

5000 Arlington Centre Blvd. Bldg 2, Suite 2117 Upper Arlington, OH 43220-2913

Monday-Friday 8 a.m. to 5 p.m.

PRST STD US POSTAGE PAID BOISE, ID PERMIT 411

INSIDE THIS ISSUE

Unforgettable Lessons From Summer Jobs

2 An Inside Look at Matthew Perry's Living Trust

A Word From the McCabes

3 Discover How These Disabled Dogs Are Making a Difference

Quinoa Veggie Bowl

4 The Fascinating History of Cutlery

FROM FINGERS TO FORKS THE EVOLUTION OF DINING ETIQUETTE

Have you ever feasted on chicken wings, your hands stained with barbecue sauce, and thought, *Why don't we just eat everything like this*? As it turns out, *we did* — people only started eating their meals with cutlery fairly recently. Many cultures around the world *still* eat primarily with their hands. So, why are placemats adorned with forks, spoons, and knives commonplace today? To find out, we have to get our hands dirty because the history of cutlery, much like the history of civilization, is complex, nuanced, and full of gossip.

BIG SPOON LITTLE SPOON

Perhaps unsurprisingly, spoons are the oldest examples of cutlery people used consistently for millennia. After all, what good is a fine pot of communal soup without a spoon to eat it with? Likewise, knives have always been used to cut up meat and prepare our meals, but only the advent of individualized meals rather than buffet-style brought along the advent of dinner knives.

Forks, however, are an altogether newer invention. Although large serving forks can be traced as far back as Ancient Egypt, the individual. smaller version has its roots in the Byzantine Empire. Around one thousand years ago, the Byzantine noblewoman Theodora Doukaina brought a golden fork to her wedding feast in Venice. It became quite controversial among the Italians, with many shunning the novel tool as posh and overly decadent. However, as royals began to intermarry, the fork gradually caught on.

Royals increasingly ate with cutlery and became weary of dirtying their hands with their food. By the 1800s, cutlery was widespread in the

> Western world, and today, most people and establishments serve meals with silverware!

ANTIQUITY – MAKING A COMEBACK

There's a reason movie theater popcorn doesn't come with a popcorn spoon and your favorite burger joint doesn't offer sporks; some food is *meant* to be eaten with your hands. While most sit-down meals will always be

the domain of the cutlery-wielding elite, finger food isn't going anywhere anytime soon, and if history has any say, it never will.