

Small Town Buzz

**From The Met
Lane Law Firm**



Social Security Offices to Reopen



Because of the rise of Covid cases, the social security administration offices have been closed, offering remote services via online portals and by phone for nearly two years. The SSA was only allowing in-person appointments in critical

cases to carry out tasks that would be impossible virtually, such as hand-delivering checks to the homeless. However, people in rural areas and those without access to such technologies have struggled to get in contact to get the help they need.

The SSA has officially stated they plan to bring employees back into the office on March 30th of this year.

President of the National Council of SSA Field Operations Local Ralph de Juliis states that some virtual and distanced operations are more efficient. For example, having employees take appointments over the phone clears up month-long waits to file a claim, as was the case pre-pandemic. While the actual people who need to access Social Security say calling the offices over and over just to schedule an appointment can be exhausting and deters them from pursuing a case at all.

While not all things are clear for the SSAs reopening, they are negotiating with employee unions to steer the reentry towards a safe and effective workplace for all.

Until March 30th, all virtual operations will continue as they have for the past two years.

I have been helping clients with their Social Security Disability Benefits for many years, and I know firsthand how challenging it has been since the SSI offices closed to in-person services. So this is good news! If you have applied for Social Security Disability Benefits and been denied, please call my office or visit my website at <https://metlanelaw.com/disability-benefits-attorney/> to schedule a free consultation or to learn how I may be able to help you.

The path to a successful claim can seem difficult and hard. If you have not been able to get the benefits you are entitled to, letting me and my team at Met Lane, Attorney at Law help you could make a difference.

~Met Lane



Springtime Garden Prep

4 Tips For Your Spring Garden



Slowly but surely spring is on its way! If you had a garden last year or are thinking about starting one this year, don't wait until it's warm out to start digging. A good garden starts with good preparation. Check out these garden preparation tips to get the most out of your green thumb this season.

1. Decide *where* to plant.

Take notice of where the light is best where you live. Does your land get bright sunlight all day long, or do some trees give you some shade in the morning or afternoon? Most vegetables thrive in lots of sunlight. But some plants and flowers do better in partial light. Noticing what kind of light your

land gets will clue you into what plants will survive in your garden.

2. Decide *what* to plant.

All plants require some level of attention and care. Take this into consideration when deciding what you want to plant. Flowers are beautiful and beneficial to the local environment, but many require quite a bit of care to maintain. Vegetables yield a delicious bounty at the end of the season but need a lot of water and they often get attacked by pests. Do some research into your favorite plants and decide what is realistic for you and your space. An easy starter option is an herb garden, specifically rosemary, mint, and thyme.

3. Clear out the dry stuff now before the weeds take over (and before it gets hot!)

Once you've decided on a spot, clear out any dead foliage from last year like grass, weeds, and perhaps any annuals (plants that bloom once and die forever). This will give you a good idea of what you have room for and the quality of your soil. Don't clear out any perennials (plants that go dormant and return for more than one year). They may look dead now, but if you nurture them they'll come back! Refresh the soil with nutrient-rich compost and keep the area clear. If you come across bugs like aphids and slugs, clear them away now before they eat up all your hard work!

4. Start your seeds early.

If you want to start from seeds, consider starting the process now. Your plants will have a better chance of surviving if you put a young plant into the ground as opposed to directly sowing your seeds into your garden. Getting seeds to sprout requires consistent soil warmth that you can't guarantee in the springtime.- especially not in Georgia. You can use a cardboard egg carton and garden soil to get started. Once the weather warms up a bit, gently introduce the sprouts to the outside world so they can acclimate to temperature changes.

Don't be afraid to get your hands dirty, and have fun gardening!

Local Events

9-5: The Musical Coming to Carrollton



Based on the supremely popular movie from 1980, the Carrollton Center for the Arts will be hosting performances of the iconic "9-5: The Musical" in March! Dolly Parton was one of the stars of the movie, and although she won't be performing in this, she wrote all of the music and lyrics for the musical.

The story of "9-5: The Musical" centers around Office manager Violet Newstead joining her fellow co-workers – frazzled divorcee Judy Bernly and sexy secretary Doralee Rhodes – to turn the tables on their “sexist, egotistical, lying, hypocritical bigot” of a boss. The trio takes matters into their own hands and decides to tie up their boss in revenge in this hilarious comedy. Based on the film. Directed by Patrick J. Yuran.



WHEN: March 4, 5, 6, 11, 12, & 13
WHERE: Carrollton Center for the Arts
TICKETS: \$15 Adults/ \$10 Youth (12 & under)

<https://carrolltonarts.com/performances/>

Recipe for Readers

Easy Strawberry Cobbler



Strawberry Cobbler

Summer may still be a few months away, but this is one of our favorite desserts for Corbett to make when we have spring fever but still want a warm dessert. It is very easy to make and is even better with a scoop of ice cream!

Ingredients:

For the strawberry filling:

- 4 cups sliced strawberries
- $\frac{2}{3}$ cups sugar
- 2 teaspoons fresh-squeezed lemon juice
- 2 tablespoons flour
- $\frac{1}{2}$ teaspoon almond extract - or vanilla extract
- pinch of salt

For the cobbler topping:

- 1 $\frac{1}{2}$ cups flour
- 1 tablespoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 10 tablespoons cold butter - diced
- $\frac{1}{2}$ cup buttermilk - or heavy cream
- 2 tablespoons melted butter - or buttermilk

- ¼ cup coarse sugar - or regular granulated sugar
- vanilla ice cream for serving

Directions:

1. Preheat oven to 375 degrees. Butter a 10-inch cast-iron skillet or baking dish.
2. **Prepare the filling:** In a large bowl combine strawberries, sugar, lemon juice, flour, almond (or vanilla) extract, and salt. Stir together. Transfer to prepared baking dish or skillet.

Prepare the cobbler topping:

1. Whisk together flour, baking powder, and salt.
2. Combine flour mixture and butter and pulse in a food processor (or cut using forks or a pastry cutter) until fine crumbs form.
3. Add buttermilk (or cream) and pulse (or stir) until a soft dough forms.

Assemble the cobbler:

- Using floured hands, gently pat handfuls of dough to 1/4 inch thickness and arrange on top of the strawberry filling.
- Brush with melted butter and sprinkle coarse sugar on top.
- Bake in preheated oven for 30-35 minutes until crust is golden brown. Serve warm with vanilla ice cream.

If you would like to read the original recipe, nutrition information, and additional tips, [follow this link](#)! Enjoy!



Thank you for reading!

~ Met Lane, Attorney at Law

If you need a local attorney, call Met Lane today at 770-834-4107.



Copyright © 2022 Met Lane Law, All rights reserved.

Our mailing address is:

Met Lane Law
619 Newnan St
Carrollton, GA 30117-3428

[Add us to your address book](#)

Want to change how you receive these emails?
You can update your preferences or unsubscribe from this list.

This email was sent to <<Email Address>>

[why did I get this?](#) [unsubscribe from this list](#) [update subscription preferences](#)

Met Lane Law · 619 Newnan St · Carrollton, GA 30117-3428 · USA

Grow your business with  mailchimp