

JULY 2020

# OPENING



# STATEMENTS

[WWW.LAWYERSREADYTOFIGHT.COM](http://WWW.LAWYERSREADYTOFIGHT.COM)

317-934-9725 | [INFO@RDLAWOFFICE.COM](mailto:INFO@RDLAWOFFICE.COM)

## FROM THE DESK OF *JOHN RAZUMICH*

Sharp-eyed readers may have noticed a difference with this month's column. Effective June 29, 2020, Joe Delamater has left our Firm to accept a position as an Administrative Law Judge and will no longer be practicing private law with me. This is a great opportunity for Joe, and I truly wish him the best success in his new role.

So, what does that mean moving forward? The most significant change is that the name of the Firm has changed from "Razumich & Delamater" to "Razumich & Associates." Beyond that, nothing will really change.

Joe and I split consults and cases evenly between ourselves, and were constantly discussing the matters that we were working on. Any existing or former client that was assigned to Joe can still expect the same high-quality service moving forward.

On a personal level, Joe has been a good friend for many years and a good partner for the last three years. As excited as I am for him, I will definitely miss his company and his insight. Our office will definitely be much quieter moving forward, but the people of Indiana are getting a great Judge in the trade. Good luck, Joe, and we'll miss you!



## HOW TO BECOME THE ULTIMATE SUMMERTIME GRILL MASTER

There's nothing quite like firing up the grill in the middle of summer. Whether you're having a Fourth of July barbecue or just grilling up some dinner after work, you can't beat the classic sizzle as meat and vegetables hit those hot grates. It's a feast for all the senses.

If you're like most people, one thought has probably crossed your mind: "How can I be a better griller?" You might have your burger game down, but what about everything else? Do you get the most out of your grill and turn out unforgettable meals every time? It doesn't matter if you use a charcoal, a gas, or even an electric grill. Anyone can unleash their inner grill master with a few easy tips.

### Don't Walk Away

When you're grilling, you never want to walk away from your grill once you've put the food on the grates. When your attention is pulled elsewhere, you risk ruination. All it takes is a few minutes of distraction to ruin a perfectly good steak. When the meat goes down and you watch it — and keep an eye on the internal temperature — the results will speak for themselves.

Speaking of monitoring internal temperatures, TV chef and personality Alton Brown, best known for "Good Eats" and "Cutthroat Kitchen," recommends keeping a digital instant-read probe thermometer on hand to check on those internal temperatures, which is a must for meats like chicken and pork. Chicken, for instance, should reach an internal temperature of 165 degrees F for dark meat and 160 degrees F for white meat. Pork should hit a minimum of 145 degrees F.

### Branch Out

If you really want to step up your grilling game, put away the burgers, hot dogs, and steak and say hello to ... pizza! You can technically grill just about anything. Just think of your grill as an outdoor oven. While the primary heat source may be below the grates, when the lid is closed, heat circulates through the entire grill space, effectively cooking or baking whatever you have inside.

Pizza is a great example of what you can cook in a grill, and it's very easy. Start with your own homemade dough or buy some at the grocery store. Roll it out to fit your grill

*Continued on Page 2 ...*



space and add your favorite sauce, cheese, and other toppings. Then, take it to a grill heated to about 500 degrees F. You can put it directly on the grill or on a pan or pizza stone. If you do use a pizza stone, preheat the stone on the grill first. Keep in mind that if you put the pizza directly on the grill, you will get some char around the edges of the crust, so if you want a more golden-brown crust, a pizza stone is recommended.

#### Include Dessert

Pizza isn't the only type of pie you can grill. You can also grill dessert pie. If you're feeling cobbler,



you can do that too. Grilling pie is relatively straightforward. Simply prepare your favorite pie recipe. Fruit pies are highly recommended for grilling, but you can also grill other types of pie that you would normally bake.

The challenge comes in determining when it's done. A grill can be a little more finicky than an oven, but generally speaking, you want to keep temperatures about the same. If you would

bake a pie at 375 degrees F for 40 minutes in the oven, try to hit that temperature and time in the grill. Just remember to keep a very close eye on it. Every 10 minutes, take a look and see how it's coming along — but don't let too much heat out. When it looks done, pull it out, let it rest, and get ready to serve up a delicious grilled pie.

Grilling is all about culinary freedom. Experiment, have fun, and dig in!

## KNOCK KNOCK! WHO'S THERE? THE WACKY EVOLUTION OF THE KNOCK-KNOCK JOKE

Knock knock!  
Who's there?  
Theresa.  
Theresa who?  
Theresa crowd!

Unless you're living under a rock, odds are you've laughed, grumbled, or groaned in response to a knock-knock joke. You may have even told a few yourself before you realized knock-knock jokes had gone out of style in favor of sarcasm and memes. That's because at their core, knock-knock jokes are a quintessential American experience — and the perfect homegrown fodder for International Joke Day, which falls on July 1. But where did they come from, and why do so many people knock the knock-knock joke today?

Well, according to NPR, knock-knock jokes have had a roller coaster of a history. Near as we can tell, they actually evolved from another kind of joke: the "Do You Know" joke. This style of joke was popular in the early 1900s, and according to

an Oakland Tribune article NPR dug up, this was a typical one:

Do you know Arthur?  
Arthur who?  
Arthurmometer!

Not very funny, is it? Well, over the years this style of back-and-forth jesting evolved into knock-knock jokes. The popularity of the "knock knock" bit of the joke could harken back to Shakespeare, who BestLife credits with "the first-known occurrence of a knock knock, who's there dialogue" in Act 2 of "Macbeth" (though it likely wasn't intended to be funny), or it could be a reference to 1936 vice presidential hopeful Frank Knox, whose name made "knock knock" irresistible wordplay for the radio.

Whatever the reason, knock knocks were all the rage in the 1930s, to the extent that people formed knock-knock clubs, businesses held knock-knock contests, and orchestras set them



to music. However, the heyday was short-lived. In the following years, people started getting sick of knock knocks, and even psychologists turned against them. According to NPR,

"people who loved knock-knock jokes were said to have social problems."

Today, knock-knock jokes are still around, but they're mostly considered a game for kids or demoted to the realm of "bad dad jokes." Maybe you think that's warranted, maybe you think it's tragic — either way, odds are the format will continue to evolve and probably outlive us all!



# CELEBRATE NATIONAL ICE CREAM DAY

**BY MAKING YOUR OWN SWEET TREAT!**

Whether you're a fan of mint chocolate chip or just plain vanilla, nothing cools you down on a hot summer day quite like ice cream. It's only fitting then that National Ice Cream Day lands on July 19 — right in the middle of the hottest month in the U.S.

Ice cream's history stretches as far back as 500 B.C. when Middle Eastern royalty combined sweet flavors with ice for a cool treat. Ice



cream made its way to North America in the 1700s, and it remained a dessert for the wealthy and famous for years. George Washington even spent \$200 on ice cream throughout the summer of 1790. (That would be \$5,611.20 in today's dollars!)

Thankfully, these days you don't have to be rich to enjoy ice cream. In fact, you can even save money by making it yourself! Celebrate National Ice Cream Day by creating this everyday treat using these tips.

**Make it how you want it.** You can flavor your ice cream however you'd like, but there are a few basic ingredients that are necessary for most batches: milk, sugar, gelatin, and eggs.

Dairy-based products like milk are the most common foundation for ice cream. Sugar adds the sweet, scrumptious flavor we all love, and gelatin aids in thickening the mixture. The eggs happen to be one of

the most important ingredients because they give ice cream its classic texture while reducing the rate at which it melts. This ensures your ice cream remains in near "mint" condition as you enjoy it.

**Healthy Alternatives:** Use bananas or almond milk for dairy-free ice cream. For vegan ice cream, use agar powder instead of gelatin and eggs. For those looking to avoid sugar, honey is a naturally sweet substitute.

**Get to work!** You'll need to heat your ingredients on the stove prior to churning and cooling your ice cream. An ice-cream churner is the easiest way to create a perfectly smooth texture, but if you're looking for an activity to wear out the kids, then have them shake their own ice cream! Simply place all your ingredients in a small baggie, close it up, and place that baggie in a larger one with ice cubes. Shake firmly for at least 15 minutes for homemade creamy goodness.

## TAKE A BREAK!

G	R	I	L	L	I	N	G	G	S	S	Q
S	Z	D	R	U	B	Y	K	E	V	Z	J
U	N	V	G	V	G	V	L	I	G	X	I
N	J	C	Y	U	P	C	S	N	V	M	R
G	V	H	B	K	I	N	P	D	B	W	P
L	N	Y	E	S	C	H	A	E	O	L	E
A	Q	Z	P	C	N	S	R	P	P	H	A
S	Q	O	V	I	I	A	K	E	B	G	C
S	P	G	E	P	C	C	L	N	Z	C	H
E	B	N	Q	L	R	G	E	D	Q	A	E
S	Z	Z	V	T	U	K	R	E	G	E	S
Z	I	S	W	I	M	M	I	N	G	S	W
L	A	R	K	S	P	U	R	C	K	A	U
B	Z	C	Q	X	F	U	U	E	H	R	K
B	L	M	F	I	R	E	W	O	R	K	S

Caesar  
Fireworks  
Grilling  
Independence

Larkspur  
Peaches  
Picnic  
Popsicles

Ruby  
Sparkler  
Sunglasses  
Swimming



## NO-CHURN S'MORES ICE CREAM

Inspired by GrainChanger.com

### Ingredients

- 14 oz sweetened condensed milk
- 1 chocolate bar, chopped
- 2 tsp vanilla extract
- 2 cups whipping cream, chilled
- 10 graham crackers, crushed

### Directions

1. In a large mixing bowl, combine sweetened condensed milk, vanilla extract, graham crackers, and chocolate.
2. In a separate bowl, use an electric mixer to beat whipping cream until peaks form, about 3 minutes.
3. Fold whipping cream into the condensed milk mixture. Transfer ice cream to a freezer-safe container, cover, and freeze for at least 8 hours.
4. Serve and enjoy on a hot summer day. It's especially delicious in a waffle cone!



# RAZUMICH & ASSOCIATES, P.C.

LAWYERS READY TO FIGHT

DEFENDING YOUR RIGHTS, FIGHTING FOR YOU

[www.lawyersreadytofight.com](http://www.lawyersreadytofight.com)

317-934-9725

156 East Market Street, 13th Floor  
Indianapolis, Indiana 46204

PRST STD  
US POSTAGE  
PAID  
BOISE, ID  
PERMIT 411

## INSIDE THIS ISSUE

From the Desks of Razumich & Associates

**PAGE 1**

Unleash Your Inner Grill Master

**PAGE 1**

The Wacky Evolution of the Knock-Knock Joke

**PAGE 2**

National Ice Cream Day Prompts  
Homemade Creations

**PAGE 3**

Take a Break

**PAGE 3**

Homemade S'mores Ice Cream

**PAGE 3**

What Does the Constitution Mean to You?

**PAGE 4**

## WHAT DOES THE CONSTITUTION MEAN TO YOU? DEBATING THE DOCUMENT THAT'S SHAPED OUR COUNTRY

Most teenagers are more interested in hanging out with their friends and listening to the next cool band than diving into the United States Constitution. But that's exactly how some students have been spending their mornings, afternoons, and evenings: studying and preparing to debate their peers all over the nation about the contents of the 200-year-old document. Their motivation? Prestige, honor, and thousands of dollars of scholarship money.

Sponsored by the American Legion, these constitutional debates were started in 1938 with the intent to "develop deeper knowledge and appreciation for the U.S. Constitution among high school students," according to the Legion's website. In the process of writing the speeches they'll debate, students under 20 learn the history of U.S. laws and develop a better understanding of the rights and privileges of American citizenship. The legion

offers up over \$188,000 annually in scholarship money to debate winners.

For one of those winners, in addition to helping pay her way through college, the debate experience also provided fodder for a Broadway play. In "What the Constitution Means to Me," playwright and actor Heidi Schreck recounts her experience of debating the Constitution in American Legion halls all over the U.S. In the largely autobiographical play, theatergoers get to see the experience through the eyes of 15-year-old Heidi (played by Schreck in the original production) as she gives her speech and talks about the Constitution. At other times, viewers see the grown-up Schreck reflect on the evolution of the Constitution's meaning over the years and how her debate experiences shaped her understanding of what it means to live under the rules of this governing document.



For Heidi Schreck, as well as for hundreds of other debaters, developing a close relationship with the Constitution helped pay her way through college and gave her a better understanding of the principles our country was built on. This month is a great time to take a look at the document that shaped our country's past and continues to shape its future.