

YOUR BEST LIFE

NEW

HONEST EXCELLENT REAL

615.807.7900

● CHRISTMAS 2023 ●

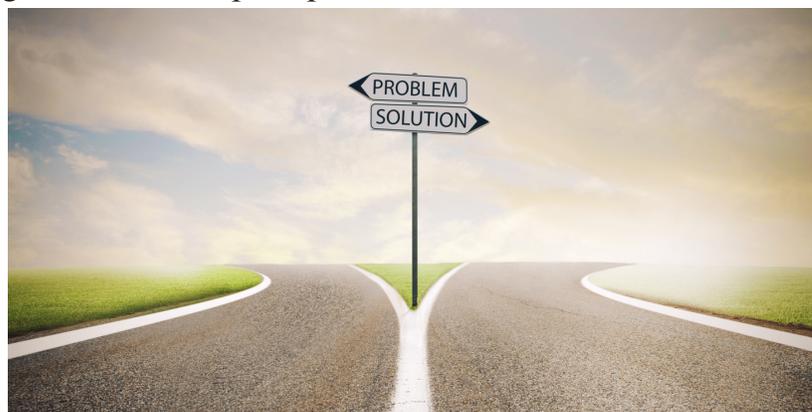
HOLIDAY EDITION



John Griffith is the founder and owner of GriffithLaw located in Franklin Tennessee. John is former TTLA President (2020-2021), Vice President (2018-2019), and Legislative Chair (2013-2019). In 2012, he attended the Trial Lawyers College by Gerry Spence. In 2018, John was selected by his Tennessee Trial lawyer peers as the “Trial Lawyer of the Year” after receiving several record breaking jury verdicts John has chaired and spoken at multiple seminars on jury trial presentation. In his spare time, John plays guitar and sings with his wife, Jenny, and plays for his Church; he spends time with his awesome kids, coaches youth football, and practices/competes in Brazilian Jiu Jitsu.

THE RIGHT PATH

At times I feel a bit guilty about having a job that I absolutely love. Looking back on my life, I did not realize in past moments of darkness that I was being prepared for my current career. For example, the way that I “unlucked” into getting a job as a claims adjuster at Progressive Insurance right out of college was, at the time, a “fluke” and happened with a series of bizarre coincidences. The way that I was promoted to the “litigation team” was, in retrospect, divine guidance. The unique reasons how I wound up on the CATastrophic tractor-trailer crash team with Progressive, being called out for crashes at 2:30 a.m. on the interstate, and learning how some trucking companies would allow their drivers to be unsafe and turn a blind eye to logbook trickery. Even though at times I absolutely despised my job back then, I am grateful for the path put before me.



I have used all of that valuable, insider knowledge to my current clients’ benefit. I learned particularly well how insurance companies evaluate claims, what makes them tick... and what makes them sweat.



YOUR BEST LIFE

CONTINUED

I hated some of it while undergoing it at the time, but it was the absolute best training that I could have had for what was to come... Working for people, and not insurance companies, as their lawyer. Some people scoff at my 30,000-foot divine intervention outlook, but there have been too many events that lined up for this all to simply be a coincidence. I believe it is a divinely steered path.

I am thankful for the thousands of relationships I have developed through my work. My clients are not just clients. We go through a lot together, and that gives us a special bond. Sometimes the pain of my clients' losses they endure is overwhelming. Sometimes I don't deal with it well. I had one case a few years ago, involving horrific injuries to a young girl the same age as my daughter. I had to have one of my other attorneys assist me greatly because the pain I felt for that young girl and the catastrophic changes in her life overwhelmed me to the point of tears and nightmares every time I worked on her case. That young lady could have been my daughter. Our quest for justice was just as strong as it would have been for my own sweet girl.

I know for many it is a year of firsts: the first Christmas for your grandbaby, your first Christmas as a couple, or the first and loneliest Christmas after losing the most important person in your life. Wherever you are in your path, I hope you have the Merriest Christmas you have ever had. God bless you all.

Peace,

John



“Trust in the Lord with all your heart, and do not rely on your own understanding; think about Him in all your ways, and He will guide you on the right paths.”

PROVERBS 3:6

**MERRY
CHRISTMAS**

The Easiest Holiday Treat

NO BAKE OREO TRUFFLES

Ingredients

- 1 Package of Oreos (*Any Flavor, Double Stuffed Also Works*)
- 8 oz. Cream Cheese (*Softened*)
- 12 oz. Semisweet Chocolate
- 6 oz. White Melting Chocolate (*Topping*)



Directions

1. Put your Oreos in a food processor and blend until you have a fine crumb
2. Add your softened cream cheese and combine to form a sticky dough.
3. Roll your dough into 1-inch balls and set aside on a baking sheet or plate. Freeze your dough balls for 30 minutes or more.
4. Place the semisweet chocolate in a small microwave-safe bowl and melt according to the package.
5. Cover a baking sheet with parchment or wax paper. Remove the dough balls from the freezer and drop them into the melted chocolate one at a time.
6. Once you have dipped them all, refrigerate for at least 10 minutes.
7. To decorate the top, melt your white melting chocolate according to the package directions. Remove your truffles from the refrigerator. Dip a fork into the melted chocolate and drizzle it over the truffles. To set, refrigerate for another 10 minutes.

CLIENT LOVE



I was expecting a “long hard road”. That is not the case with this team. Lincoln and Cassi were my primary contacts with my case and they could not have done a better job! They were prompt, easily accessible, if I had questions, they had the ability to address any, and all concerns and questions I had. I anticipate my situation dragging out for months on end but, that was not the case. They were on top of absolutely everything! Hopefully I will never need legal representation again but, if I do, they will absolutely be the first I call. Lincoln and Cassi, sincerely, I can not thank you enough for everything. I truly appreciate the both of you being so informative and available. Your hard work is recognized and appreciated.

-J. Parham



INSIDE

December 2023

The Right Path

PAGE 1

**The Right Path
Continued**

PAGE 2

4 Ingredient Oreo Truffles

PAGE 3

Raving Client: Justin Parham

PAGE 3



Happy Holidays!

Follow Us Online!

WE ❤️ LOVE OUR CLIENTS!

