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They Eat *What* on Pizza?!

5 WACKY PIZZA TRENDS FROM AROUND THE WORLD

Here in the U.S., pineapple is considered a wild and controversial pizza topping. Even celebrities take a stand. Justin Bieber is pro-pineapple, but Jimmy Kimmel is against it. According to a 2019 YouGov Omnibus study, only anchovies and eggplant are more hated. But in other parts of the world, the tangy yellow fruit is far from the strangest topping you'll see!

Here are five wacky pizza trends from around the globe that will either make you hungry or inspire you to sprint the other way. You may want to order a comforting cheese pie from your favorite local pizzeria before reading this, just in case.

1. **BANANA-CURRY PIZZA (SWEDEN)** — The Swedes first accessed bananas in 1944, and since then, they've put them on everything, including pizza which they top with tomato sauce, smoked cheese, banana slices, and curry powder.
2. **KETCHUP AND CORN PIZZA (BRAZIL)** — According to several sources, Brazilians swap pizza sauce for ketchup or tomato slices and top their pies with strange combinations of local ingredients like corn, beets, hearts of palm, and potato sticks.

3. **HAGGIS PIZZA (SCOTLAND)** — Pizza may be the only semi-enjoyable way to eat haggis: a mix of sheep or calf offal, oatmeal, suet, and seasonings that are boiled in an animal's stomach. Last year, Papa John's got in on the action when it released a limited-edition haggis pizza in honor of a Scottish poet, Robert Burns.
4. **MOCKBA PIZZA (RUSSIA)** — This local pie comes topped with four kinds of fish (sardines, tuna, mackerel, and salmon), onions, herbs, and occasionally fish eggs. Most troubling of all, it's served cold!
5. **CHICKPEA PANCAKE PIZZA (ARGENTINA)** — In Buenos Aires, locals top their super-cheesy pizza slices with fainá — chickpea pancakes cooked separately from the pies and balanced on top of each slice.

Keep these pizzas in mind when planning your next international vacation! They might be tastier than they sound, and if not, they'll still make great Instagram fodder. As actor Cole Sprouse once tweeted, "You're losing followers because you're not relatable enough. Try mentioning that you eat pizza. If that doesn't work, play the ukulele."

The Most Powerful Feeling — Being Listened To

There's a great quote from Zeno, a Stoic philosopher in ancient Greece. From a historical account, it reads, "To a youth talking nonsense, [Zeno] said, 'We have two ears, but one mouth so that we may hear more but speak less.'"

I received similar advice as a young attorney while co-counsel in a federal trial with an older, more experienced lawyer. He instructed me, "Don't become a crocodile lawyer."

"What in the world is that?" I asked.

"A crocodile is all mouth and no ears."



Through my experience as a lawyer, I've learned that he was completely right. Listening is an incredibly important skill that is different from hearing and requires practice to fully develop. Law school may teach courses on constitutional law, legal procedure, evidence, and much more, but one of the most important skills for being an attorney isn't taught as a course—active listening.

Think about the last time someone truly listened to you and what you had to say. Whether you're in an argument or sharing stories, being listened to is a powerful feeling. When someone is genuinely interested in what we feel or say, we're often more likely to respond in a positive way. That's tremendously beneficial when it comes to helping people. An individual is more likely to be comfortable sharing and even remembering details better when they are being actively listened to.

And it goes beyond our personal relationships. Listening is a crucial, all-purpose tool in the legal field. You have to carefully hear, think, and reflect before you try to respond, especially in a court of law. If you don't fully understand what the opposition is saying, how can you fight for your client? Active listening is so important that it's even taught in the FBI Academy for courses about crisis intervention and hostage negotiation with terrorists.

Of course, listening is also important as a person — as a parent, you could even say that listening helps with raising children.

"Think about the last time someone truly listened to you and what you had to say. Whether you're in an argument or sharing stories, being listened to is a powerful feeling."

During the last days of the school year, my kids have traditionally made crafts to give me as a Father's Day gift. One year, my kids created a fantastic, highly observational list about me, named "Things About My Father." One of my favorite things they included was: "My dad always tells my brother and me that we need to listen." It always brings a smile to my face whenever I see the list, because sometimes you have to encourage children to listen even when they don't want to.

No matter who you are, we can all agree that not being listened to is extremely frustrating. It leads to children having tantrums, couples splitting up, and nations breaking out in political conflict and even war. On World Listening Day this July 18, lend your fellow man a hand by lending your ear — it may just help change the world for the better.

— John Colvin



KEEP YOUR HOME'S AIR CLEAN ON THE CHEAP With a DIY Box Fan Filter!

BUILD YOUR BOX FAN FILTER

You've probably guessed how this project will come together! First, lay your fan intake side up and cover the front grate with the HEPA filter. Then, use your canvas straps, clamps, or duct tape to attach the filter to the fan! If you have a screwdriver handy, unscrew the front grating of the box fan before adding the filter, then replace it with the HEPA filter and strap the two together. For a super-study method, screw the filter in place with or without removing the grid. There you have it! You've created a filter that will remove dust, smoke, lint, pet dander, and pollen from your home.

TIPS AND TRICKS

If you're a visual learner, YouTube is a great resource for this hack! Just search "DIY Air Filter," and you'll get dozens of results. One video, "DIY Air Filter | Box Fan Modification | Cleaner Air for Your Home!" even reveals how to use J-channel to make it easy to change out the HEPA filter over time.

This DIY box fan filter isn't as sturdy or effective as a fancy purifier, but it's a great option if you're on a budget.

As we write this, fire season is in full swing across the United States. Smoke from those wildfires drifts through thousands of cities and millions of homes each summer, aggravating asthma and causing coughing fits. If your house is in an affected area — or you'd just like to ensure that your family is breathing the cleanest, healthiest air possible — this cheap, easy, DIY air filter has your back.

WHAT YOU NEED

Making a DIY air filter is incredibly simple. All you need is a box fan, a HEPA filter (cheap pleated filters from Winix or FilterBuy work perfectly), and something to attach the filter to the fan, like duct tape, canvas straps, sturdy ribbon, zip ties, or clamps. Use whatever attachment material you have on hand! A screwdriver and four screws are optional. You should be able to find all of the necessary materials at your local hardware store for \$25–\$50.

THE TRUE MEANING OF 'DOG DAYS OF SUMMER'

While growing up in the South, I always thought that the "dog days of summer" simply referred to the hot days that caused dogs to lay up on the porch or in the shade of trees. But I was wrong! It actually refers to Ancient Greek beliefs about a star.

Originally, the phrase had nothing to do with summer, or even dogs. The "dog days" actually refers to the dog star, Sirius, and its position in the heavens. The "dog days" would occur when Sirius appeared to rise just before the sun, in late July.

Because these days were also the hottest time of the year, the Greeks and Romans associated the "dog days" as periods that could bring fever, natural catastrophe, and even war. Jay B. Holberg, author of "Sirius: Brightest Diamond in the Night Sky," told National Geographic, "If you go back even as far as

Homer, "The Iliad," it's referring to Sirius as Orion's dog rising, and it describes the star as being associated with war and disaster."

What does this have to do with the phrase as we use it today? Well, not much. The phrase "dog days of summer" was translated from Latin to English around 500 years ago. Since then, it's taken on new, unrelated meanings. Anne Curzan, an English professor at the University of Michigan, told National Geographic, "This is a very human tendency," she said. "When we don't know the origin of a phrase, we come up with a plausible explanation."

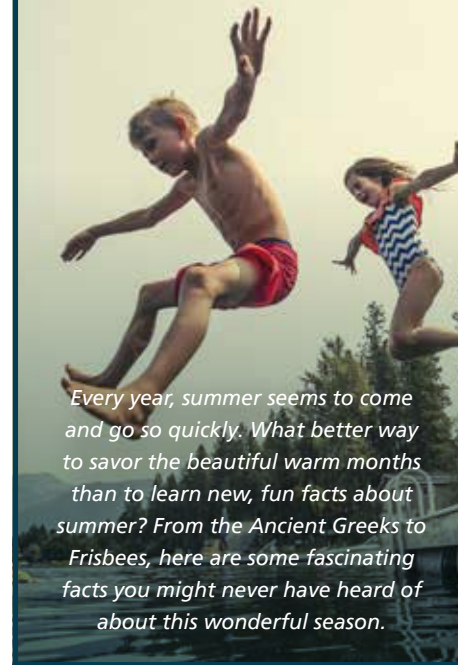
Holberg agrees: "The meaning has been lost, but the phrase has lived on."

As it turns out, the Greek's natural science wasn't totally sound, either. Sirius turned



out not to be the true harbinger of heat waves, fever, and disaster. In fact, according to astronomers, in about 13,000 years, Sirius will be rising with the sun during mid-winter. Of course, "the dog days of winter" doesn't really have the same ring to it.

12 Fun Facts About Summer FROM ANCIENT GREEKS TO FRISBEES



Every year, summer seems to come and go so quickly. What better way to savor the beautiful warm months than to learn new, fun facts about summer? From the Ancient Greeks to Frisbees, here are some fascinating facts you might never have heard of about this wonderful season.

- The first modern Olympic Games were held in the summer in 1896 in Athens, Greece.
 - The first day of summer is between June 20 and June 22 every year. The first day of summer and the longest day of the year is called the summer solstice, and the day varies due to the Earth's rotation not exactly reflecting our calendar year. The last day of summer is Sept. 20.
 - Watermelon is one of summer's best summer treats. Did you know that watermelons are not a fruit but a vegetable? They belong to the cucumber family of vegetables.
 - The Eiffel Tower actually grows in the heat of the summer. Due to the iron expanding, the tower grows about 6 inches every summer.
 - If you love ice cream, the summer season should be your favorite. July is national ice cream month.
 - A June fun fact is that the month of June is named after the Roman goddess Juno.
 - Frisbees were invented in the 1870s as a pie plate, but in the 1940s, college students began throwing them around. They are no longer used for pie plates and are now a staple of summertime fun.
 - For a July fun fact, Roman general Marc Antony named the month of July after Julius Caesar.
 - July is National Blueberry Month. Blueberries are one of nature's most delicious, reliable sources of antioxidants.
 - Mosquitoes are most prevalent during summer months. Mosquitoes have been on Earth for more than 30 million years.
 - August was named after Julius Caesar's nephew. He had received the title of "Augustus" which means "reverend."
 - More thunderstorms occur during summer than any other time of year. They also take place in the world more often in the southeast of England.
- Thanks for joining us! We hope you enjoyed these as much as we enjoyed learning about them!

Mexican Corn Salad

Don't let the long ingredient list scare you. This summer salad celebrates in-season veggies and herbs and comes together quickly.

Ingredients

- 4 cups of fresh corn, cut from 5 cobs
- 1/2 avocado, cubed
- 1/2 tsp ground cumin
- 1/2 tsp smoked paprika
- 1 tbsp olive oil
- Salt and pepper, to taste
- 1/4 cup fresh-squeezed lime juice
- 2 tbsp sour cream
- 2 tbsp mayonnaise
- 1/2 cup fresh cilantro, chopped
- 1/2 cup cotija or feta cheese, crumbled
- 1/2 red bell pepper, chopped
- 1/2 red onion, diced
- 6 green onions, chopped
- 1 jalapeno, diced

Directions

- In a cast-iron skillet over medium-high heat, add oil and corn. Cook, stirring occasionally, for 3–5 minutes or until corn starts to char.
- Add the corn to a large bowl and let cool for 5 minutes, then add the remaining ingredients and stir together until well combined. Taste and adjust seasoning.
- The salad pairs well with grilled entrees and can be refrigerated in an airtight container for up to 4 days.

Inspired by JoCooks.com

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