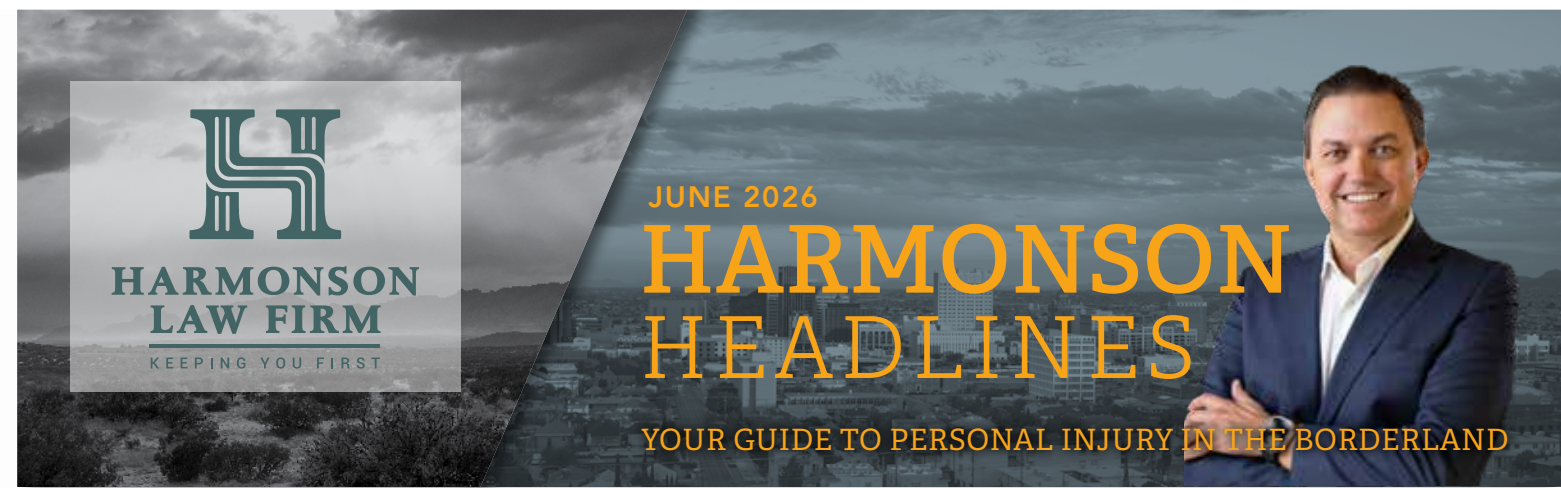


- 1 Lessons Earned the Hard Way
- 2 Therapy Dogs Turning Pain Into Comfort  
A Dad's View of Teen Driving  
Sudoku
- 3 Grilled Whole Chicken and Vegetables  
The Hidden Roadblock After a Crash
- 4 Step Back in Time on Mackinac Island

Solution

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



# Fried Pies, Bingo, and Work

## THE EARLY JOBS THAT BUILT MY PERSPECTIVE

Long before I stepped into any courtroom, I was cleaning fried pie trays for cash on Saturdays. I was probably 14 or 15 years old, and a youth minister at our church asked if I wanted to come help at his family's business, Sally's Fried Pies. They mostly sold to restaurants, and my job wasn't glamorous. I cleaned the trays, got paid in cash, and probably didn't make much. But it was my first taste of having my own money, and it was also my first taste of entrepreneurship.

A few years later, when I turned 16, my uncle put me to work at his bingo hall. If you have ever been around bingo, you know it is its own world. My job was selling the markers people used to play the game. I would finish basketball practice, go home, take a shower, and head straight to bingo. I would stay there until 9 or 10 at night, then get up and do it all again.

My uncle paid me \$25 a night in cash at first, and to me, that felt pretty good. I was different from a lot of kids my age because I always had extra cash on hand. My parents took care of me but didn't hand me extra spending money, so if I wanted some, I had to earn it. Over time, that became more than just a paycheck. It taught me the power of work, and once that gets ingrained in you at a young age, it tends to stick.



SCAN TO SHARE  
YOUR CASE — WE'RE  
HERE TO HELP!

Over the years, bingo turned into more than a part-time job. It paid my way through college. I paid my own rent, bought my own food, and handled my own bills. Even after I graduated, when I didn't have my first "real" job lined up yet, bingo was still my source of income. It was a sweet day when I got to tell my uncle I was quitting, but I enjoyed the experience and learned a lot before I left.

I learned customer service. I learned basic accounting and how to handle money. I went from selling markers to being able to run the whole operation if I needed to. Just as important, I learned how to deal with people from all walks of life. Some of them were great, some of them weren't, but all of that stayed with me.

My dad had a lot to do with that, too. He was always a hustler. He worked for Xerox for years, then started a used car lot, and later moved to El Paso and ran a pool company until the day he died. He definitely instilled that entrepreneurial spirit in us. I followed the same path in my own way. After law school, I tried the big firm route and found out pretty quickly it wasn't for me. I have always had more of an independent streak, and in the end, I built a practice that fit that.

Maybe my background is part of the reason I connect with the people I represent. I don't represent rich people or big corporations. I represent regular people. Those early jobs taught me what work means to people, how hard they fight for what they earn, and how much it matters to treat them with respect. They also taught me how to listen, how to serve people, and how to meet them where they are. I still carry that with me every day.

*-Clark Harmonson*



Step into a place where time slows, and charm takes the lead: Welcome to Mackinac Island, Michigan. Forget about cars because they've been banned since 1898. After a 20-minute ferry ride from the mainland, you can slow down and soak in the clicking of horse hooves, the breeze off Lake Huron, and the irresistible scent of fresh fudge drifting through town. Explore at your own leisurely pace, because on Mackinac Island, there's no reason to rush.

Here, history comes alive around every corner. Fort Mackinac, Michigan's oldest standing structure, lets you see into the past with costumed interpreters, cannon firings, and tales of French fur traders and British soldiers. For jaw-dropping views, climb to Fort

Holmes, perched at the island's highest point, or snap a photo with the iconic cannon at British Landing, a key site in 1812. And don't forget the island's quirky "firsts": Michigan's oldest golf course and grocery store both call Mackinac home.

Nature lovers, prepare to be amazed. Over 80 percent of the island is a state park, filled with forests, limestone cliffs, and glimmering shoreline. Arch Rock is a must as this natural limestone arch perfectly frames Lake Huron. Trails like Tranquil Bluff, Arch Rock, and Fort Holmes reward hikers with panoramic views, while hidden spots like Skull Cave and Devil's Kitchen beg for exploration. Stop to inhale the lilac blooms or marvel

at hundreds of butterflies at the Wings of Mackinac Butterfly Conservancy.

And yes, the fudge is legendary. With 14 candy shops whipping up creamy, chocolatey delights, Mackinac has earned its title as America's Fudge Capital. Watch the magic happen at Murdick's, Joann's, or Ryba's, or plan a visit during the annual Fudge Festival in August.

After a day of sightseeing, unwind at Mission Point Resort or the iconic Grand Hotel, where the front porch stretches over 200 yards, making it the longest in the world. Whether you're cycling, hiking, or indulging in fudge, Mackinac Island is a magical escape that turns every visit into a storybook adventure.

## A RESCUE DOG'S SECOND CHANCE FOR SERVICE

A dog who survived a fighting ring spent her life helping people calm down. That is the short version of Vivian Peyton's story, who was named one of the ASPCA's 2025 Dogs of the Year alongside a younger dog named Ralphie.

Vivian's start was brutal. She was used as a bait dog before being surrendered and brought to the SPCA in Philadelphia. At around a year old, she entered New Leash on Life USA, a prison-based program where incarcerated people preparing to reenter society trained her through daily structure and care. That structure mattered. It helped Vivian go from surviving to learning.

In January 2012, Michele Pich adopted Vivian, and her world kept getting bigger. Vivian went on to pass the American Kennel Club's Canine Good Citizen program and began therapy work through the University of Pennsylvania's VetPets Program. She spent time with terminally ill children and their families at the Philadelphia Ronald McDonald House and provided support to people grieving beloved pets.

Vivian also became a Therapy Dog Ambassador for the National Dog Show. Later, she was part of the launch of the Shreiber Family Pet Therapy Program at Rowan University, where Pich built the program, and Vivian served as the founding "DOGrector." Alongside her other work, Vivian supported COVID-19 and flu vaccine clinics, which earned her a Neighborhood Hero Award from the Philadelphia Federal Credit Union.

Around the same time, Michele adopted another dog. Ralphie, a cattle dog and pit bull mix from Lucky Dawg rescue, came into Michele and Vivian's life in late 2021. Like Vivian, he passed his Canine Good Citizen test and served as a Therapy Dog Ambassador for the National Dog Show. Vivian was still doing her work then, and Ralphie became the next chapter in the same mission.

Vivian passed away in the summer of 2025, but Ralphie is continuing her work. Today, he serves as the Associate "DOGrector" at Rowan, where he helps students, first responders, and grieving families. Ralphie also stepped in to accept the Dogs of the Year honor on Vivian's behalf during the 2025 ASPCA Humane Awards. Both Vivian and Ralphie show how a second chance can turn into years of service that benefit an entire community.



# THE RISKY SIDE OF SUMMER

## A DANGEROUS SEASON FOR TEEN DRIVERS

With my daughter newly licensed and getting ready for her own car, I have been thinking a lot about teenage drivers lately, both as a lawyer and as a dad. This time of year also brings things into focus. Summer is exciting for kids, but it is also one of the riskiest times for them to be on the road.

There is a reason people talk about the "100 Deadliest Days." AAA says the stretch from Memorial Day to Labor Day has long been one of the most dangerous times of year for teen drivers, with fatal crashes involving teens increasing during those summer months. And it's not hard to see why.

Inexperience is a tough thing all by itself. Add in more freedom, less routine, more passengers, and a lot more distractions inside the car, and it gets even worse. The CDC says drivers age 16-19 have a fatal crash rate almost three times as high as drivers 20 and older per mile driven. Teen passengers also raise the chance of a crash, and nighttime driving adds more risk.

What worries me is that most teens today have more distractions than we ever did. When I was learning to drive,



the main distraction was whoever was in the car with me. Now, you have phones, smart screens built into the dash, music, maps, and messages all competing for attention. That is a lot to put in front of a new driver.

I also think about a college friend of mine whose daughter was badly hurt as a pedestrian by a young driver who wasn't paying attention. That kind of thing has a way of changing how you look at all this. It's not just a statistic when you know someone living through it.

I think the takeaway for families is pretty simple. Just because a teen has a license doesn't mean they are ready for every driving situation. Summer is a good time to set rules about phones, passengers, nighttime driving, and staying focused behind the wheel. More freedom is part of growing up, but so is more responsibility. A little caution early on can prevent a lifetime of regret.



# THE LONG ROAD BACK

## Moving Past Fear After a Bad Wreck

One of the hidden effects of a bad wreck is that it can really mess with people long after the bruises start fading. I see it all the time. Somebody survives the crash, gets through the first round of treatment, and assumes the hard part is behind them. Then they start to notice they are more anxious or jumpy behind the wheel. Some avoid driving altogether.

That reaction isn't unusual either. Research shows that about one out of every five traffic crash survivors develops PTSD, and other research has described motor vehicle crashes as one of the leading causes of post-traumatic stress disorder in the general population. That doesn't mean everyone who gets in a wreck develops PTSD, but it does mean that fear, anxiety, and avoidance after a serious crash are real, and they are a lot more common than people think. If you go through that, you aren't alone.

I have had clients who wouldn't drive their car anymore after a bad wreck. I have had people who wouldn't get back on the interstate. I have seen pedestrians become extremely cautious about walking anywhere near traffic after they were hit. It gets in your head.

I know because I have felt some of it myself. After my wreck last February, I noticed that I flinch when I go through an intersection. I get more cautious when I get close. That kind of response is normal, but it becomes a major issue when it starts running your life.

The good news is that there is help. I am certainly not a mental health expert, but we have helped many clients get into therapy following an accident. A lot of it can be done over Zoom, so it doesn't become a major burden. In many cases, after five or six sessions, people start getting good tools, exercises, and practical ways to calm those reactions down.

Healing after a crash isn't always about broken bones, physical therapy, and medical bills. Sometimes, it's also about getting comfortable in your own car again. And if you are struggling with that, reach out for help so you can get to a better place.



## Grilled Whole Chicken and Vegetables

Fire up the grill and get ready to serve a delicious meal the entire family will love!

### INGREDIENTS

- 1 whole chicken
- 1 lemon, halved
- 2 tsp onion powder
- Salt and pepper, to taste
- Extra-virgin olive oil
- 3 bell peppers, quartered
- 1 zucchini, sliced
- 1 summer squash, sliced
- 2 red onions, quartered

### DIRECTIONS

1. Turn the grill on high heat.
2. Using kitchen shears, cut along both sides of the chicken's backbone and remove it.
3. Turn the chicken over on a baking sheet and press it flat.
4. Squeeze the lemon over the chicken and season with onion powder, salt, and pepper.
5. Brush the chicken and grill grates with olive oil.
6. Place the chicken skin-side down onto the grill.
7. Grill for 12-15 minutes until charred. Flip the chicken and grill for 25-30 minutes. Flip it again and let it cook fully before removing from the grill and letting it rest.
8. Season the vegetables with salt and pepper, then brush them with olive oil.
9. Grill the vegetables for 6-7 minutes, until tender. Enjoy!

# SUDOKU

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

SOLUTION ON PG. 4