# JUSTICE BYTES



**AUGUST 2015** 

### **NEW LAWYER ON BOARD**

I'm a little late on this, but I'm happy to announce that I hired a new lawyer to help out. I've now been practicing almost 35 years, and maybe it took me that long to find the right person – I am a little picky. I've been thinking about bringing on someone else for several years, and when the right person came along I decided – or was convinced – to take the plunge.

So I'm pleased to introduce you to Jessica S. Freud – who started working on June 1. She is a recent graduate of Baylor Law School, where she got her degree concentration in criminal law practice. Prior to attending law school, she completed her master's degree in public administration. What really convinced me she was the right choice was her commitment to securing justice, and not simply making money. While at Baylor, she was part of the school's Pro Bono and Public Service Program and received two awards recognizing the more than two hundred hours of pro bono legal services she provided to the community through both statewide and local organizations.



Unlike most lawyers coming out of Law School, Jessi worked for a few years before deciding to choose law as a career. She worked as a legislative and communications aide in the Florida governor's office, as well as a production assistant at Fox News Channel in New York City. While completing her master's program, she also interned with the governmental relations team at the largest non-profit animal sanctuary in the country, where she helped create and execute many of the organization's legislative campaigns.

The only bad thing I can say about her is that she is a die hard Florida State fan – we can't all be perfect.

I believe adding another lawyer is going to be tremendous benefit for our clients, and will allow us to provide the best possible representation. I'm really looking forward to what we are going to be able to accomplish together.

Jessi lives in Austin, and makes the drive to Waco every day – which shows you how committed she is. She's been doing that throughout law school, so I guess she's used to it.

If you are in Waco take a chance to stop by and say hi. While you're here, ask her about her dogs.

### Inside this Issue:

<u>Front Page</u> New Lawyer On Board

Page 2
Wisdom from Mother Theresa
Back To School
Tooting My Own Horn

Page 3
It's Football Season!
On Stage with the State Fire Marshall
Recipe - Dr. Pepper Pulled Pork

Outer Flap Follow us on Facebook

Furnished to you by

LAW OFFICE OF

WALTER M. REAVES, JR., P.C.

100 N. 6th St., Suite 802 Waco, Texas 76701

Call: **254-296-0020** 

Fax: 877-726-4411 walterreaves@att.net www.waco-criminal-attorney.com



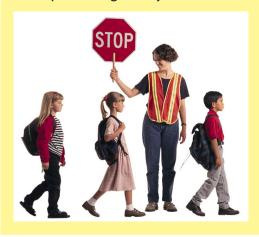
# This Month's Wisdom from Mother Theresa

"I know God won't give me anything I can't handle. I just wish he didn't trust me so much."

"I alone cannot change the world, but I can cast a stone across the waters to create many ripples."

#### **BACK TO SCHOOL**

By now all the kids are back in school. You can never be reminded enough to be careful around schools. Kids know no danger, and don't always do the smartest things; it's up to the adults to watch out for them. And remember speed limits – ignore those flashing signs and you might end up needing a lawyer.



# Tooting My Own Horn

Those who know me well know I don't really like to call attention to myself. Most times that's a bad trait for a lawyer – but it's how I was raised. However, sometimes you have to make an exception – which I'm doing now.

In one of my previous newsletters I talked about the Ed Graf case. That case generated a lot of media attention, and there were usually several reporters from national outlets in attendance. One of the reporters who covered the trial from beginning to end was Jeremy Stahl, a reporter for Slater magazine. For those who don't know, Slate is an extremely popular online publication – especially among younger audiences.

Jeremy recently finished his article, which was published on August 16, 2015, and is titled "The Trials of Ed Graf". You can find it online at <a href="http://www.slate.com/articles/news">http://www.slate.com/articles/news</a> and politics/jurisprudence/2015/08/ed graf arson trial texas granted him a new trial would modern forensic. <a href="http://www.slate.com/articles/news">http://www.slate.com/articles/news</a> and politics/jurisprudence/2015/08/ed graf arson trial texas granted him a new trial would modern forensic. <a href="https://www.slate.com/articles/news">https://www.slate.com/articles/news</a> and politics/jurisprudence/2015/08/ed graf arson trial texas granted him a new trial would modern forensic. <a href="https://www.slate.com/articles/news">https://www.slate.com/articles/news</a> and politics/jurisprudence/2015/08/ed graf arson trial texas granted him a new trial would modern forensic. <a href="https://www.slate.com/articles/news">https://www.slate.com/articles/news</a> and politics/jurisprudence/2015/08/ed graf arson trial texas granted him a new trial would modern forensic. <a href="https://www.slate.com/articles/news">https://www.slate.com/articles/news</a> and politics/jurisprudence/2015/08/ed graf arson trial texas granted him a new trial would modern forensic.

I will warn you in advance that it extremely long, and takes a long time to read; it's referred to as "long form journalism", which is something online publications can get away with.

The one part of the article that got me excited was the following quote:

"Reaves is one of the best appellate lawyers in the state, and maybe even the country. His work on the Willingham and Graf cases had almost single-handedly won Graf a new trial, and thus earned him the right to lead this high-profile defense..."

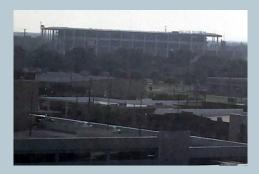
That comes from a reporter, so consider it's source, but it is still nice to have someone say something nice about you.

I still have mixed feelings about the way this case ended. However, Ed is out and doing well, and hopefully everyone is moving on.



### It's Football Season!

Some of us have been counting the down the days for the last several months. Saturdays will now have meaning. Baylor starts off with a top 5 National ranking, and my team – the Longhorns – hope to continue the rebuilding effort under 2nd year coach Charley Strong (if only we had a quarterback). No matter who your favorite team, I hope you enjoy the next couple of months – it goes by way too fast.



I get a reminder of football season every day with my view of McLane stadium.

# Slow Cooker Recipe **Dr. Pepper Pulled Pork**

1 pork butt/pork shoulder roast Salt, pepper and garlic powder 1 onion sliced (optional) 1 can Dr. Pepper 34 cup Barbecue sauce (or to taste) Hamburger buns



### ON STAGE WITH THE STATE FIRE MARSHALL

One of my personal heroes is Chris Connealy, the Texas State Fire Marshall. He has almost single-handedly revised the approach to arson investigation. His efforts have been recognized throughout the United States, and now internationally. The reforms he has instituted in Texas – especially his efforts to review old cases – are now being duplicated throughout the country.

I've had the opportunity to speak with Chris several times. Recently we both shared the podium to discuss arson investigation at the Innocence Seminar in Austin, sponsored by the Texas Criminal Defense Lawyer's Association.



It's always an honor to be associated with someone who is truly committed to doing the right thing, and ensuring justice is done. And it's not always lawyers who are doing that.

## CALL US WHEN YOU NEED A LAWYER

I recognize how hard it is to find a lawyer when you need one. While our practice is limited to criminal defense, I have recently made an effort to identify lawyers in other practices who I feel comfortable recommending. If you or your family needs a lawyer please give us a call – I probably have someone we can refer you to.

#### **Directions:**

- 1. Place the onion in the bottom of the slow cooker. Rub the outside of the pork with salt, pepper and garlic powder
- 2. Pour the Dr. Pepper over the pork and cook on high for 4-5 hours, or low 7-8 hours
- 3. The meat will be very tender. Using 2 forks shred the pork and place back in juices
- 4. Add the barbecue sauce to taste. Allow to cook on additional 30-60 minutes if desired
- 5. Serve on hamburger buns



100 N. 6th St, Suite 802 Waco, TX 76701

### www.waco-criminal-attorney.com

### Follow us on Facebook

I come across a lot of information every week, some of which I would like to share. I'm making a commitment to do that and will use Facebook to do so. If you aren't already, please follow us on Facebook - https://www.facebook.com/LawOfficeofWalterReaves