

WHAT TO DO AND WHAT NOT TO DO IF YOU ARE PULLED OVER FOR A DUI

Not many people are aware of the proper way to handle being stopped by the police for a DUI. Here at Suhre and Associates, we want to provide you with some tips on how to handle the situation as well as inform you of your rights when you are pulled over.



If you are stopped by the police, here is what to do:

- On show your license and proof of insurance when asked.
- On keep your hands of the wheel.
- Oo say "I do not consent to a search."
- Do sign your ticket if you are given one.

Now that we have covered what you should do, let's talk about **what not to do** if you are stopped by the police.

- Do not try and be funny.
- Do not lie. Tell the police you want to remain silent.
- Do not take any field sobriety tests. Ever.
- Do not take a breath test until you speak with an attorney.

We understand that this can be a very frightening time and it is natural to be nervous. Remain as calm as possible and don't forget to speak with an attorney! Until next time.

	7/		F		-	* A	R
	FALL IS	S NEAR	WORD	SCRAN	IBLE		
	ALFL						
	KPUMINP						
Ille	ESVLEA						
	WSAORRCE						
1	AYH						A.
	OTOFALBL						
	TEEARSW						
W.Z.	UMM						
**	ALESPP						
	LFAELNN						
F	Answers: Fall, Pumpkin, Leaves, Sc	arecrow, Hay, Football, Sweater, N	1um, Apples, Flannel				X .

ALL ABOUT EXPUNGEMENTS

What is an expungement?

An expungement can remove all or parts of records from a case. It can vary from state to state.

How do I expunge my conviction?

Here at Suhre and Associates, our attorneys evaluate each case, perform critical research, draft and deliver the motion to court, and argue the case on court if a hearing is required.

Who can see that my record has been expunged?

After an expungement, when a criminal background check is conducted, the record will NOT show up.

Am I eligible for an expungement?

Please contact our law firm at 513-333-0014 and we can set up a free consultation with one of our attorneys for you to determine your eligibility!



Save those seeds after you carve your pumpkins and try this delicious snack!

WHAT YOU WILL NEED:

- 1 1/2 cups pumpkin seeds
- 2 teaspoons fine sea salt, plus more for serving
- 2 teaspoons olive oil, melted coconut oil or nut oil like walnut
- 2 teaspoons your favorite spice blend such as curry powder, harissa and chili powder

DIRECTIONS

- Heat the oven to 350 degrees Fahrenheit. Line a baking sheet with parchment paper.
- Fill a medium saucepan with about 2 cups of water and season with 2 teaspoons salt. Bring to a boil.
- Meanwhile, scoop the seeds from your pumpkin. Add the pumpkin seeds to a bowl filled with cold water and swish them around until the seeds float and are mostly clean.
- Add cleaned seeds to the boiling salted water. Simmer for 5 minutes. Drain and pull away any remaining pumpkin attached to the seeds.
- Scatter the seeds onto clean dishcloths and pat them very dry. Mound the dried seeds onto the prepared baking sheet. Add the oil and any spices on top then toss until well coated. Spread the seeds into one layer. Bake, stirring the seeds at least once, until fragrant and golden around the edges, 10 to 25 minutes, depending on how large the seeds are.

TESTIMONIALS

WHAT OUR CLIENTS HAVE TO SAY



I definitely recommend this place for your lawyer needs. I used them and it was a quick turnaround. Faster than I thought it would go.

Very nice and polite people at this firm."

ROSE | Former Client

suhreandassociates.com | Proudly Serving Ohio, Kentucky & Indiana | (866) 818-0014

OFFICE LOCATIONS | CINCINNATI, COLUMBUS, DAYTON, AKRON, LOUISVILLE, LEXINGTON, & INDIANAPOLIS



STAY CONNECTED

Follow us on











Be sure to check out our YouTube page for frequently asked questions, attorney profile videos and more.



Trivia Challenge

The Beatles received a gold record for which single on the 12th of September 1966?

A. Don't Let Me DownB. For No OneC. We Can Work It OutD. Yellow Submarine

If you answer correctly, you will be entered for a chance to win a \$25 Amazon gift card. Submit your answer to newsletter@suhrelaw.com.