THE WARREN REPORT

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April 2026

WARREN FIRM SCHOLARSHIPS

2025 Survivor Scholarship Winner

Zoe Quinn, the winner of the Warren Firm's 2025 Survivor Scholarship, is a high school senior from New Jersey. This fall, Zoe will be studying speech-language pathology, a field that has special significance for her due to her own experiences as a child with a speech impediment.

In her application essay, Zoe wrote, "All kids want to be heard ... My speech teacher made me feel heard and filled my toolbox with strategies so I could communicate with the whole world the way I did with her. I want to learn how to help kids like this."

When she received the news that she was the 2025 Survivor Scholarship winner, Zoe responded, "I am so grateful for the honor of receiving the Warren Firm's Survivor Scholarship. I feel incredibly lucky to have received this scholarship in order to fund my education in Speech-Language Pathology. I'm so glad that my story of how my speech impediment has inspired me to help others will be able to help me achieve the dream I have always aspired to achieve, becoming a Speech Pathologist in order to help others like me. Thank you so much for the honor."



ABOUT THE SURVIVOR SCHOLARSHIP

The Warren Firm started the Survivor Scholarship to recognize students who have overcome significant obstacles in their life and have come out the other side a stronger person. The 2026 scholarship will be awarded in the first quarter of 2027.

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The Warren Firm, PLLC
516 Locust Ave, Charlottesville, VA
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THE WARREN FIRM'S
"HARD WORK PAYS OFF" SCHOLARSHIP
Now Acceping Applications

Do you know a young person who is:

- **A high school senior graduating in spring of 2026?**
- **In Appomattox, Charlotte, Lunenburg, Nottoway, Amelia, Cumberland, Buckingham, or Prince Edward County?**
- **Headed to an accredited college, university, or trade/professional school in fall of 2026?**
- **A diligent individual who gets their work done, even if they don't have perfect grades?**

If so, tell them about the Warren Firm's "Hard Work Pays Off" Scholarship! The scholarship provides $2,500 to one graduating senior from Southside Virginia.

Applications are due on or before April 30, 2026. Application requirements and more information can be found at warren-law.com/about-us/our-community/hard-work-pays-off-scholarship-heart-of-virginia/ or by using the QR code below.

ABOUT THE HARD WORK PAYS OFF – HEART OF VIRGINIA SCHOLARSHIP

The Warren Firm's founder and lead attorney, Vaden Warren, grew up in Crewe, Virginia, and established this scholarship to recognize students from Southside Virginia who understand the importance of diligence, personal responsibility, and delayed gratification. The scholarship focuses on work ethic, with no regard to GPA or academic merits..

We've Moved!

The Warren Firm is pleased to announce that it has moved its offices to 206 East Jefferson Street in Charlottesville.

At our new location, we're just steps away from the Downtown Mall and the Albemarle County Courts complex.



CABBAGE, WHITE BEAN & PASTA WITH BACON

If you have some bacon, short pasta, and white beans in your pantry, you're close to done with your shopping for this recipe. It requires only a pasta pan and a skillet, and is a warm, filling dinner that tastes great any time of year.

Vegetarians or those who don't eat pork can leave out the bacon and use olive oil instead. Vegetable broth is a fine substitute for the chicken broth, as well.

Ingredients:

- 8 ounces dried short pasta (rotini, small shells, or even bowties work well here)
- 4 ounces bacon, cut crosswise into 1/4-inch pieces
- 3/4 cup finely diced red onion
- 1 1/2 cups cooked cannellini beans, homemade or canned (drained)
- 6 ounces cabbage, cut into 2-inch-by-1/2-inch strips (thinner varieties, like Napa or small savoy cabbage, work best)
- 3/4 cup chicken broth, homemade or storebought no-salt-added
- Kosher salt
- Freshly ground black pepper
- Extra-virgin olive oil (optional)
- Grated parmesan cheese (optional)

Directions:

1. Cook the pasta according to the package directions. Drain when done.
2. While the pasta cooks, heat a large skillet over medium-high heat. Add the bacon and cook, stirring occasionally, until some of the fat is rendered (about 4 minutes).
3. Add the onion and cook, stirring, until the onion softens and the edges of the bacon start to brown (about 3-4 minutes).
4. Add the beans, cabbage and broth. Stir in salt and pepper to taste and cover.
5. Once the liquid comes to a boil, reduce the heat to medium and cook, stirring once or twice, until the cabbage is tender (about 5 to 7 minutes). Adjust the seasoning as needed. Remove from the heat.
6. Stir the cooked, drained pasta into the bean and cabbage mixture.
7. Serve warm pasta in bowls or plates. Top with a little olive oil and grated parmesan cheese, if you'd like.

RECIPE TIPS

Many types of herbs, fresh or dried, can be added during step 4 to add some interesting flavors. Sage, thyme, a tiny bit of rosemary … give it a try!

If you use a tougher variety of cabbage, cut the cabbage into thinner slices. Cooking in step 5 might take a bit more time.



We focus our practice on cases involving:

Personal Injury
Wrongful Death
Children's Injuries
Bicycle Accidents
Auto Accidents



THE WARREN FIRM
VIRGINIA INJURY ATTORNEYS

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