THE WARREN REPORT

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WARREN FIRM SCHOLARSHIPS

Survivor Scholarship Winner

Rishi Dhanasekaran, the winner of the Warren Firm's 2024 Survivor Scholarship, is a college freshman from Pennsylvania. When Rishi was in his first year of high school, his mother was diagnosed with the degenerative neurological disease known as ALS, placing significant emotional, financial, and physical burdens on each member of their family.

Rishi's experiences with his mother have led him to pursue biomedical engineering at Georgia Tech, with a plan to continue on to medical school and eventually work on treatments and cures for neurodegenerative diseases such as ALS.

When he received the news that he was the 2024 Survivor Scholarship winner, Rishi responded, "I am incredibly honored and extremely grateful to be selected for the 2024 Warren Firm Survivor Scholarship. This scholarship will immensely help my pursuit for a degree in biomedical engineering. This recognition serves as a powerful motivation to persevere through challenges and stay focused on achieving my goals. I sincerely appreciate The Warren Firm for offering college-bound students like me with an opportunity to further our education. Your generosity is sincerely appreciated."



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 2025 scholarship will be awarded in the first quarter of 2026.

Hard Work Pays Off Scholarship Winner

Chasity Hernandez, the winner of the Warren Firm's 2025 Hard Work Pays Off – Heart of Virginia Scholarship, graduated from Buckingham County High School this year. During her time at BCHS, Chasity served as a Junior ROTC Cadet and Officer, participated in the school's track & field team, and volunteered in Buckingham County elementary schools.

Chasity now attends Longwood University, studying Elementary Education. When notified (*continued inside*)



GINGER-PECAN SCONES

Back in the 2000s, CakeLove bakery in Washington, D.C., was the place to get scratch-made cupcakes, cakes, and other baked goods and breakfast foods. Sadly, their last store location closed ten years ago. If you want their best-selling Ginger-Pecan Scones, you'll have to make them yourself… but it will be well worth it! This can be a tasty breakfast treat or a hearty anytime snack, and it goes so well with the crisp autumn weather and a cup of hot tea.

Ingredients:

- 2 cups all-purpose flour
- ½ cup granulated sugar
- 2 tablespoons turbinado sugar (plus more for topping)
- 1 teaspoon baking powder
- 1 tablespoon ground ginger
- ½ teaspoon kosher salt
- ½ teaspoon sea salt (plus more for topping)
- 10 tablespoons cold, unsalted butter, cut into small pieces
- ½ cup pecan halves
- ½ cup crystallized ginger, cut into small pieces
- ½ to ¾ cup heavy cream
- 1 egg
- ¼ teaspoon vanilla extract

Directions:

1. Preheat the oven to 375° F with a rack in the middle. Have a baking sheet ready with parchment paper or a silicone mat.
2. Whisk together the flour, sugars, baking powder, ground ginger, and salts in a large mixing bowl.
3. Scatter the butter pieces across the flour mixture, then cut the butter in using your fingers, a pastry cutter, or in a stand mixer with a paddle on low speed. Once the butter-flour forms clumps when pinched together, add in the pecans and crystallized ginger.
4. Mix the heavy cream into the dough little by little, until it forms a ball and is light. The dough should not be very moist.
5. Turn the dough out onto a lightly floured surface and shape into as many 4" x 4" squares of ¾" thickness as you can. Cut each square on the diagonal twice to make 4 triangular scones.
6. Mix the egg and vanilla extract together in a small bowl. Brush the top and sides of each scone in the egg mixture, then place on the baking sheet with some space between each scone. Sprinkle the top of each scone with a tiny bit of sea salt and turbinado sugar.
7. Bake the scones for about 15 minutes, until they are browned on the sides and golden on top.
8. Let the scones cool on a wire rack for 5 minutes, then enjoy!





ANOTHER ONLINE TOOL YOU CAN USE

If you've walked or biked in the city of Charlottesville, hopefully you have not had any near-misses with a car or truck. Unfortunately, many bikers and pedestrians have!

For everyone's safety, the City of Charlottesville has set up an online form where you can report any "close calls." Enter the date and time, location, and description of the incident — you can even upload photos.

www.charlottesville.gov/FormCenter/Public-Works-5/Bicycle-and-Pedestrian-Incident-Report-142

A Sweet Surprise from a Former Client

Several months ago, the Warren Firm got a surprise gift from a client: a gift box chock-full of treats from Gearharts Chocolate in Charlottesville! We were touched by this acknowledgement and her note of appreciation, and everyone enjoyed trying some new flavors and old favorites. Thanks to her for the lovely gift, and for patronizing an awesome local business at the same time!

HARD WORK (Continued)

of the scholarship award, Chasity responded, "Thank you so much for this great news! I am so grateful to accept this scholarship! This will be a big help toward reaching my goals!"

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, and is open to a graduating high school senior from Appomattox, Charlotte, Lunenburg, Nottoway, Amelia, Cumberland, Buckingham, or Prince Edward County.



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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