

May Tips for Business Interruption: Educating the Insured: Period of Restoration

What can we say about Period of Restoration? Well, it can certainly incite the insured to a frenzy. It must seem to them a capricious number. Their Business Income claim has been calculated on 4 months. But, their business is most certainly shut down these eight months, their customers are scattered to the winds, their landlord is selling their building, it goes on and on..... Bringing us back to the understanding the insured actually has regarding their coverage as opposed to that which we would like them to have.

Where does it start to go wrong? When should a meeting of the minds be accomplished between the insured, the adjuster and the carrier?

Well, the answer is: AT THE VERY BEGINNING!

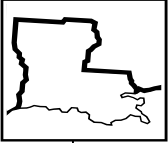
It is never going to be easy to tell an insured, who expects to be out of business for 8 months due to all sorts of reasons, their loss of income determination will be capped at 4 months because that's the amount of time it **should** have taken them to repair and reoccupy.

Now, you are saying to yourself, "DUH!". And well you should. However, many a claim has ended up in court because of disputes over the period of restoration due to lack of candor with the insured.

First contact with the insured should open the door to discussion over the possible period of restoration and what affects it. By setting **realistic expectations**, we can help them to understand at the outset of the adjusting process that they will be bound by the responsibilities set forth in the policy to resume operations as quickly as possible and to minimize the loss, as well as the correct criteria for determining the POR.

Communication and coordination between the insured, the business interruption adjuster and the carrier is **KEY**. The insured can make more informed business decisions, the business interruption process will proceed more smoothly and the carrier will be content in the knowledge they won't get any nasty surprises down the line.

Even if no agreement is reached, at least all parties know the score at the outset.



May Tastes of Louisiana: Chicken Creole

2 lbs. chicken
2 tbsp salad oil
1 can Campbell's Beef Broth
2 medium cloves garlic, minced
2/3 cup raw white rice
1/2 cup chopped canned tomatoes
1/2 cup chopped green pepper

In skillet, brown chicken in oil. Pour off fat.

Add broth and garlic.

Cover and simmer 15 minutes.

Stir in remaining ingredients and cook 30 minutes more or until done, stirring often.

Have you gotten the idea yet that here in Louisiana our motto is "Keep it simple!"?



May Bonus from Baltimore: Best Shrimp Marinade

3 cloves garlic, minced
1/3 cup olive oil
1/4 cup tomato sauce
2 tbsp red wine vinegar
2 tbsp chopped fresh basil
1/2 tsp salt
1/4 tsp cayenne pepper
2 lbs FRESH shrimp, peeled and de-veined skewers

In a large bowl, stir together garlic, olive oil, tomato sauce and red wine vinegar. Season with basil, salt and cayenne pepper. Add shrimp to the bowl and stir until evenly coated. Cover and refrigerate for 30 minutes to 1 hour.

Preheat grill for medium heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade.

Lightly oil grill grate. Cook shrimp on preheated grill for 2 to 3 minutes, or until opaque.

Note: If FRESH shrimp not available, disregard above and just use ketchup!