



Corradino & Papa, LLC

A Personal Injury Law Firm

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Your Biggest Accident Could Be Your Choice of Attorney

page 2

Prolonged recovery from your car accident?

Damages can go way beyond pain and suffering

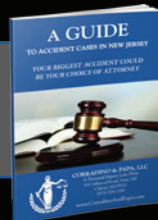
page 3

The Cheesecake Factory pumpkin cheesecake recipe

Did you know?

page 4

Passenger van accidents



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EARLY HOSPITAL DISCHARGE AND medical malpractice

Sometimes a patient is discharged too early from the hospital, before they are medically stable enough to safely go home, and winds up having to return shortly thereafter. If they were harmed as a result of an early discharge, they may have a viable medical malpractice claim. The defendant (individual or facility) may be guilty of failing to properly diagnose and treat; failing to conduct proper testing before discharge; failing to schedule a necessary follow-up visit; or failing to ensure medical stability prior to discharge.

However, being readmitted to the hospital (or another facility) does not necessarily mean a patient was harmed by an early discharge. Sometimes it's just a matter of receiving the same treatment they would have received had they stayed in the hospital. If the delay in treatment caused no harm, medical malpractice won't come into play.

Hospitals sometimes face overcrowding issues and rush patients out to make room for new ones, or they might be concerned about the surgical volume they can manage at a given time. Poor hospital planning is often to blame. Patients should not pay the price for that.

Early discharge of newborn infants is the most common type of premature discharge. Forty-eight hours is the minimum amount of time a baby should be kept at the hospital.

If you have concerns about what you feel is a premature discharge, speak to the treating physician! You have every right to know what's going on. And if you believe you have been the victim of medical malpractice, enlist the help of a medical malpractice attorney to protect your rights. ■



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prolonged recovery

FROM YOUR CAR ACCIDENT?

Getting the Insurance Company to Pay Gets Tricky...

If you've been in a car accident, you likely experienced back and neck pain. Even insurance companies will agree, having your body thrashed around in a violent crash causes pain, stiffness, and often requires some medical treatment.

However, if you're experiencing a prolonged recovery, insurance companies are quick to deny your treatment. Generally, they will first argue that your prolonged treatment wasn't necessary and that you are malingering (a fancy way to say that you're faking it).

Next, they may claim that you had some type of pre-existing issue that is really the cause of the pain. Remember that back twinge you had three years ago while helping your brother move? Well, if you got some physical therapy for it, the insurance will claim that's really why you got all of that treatment after your accident.

If for some reason you had delayed receiving care after your accident, the insurance company will also argue that the treatment simply was unrelated to the accident. For example, if you didn't go to the ER after your accident because you didn't have health insurance, that may be held against you.

That said, if you've been in a car accident, and your recovery is more complicated than you had hoped, give us a call. ■



DAMAGES CAN GO WAY

beyond pain and suffering



If you've been injured in a car or truck wreck, there's no question that pain and suffering are some of the most serious harms you may have to endure. These are the injuries that affect your quality of life and the very essence of who you are. But, many people don't realize the myriad other ways a serious accident can impact their lives.

The following list, while not exhaustive or complete, is designed to give you an idea about some of the different types of damages that may be available to you (in addition to pain and suffering) if you suffer injuries as a result of someone else's negligence in a motor vehicle wreck:

- Past, current, and future medical bills
- Lost wages (past, present, and future) and loss of employment
- Emotional distress
- Impairment of bodily health and vigor
- Disfigurement
- Wrongful death; the financial assessment reflects both economic losses and non-economic losses
- Property damage
- Aggravation of a pre-existing injury
- Funeral expenses
- Punitive damages
- Loss of consortium
- Interference with normal living
- Loss of enjoyment of life
- Confinement – actual and/or a fear of future confinement
- Lifetime limits on activities
- Injury to peace, happiness, or feelings

As you can see from this list, it is vitally important that you receive a comprehensive evaluation to determine the injuries and harm you've sustained after an accident. Your lawyer will use this information to help him or her decide what would constitute a fair and full settlement and jury verdict with respect to the injuries you have suffered.

If you have questions about potential damages, please call our office to speak with one of our accident attorneys. ■

THE CHEESECAKE FACTORY

pumpkin cheesecake recipe

by Todd Wilbur

READY IN: 1hr 44mins SERVES: 8

INGREDIENTS

1 1/2 cups graham cracker crumbs	1 cup canned pumpkin
5 tablespoons butter, melted	3 eggs
1 cup sugar, plus	1/2 teaspoon cinnamon
1 tablespoon sugar	1/4 teaspoon nutmeg
3 (8 ounce) packages cream cheese	1/4 teaspoon allspice
1 teaspoon vanilla	whipped cream

DIRECTIONS

Preheat oven to 350 degrees F.

Make the crust by combining the graham cracker crumbs with the melted butter and 1 T sugar in a medium bowl.

Stir well enough to coat all of the crumbs with the butter, but not so much as to turn the mixture into paste.

Keep it crumbly.

Put foil partway up the outside part of an 8-inch springform pan.

Press the crumbs onto the bottom and about two-thirds of the way up the sides of the springform pan.

You don't want the crust to form all of the way up the back of each slice of cheesecake.

Bake the crust for 5 minutes, then set aside until you are ready to fill it.

In a large mixing bowl combine the cream cheese, 1 C sugar, and vanilla.

Mix with an electric mixer until smooth.

Add the pumpkin, eggs, cinnamon, nutmeg and allspice and continue beating until smooth and creamy.

Pour the filling into the pan.

Bake for 60-70 minutes.

The top will turn a bit darker at this point.

Remove from the oven and allow the cheesecake to cool.

When the cheesecake has come to room temperature, put it into the refrigerator.

When the cheesecake has chilled, remove the pan sides and cut the cake into 8 equal pieces.

Serve with a generous portion of whipped cream on top. ■

Source: GeniusKitchen.com



November 2017 – Important Dates

November 1 – All Saints Day

November 5 – Daylight Saving Time Ends

November 7 – Election Day

November 11 – Veterans Day

November 23 – Thanksgiving Day

did you know?

The National Turkey Foundation estimates that 46 million turkeys will be consumed on Thanksgiving this year in the U.S., about one fifth of the total turkeys consumed throughout the year. It's also estimated that 22 percent of the turkeys will come from Minnesota. ■





FREE BOOK

Get Jack Corradino and Robert Papa's *New Ultimate Guide to Accident Cases in NJ*, written by Jack and RC. It will explain "Why your biggest accident could be your choice of attorney", and what to do in the event you are injured.

Quote of the Month: "Twenty years from now you will be more disappointed by the things that you didn't do than by the ones you did do. So throw off the bowlines. Sail away from the safe harbor. Catch the trade winds in your sails. Explore. Dream. Discover." —Mark Twain

This publication is intended to educate the general public about personal injury, medical malpractice, and other issues. It is for information purposes only and is not intended to be legal advice. Prior to acting on any information contained here, you should seek and retain competent counsel. The information in this newsletter may be freely copied and distributed as long as the newsletter is copied in its entirety.

passenger van accidents



Passenger vans that accommodate 12–15 occupants are frequently used by churches; airports; colleges; resorts; tour and travel agencies; and daycare and eldercare centers, among other organizations. They are convenient to use for bigger, but still relatively small, groups of people, but they also pose unique hazards to passengers.

Passenger vans are wider, taller, and longer than typical passenger vehicles. A driver must rely heavily on side mirrors to change lanes, and the braking distances are greater. The risk of rollover accidents is also greatly elevated. Research has shown that when there are 10 or more passengers in a 15-seat van, the rollover rate is three times as high as a van carrying five or fewer people. Some accidents can also be attributed to vehicle design, inadequate maintenance, dangerous roadways, and driver negligence.

The National Highway Traffic Safety Administration (NHTSA) acknowledges that passenger vans fall into a gray area. In 2013, they recommended that even though drivers of passenger vans are not required to have a Commercial Driver's License, "only experienced drivers familiar with their handling should operate [them]."

The NHTSA also stresses the importance of properly inflated tires to prevent rollover crashes. Tire pressure should be checked more than once for long trips. Vans should not be overloaded; roof-top luggage racks should not be used; cargo should be positioned in front of the rear axle; and vans should never tow anything. Passengers need to be seated and wear seatbelts as well.

If you are the innocent victim of a passenger van crash, you deserve compensation for medical expenses, lost wages, and other damages. Contact an auto accident attorney to protect your rights. ■