



Corradino & Papa, LLC

A Personal Injury Law Firm

CorradinoandPapa.com

[973-574-1200](tel:973-574-1200)



Congratulations To All The Graduates Of 2018!!

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Corradino & Papa, LLC presents \$100,000 to the Boys & Girls Club of Clifton (cont.)

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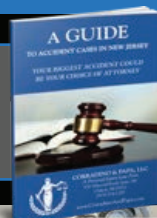
Sunscreen's possible effects on coral reefs

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Injury claims, injury lawsuits . . . not the same thing



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CORRADINO & PAPA, LLC PRESENTS \$100,000 to the Boys & Girls Club of Clifton

CLIFTON, NJ – Personal injury law firm, Corradino & Papa recently presented the Boys & Girls Club of Clifton with \$100,000 for the purchase of two new school buses. The money was donated at a ceremony held in Clifton, NJ on June 21, 2018.

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The Boys & Girls Club is an essential institution in Clifton, NJ that provides both before and after school enrichment activities for the area's youth. Services range from daycare for young children to educational, leadership, athletic, recreation, and character development programs for older kids and teens. The club serves hundreds of kids from 2.5 years old through high school. It operates more than 300 days a year, from Monday through Saturday.

Like other educational programs, the Boys & Girls Club of Clifton relies on school buses for student transportation. Per New Jersey Motor Vehicle Commission regulations, though, no organization is legally allowed to use yellow school buses for more than 11 years.

Currently, the Boys & Girls Club is facing an aging fleet of buses. To remain legally compliant, Corradino & Papa, LLC stepped up to the plate and replaced these buses.

"When we heard that the Boys & Girls Club was getting to the point where it would need to replace a few buses, we immediately asked, 'Well, what can we do to help?'" said Jack Vincent Corradino. "Robert and I were both born and raised here in Clifton, and together, we spent so many wonderful hours at the Boys & Girls Club. I learned a lot there, and I've always felt I owe a lot of my success to the club. I wanted to make sure that future kids have the same opportunities that I did."

"It's all about the kids," said Robert C. Papa Jr. "The Boys & Girls Club is a huge force for good in our community, and a precious asset for the children and teenagers in our community. I'm so proud that we could do something to help the organization continue to thrive for the years to come."

"We are grateful to Corradino & Papa LLC...", Robert Foster, Executive Director, of the Boys & Girls Clubs of Clifton. "Our



transportation needs grow every year; this donation comes at a time when we need to start replacing our aging fleet of busses."

Corradino & Papa's support for the Boy & Girls Club of Clifton has continued to grow since their initial involvement two years ago. They began by donating Thanksgiving turkeys for members in need, and now the Corradino & Papa, LLC staff will be playing the role of chaperone on a few summer trips this season. ■



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THE CHILLING HISTORY OF ice cream

Ice cream as we know it today took shape in the 16th century, but the seeds for ice cream were planted several thousand years ago.

In roughly 1800 B.C., records show that in the state of Mari—now eastern Syria—ice and snow were collected and stored in ice houses for use in warmer months. Ice houses were built partially or fully underground near ice and snow sources (e.g., rivers, lakes, mountains). Ice would be insulated with straw or sawdust, keeping it solid for many months.

Fruit juices, wine, honey, and nectar, among other ingredients, were added to crushed ice to create slushy-like treats that wowed elite society. Commoners were shut out until the 19th century.

In the 16th century, someone (they should be canonized) combined flavored ice with milk and cream. Not long after, sugar was introduced to the mix, creating a product that resembled what we know today. “Ice” combined with “cream” came to be known as “iced cream.”

During the colonial period, ice cream was introduced to the United States. George Washington reportedly spent \$200 on ice cream during the summer of 1790 (a large sum in those days). No wonder he had false teeth!

Around 1800, ice house insulation improved dramatically. As the century forged ahead, other technological advances, such as steam power, mechanical refrigeration, electric power, motors, and eventually the electrified freezing process (no ice necessary), enabled mass production of ice cream, making it accessible to all.

The 20th century saw the introduction of the banana split, ice cream cone, ice cream sundae, soft ice cream, and abundant new flavors. How will this century improve upon perfection? ■



August 2018 – Important Dates

August 1 — National Night Out (emphasis on building safer communities)

August 8 — International Cat Day August 19 — National Aviation Day

August 25 — National Banana Split Day August 26 — Dog Appreciation Day

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10-minute ice cream pie

Looking for a fun dessert project for the kids? You will love this 10-Minute Ice Cream Pie recipe!

TOTAL TIME: 10 MINS • **PREP TIME:** 10 MINS

INGREDIENTS:

- half gallon (2 quarts) favorite ice cream or sorbet
- 1 (9 inch) pre-made cookie or graham cracker crust
- Favorite toppings (chocolate chips, chocolate syrup (or Magic Shell), sprinkles, chopped fruit, candy bars, etc.)

DIRECTIONS:

Let ice cream thaw until slightly soft and scoop-able. Then gently spread a layer in the pie crust, approximately 1" thick. Add in a light layer of toppings on top. Then add one more 1" thick layer of ice cream, and add more toppings on top. Freeze the pie until it is firm again, then slice and serve. (Top with whipped cream if you'd like.)

INGREDIENT COMBINATION IDEAS:

Mint Chocolate Chip: Mint chocolate-chip ice cream, Oreo crust, chocolate chips, chocolate syrup, chocolate bar shavings

Mocha: Coffee ice cream, Oreo crust, chocolate syrup, chocolate-covered espresso beans

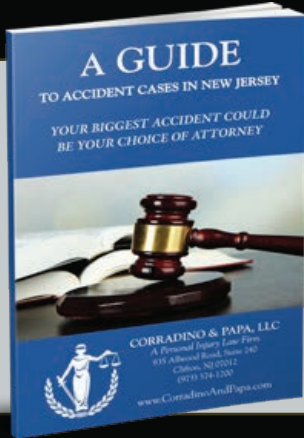
Strawberry Banana: Strawberry (or any fruit) ice cream, graham-cracker crust, chopped strawberries and bananas (or other fresh fruits)

Toffee Caramel: Toffee ice cream, graham-cracker crust, crushed Heath Bar bits, caramel topping, chocolate syrup

Caramel Peach: Peach or vanilla ice cream, graham-cracker crust, caramel sauce, diced peaches (all the better if caramelized!) ■



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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.

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Truck Accidents
Auto Accident
Slip and Falls
Dog Bite
Premises Liability
Work Accidents
Workers' Compensation
Medical Malpractice
Construction Accidents
Motor Vehicle Accidents
Product Liability
Wrongful Death
PIP Arbitration**

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.

INJURY CLAIMS, INJURY LAWSUITS . . . not the same thing

If you have been injured or suffered losses due to the negligence of another person or business, you may be entitled to compensation. You can file a personal injury claim or a personal injury lawsuit—two distinct processes.

Typically, a *personal injury claim* involves you and the at-fault party's insurance company. You will notify them of the circumstances of your case—ideally with a well-crafted demand letter—and what you expect to receive in compensation.

The insurance company will investigate your claim and decide what they are willing to pay you, if anything. If you negotiate a mutually acceptable agreement, the insurance company will send you a release form and check. Once you sign the release and cash the check, your claim is final. It cannot be revisited in the future.

It is strongly recommended that you hire a personal injury attorney when filing a significant claim. Without one, the process can be a minefield. Insurance companies seek what's best for them—not for you—by paying as little as possible. An attorney will handle all correspondence with the insurance company, write your demand letter, determine what medical information should be released, negotiate your settlement, and ensure your future rights, among other duties.

If an acceptable negotiated settlement cannot be reached or the at-fault party's insurance is not enough to cover your losses, your attorney can file a *personal injury lawsuit* with the court. A personal injury lawsuit is typically a last resort—due to time and cost considerations—but it's a powerful tool for achieving fair compensation when your case is strong. ■

