



Corradino & Papa

A Personal Injury Law Firm

973-574-1200

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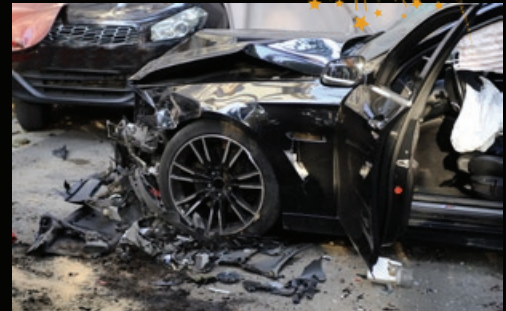
Red, white and blue trifle

SCAN ME



AUTO ACCIDENT VICTIMS AND lost wages

If you've been injured in an auto accident due to the negligence of another driver, and your injuries prevent you from working or reduce your ability to work, you have a right to recover lost wages. Generally, to recover for lost wages, one of two things must occur: An injury must be the direct result of the accident, or a pre-existing injury was made worse by the accident.



To prove lost wages, produce the pay stub from your most recent paycheck prior to your injury. Tips and non-salary benefits should be included as well. If you are self-employed, you will need to submit proof of what you would have earned. Keeping detailed, organized records pays off in these circumstances.

If a motor vehicle accident results in a long-lasting or permanent injury—including chronic pain or fatigue—that will affect your ability to earn a paycheck, you may have grounds to recover for “lost earning capacity.” In some situations, you can claim this even if you can work—for instance, if the injury reroutes you to a lower-paying job.

Proving lost earning capacity can be tricky, as it involves some speculation about the future. At trial, a financial expert will likely be necessary to crunch the numbers. Your character traits, work habits, education, and intention to change careers may also be considered. After that, it's in the hands of a jury, which has the leeway to determine the final amount you are awarded.

If you have been injured in an auto accident, contact **Corradino & Papa** to protect your rights. ■

Your Biggest Accident Could Be Your Choice of Attorney

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ROADSIDE STANDS CAN BE **hard to resist**

Locals, tourists, and those just passing through are frequently drawn to roadside stands. Fresh produce, homemade baked goods, jams and jellies, and other items may be too good to pass up. It's a fun aspect of summer.

With regard to personal injury, vendors and customers should be aware of the following. Prospective customers are "invitees," meaning the vendor/property owner is responsible for taking reasonable steps to safeguard customers' safety on the premises since they've been "invited" onto the property.

For instance, there may be a hole in the ground that someone steps into, resulting in an ankle fracture. The vendor's dog may be running free; in their excitement they knock over a visitor, causing injury. In addition, tents and canopies may become dislodged by the wind, go flying, and cause harm or property damage. Tent stakes and lines could pose tripping hazards as well.

On top of that, the objects of customers' desires — fresh fruits and veggies, homemade sweets, etc. — may be contaminated by *E. coli*, salmonella, or other nefarious microorganisms.

If you run your own roadside stand, make sure you have the proper liability coverage for your enterprise. A simple homeowners insurance policy won't cut it. Even farm stand insurance often has gaps in coverage that can render you vulnerable in roadside-stand injury or property-damage situations. Talk to a trusted insurance adviser for guidance on the matter.

If you are injured due to the negligence of others, contact **Corradino & Papa**. Protect your rights by putting our experience and expertise to work for you. ■



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toss one back FOR THE NATIONAL ANTHEM



Francis Scott Key, lyricist of our national anthem, was born in 1775, which means the "Star-Spangled Banner" is not tied to the American Revolutionary War — as many mistakenly believe. Rather, he wrote it during the War of 1812 upon witnessing the British bombardment of Fort McHenry from Baltimore Harbor in September 1814.

Key, a successful and influential attorney in Washington, D.C., who ultimately argued over 100 cases before the Supreme Court, was dispatched to Baltimore by President Madison to negotiate the release of American prisoner Dr. William Beanes, a prominent surgeon held captive by the British.

Key and Col. John Stuart Skinner boarded a British ship, dined with British officers, and secured Beanes's release under one condition: there would be no return to shore until the British had completed their attack on Baltimore. It was from this vantage point that the lyrics to the "Defence of Fort M'Henry," later the "Star-Spangled Banner," were born.

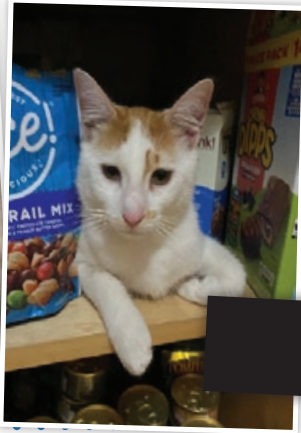
The song has four verses, but like many Christmas carols, it probably should have ended after one. Key was a prolific amateur poet who wrote for family and friends but never tried to get published. His family released his poetry after his death; the reviews were tepid.

Music was not Key's forte either. He couldn't carry a tune and was thought to be tone deaf. So he lifted the melody for our eventual national anthem from an English drinking song written in 1775, "To Anacreon in Heaven," and inserted his patriotic lyrics.

In 1931, the "Star-Spangled Banner" became the official national anthem of the United States. Despite its rough background and degree of difficulty in singing, the song made Francis Scott Key the biggest one-hit wonder of all time. ■

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spotlight of the month



Leo

The Selvaggio Family rescues animals of all kinds. We welcome “**LEO**” our newest furry cat member last month. Leo was found in an apartment complex by our home. Only 7 months old with so much energy he runs circles around our 3 other cats. He loves human affection and will stay in your arms forever. ■

SOME NUMBERS BEHIND JULY FOURTH fireworks injuries

According to the Consumer Product Safety Commission, 10,000 to 15,000 fireworks-related ER visits will likely occur during 2022 — nearly three-quarters of them between June 21 and July 21. Burn injuries dominate (58%), but loss of limb, temporary or permanent vision or hearing impairment, and smoke-inhalation injuries loom large, too. Eighteen fatalities were recorded in 2020.

Males are twice as likely to be injured as females, and approximately half of all injuries will be incurred by those under the age of 20.

Sparklers may be less scary than other fireworks, but they're not harmless. They typically burn at temperatures of 1,200 to 1,800 degrees and account for 14% of all fireworks-related injuries. Over 50% of those requiring ER visits are younger than 5 years old.

According to the National Fire Protection Association, roughly half of fires that occur on July Fourth are caused by fireworks, adding property damage to physical/emotional injury.

Some revelers are injured because they don't follow safety instructions/precautions, are careless, or set off fireworks while under the influence of alcohol or drugs. However, many injuries are caused by someone else's negligence:

- **Municipalities.** May be liable for decisions on fireworks selections, where to load and discharge fireworks, proximity of spectators to the launch site, and number of on-hand first responders.
- **Manufacturers.** Many fireworks come from overseas, making damage recoveries challenging. However, a claim may be filed against an importer if they were aware of defects.
- **Fireworks operators.** Noncompliance with local fire codes or failure to incorporate appropriate safety measures.
- **Individuals.** Might negligently set off fireworks that cause harm.
- **Property owners.** May be held liable for injuries occurring on their premises.

If you are a victim of fireworks negligence, contact [Corradino and Papa](#) to recover the compensation you deserve. ■



July 2022 – Mark Your Calendars

July 24 — Cousins Day

July 20 — Moon Landing (1969)

July 10 — Piña Colada Day

July 5 — Bikini Day

July 4 — Independence Day

July 31 — Mutts Day

July 28 — Milk Chocolate Day

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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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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.

red, white and blue trifle

Ingredients

- 8 oz. cream cheese, at room temperature
- ½ c. granulated sugar
- 1½ c. heavy cream
- 1 tsp. vanilla extract
- 1 lb. pound cake, cubed
- 2 6 oz. containers blueberries (about 2 cups)
- 2 6 oz. containers blackberries (about 2 ½ cups)
- 1½ qt. strawberries, stems removed, sliced

Directions

1. In the bowl of a stand mixer with a paddle attachment, combine the cream cheese and granulated sugar. Beat on medium-high for 1 to 2 minutes until smooth. Scrape the sides and bottom of the bowl. With the mixer on medium, slowly add the heavy cream and vanilla and mix until combined. Switch to the whisk attachment and whip at medium speed until soft peaks form and the mixture is easy to dollop.
2. In a large trifle dish (about 12 to 14 cups), place a single layer of cake cubes. Top with two-thirds of the blueberries and blackberries, then one-half of the whipped cream (about 2 cups), then two-thirds of the strawberries. Repeat the cake and cream layers once more, then decorate the top with the remaining berries. Serve immediately or make in advance and store for up to 24 hours in the refrigerator. ■

