



Corradino & Papa

A Personal Injury Law Firm

973-574-1200

CHAMPIONS OF JUSTICE

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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. ■

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dog bites

AND PSYCHOLOGICAL HARM TO CHILDREN

According to the CDC, roughly 800,000 dog bites in the U.S. each year require medical attention. Many bites involve familiar dogs and everyday activities. Over half of victims are children, who frequently suffer more psychological harm than physical harm.

Typically, adults and children cope differently with the aftermath of a dog bite. Adults tend to talk about the incident openly. Children often bury their feelings and avoid discussing the matter, sometimes leading to high levels of anxiety, fear, and possibly posttraumatic stress disorder (PTSD) — the onset of which may be months after the bite/attack.

PTSD symptoms include intrusive memories, avoidance, negative mood swings, irrational thoughts and fears, insomnia, and nightmares, to name a few. PTSD at a young age may cause neurological damage, as a child's nervous system development may be stunted. Children may also develop a persistent, excessive fear of dogs (cynophobia) or leaving the house (agoraphobia), diminishing their quality of life.

From a psychological/emotional perspective, it is more difficult for children to make sense of traumatic events than adults, and they lose a sense of security. A dog bite can change their personality, in some cases for a lifetime, without appropriate intervention. A young child is also smaller in size, so a dog bite/attack might feel even more overwhelming for them.

A young child's face is also closer to the bite zone. Permanent scarring and disfigurement can render a child more vulnerable to emotional distress, diminished self-confidence, and teasing and bullying.

Long after the physical pain of a dog bite eases, psychological impairment may persist, even more so for children. If someone else's dog causes you or a family member physical and/or psychological harm, contact [Corradino & Papa](#) to protect your rights. ■



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‘the enduring spirit of freedom’



One World Trade Center (OWTC) in New York City, which opened in 2014, is no ordinary building. After the devastating terrorist attacks of 2001, this area of Lower Manhattan became sacred ground. Today, it's a hub of commerce but also seeks to honor those who perished on that fateful day.

Two large, square memorial pools occupy the bases of the original two towers. The continuously flowing waterfalls and lighting provide a tranquil setting to pay tribute to those who lost their lives that day — their names are inscribed on the walls surrounding the pools.

The height of OWTC is 1,776 feet — a nod to the Declaration of Independence — making it the tallest building in the United States. However, controversy abounds since its height includes a spire that's over 400 feet tall. Cities with skyscrapers take their heights seriously.

The elevation of OWTC's observation deck is 1,362 feet: the height of one of the original twin towers. The deck's glass parapet (wall) extends it to 1,368 feet: the height of the other tower. Navigating the massiveness of OWTC requires the services of 73 elevators. The express elevators traveling from the ground floor directly to the observation deck hum along at nearly 25 mph, taking less than a minute to reach their destination. One elevator and stairway are reserved for first responders only.

OWTC's lobby is 55 feet tall and possesses 55,000 square feet of retail space. Underground, there are connections to numerous subways and rapid-transit trains and access to a ferry terminal on the Hudson River.

One World Trade Center is a tribute, a symbol of resolve, and an architectural marvel. May we never forget the backstory of its existence. ■

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spotlight of the month



Cooper is a Tuxedo who joined our family eleven years ago. He was a rescue from Paterson. Cooper is good-natured, friendly, and very affectionate. Additionally, he is very vocal. He is an inside cat, but he desperately tries to get out so we take him out on a leash and he has his own tent, and if he can't get outside he can be found sunbathing in a window sill. As soon as I get home from work, Cooper will follow me until I sit down and then he will curl up next to me and he will also follow me to bed. He is my shadow, and one of the best cats I have ever had. ■

WHEN HAZING crosses the line

College can be an exciting time for students — charting their future paths, creating cherished memories, and forming lifelong relationships. Joining a fraternity or sorority may be part of the experience.

Some fraternities/sororities conduct hazing rituals to determine if new pledges have the “right stuff.” In some contexts, hazing rituals may be deemed merely silly, demeaning, or embarrassing. However, severe injuries and deaths spurred by hazing are, unfortunately, not rare.



According to Stop Hazing, an organization devoted to student safety, over half of college students involved in clubs, fraternities/sororities, and varsity sports teams experience hazing in some form. The most severe hazing practices include forced consumption of alcohol, drugs, food, or other substances; sleep deprivation; physical abuse; dangerous stunts; social isolation; performing sex acts; and committing crimes such as stealing or destroying property, among others.

Many hazing injuries go unreported. Frequently there is peer pressure on the victim to keep the true nature of what happened from being disclosed. Even when new pledges realize the inherent hazards of the rituals they will undertake, some cave to peer pressure, some do it to fit in and strengthen bonds, and others forge on due to personal pride (a “you can’t break me” attitude).

Forty-four states have laws prohibiting hazing, including 13 that make it a felony if death or serious injury is involved. Despite that, hazing incidents are still prevalent.

Hazing victims can seek compensation for injuries — even if they consented to participating in the activities involved — from individual fraternity members, the fraternity itself, the college, and/or owner of the premises where injuries occurred. Contact [Corradino & Papa](https://www.CorradinoandPapa.com) for a free consultation. ■

September 2022 – Mark Your Calendars

Sept. 5 — Labor Day Sept. 11 — Patriot Day Sept. 14 — Cream-Filled Doughnut Day Sept. 17 — Apple Dumping Day
Sept. 22 — First day of autumn Sept. 26 — Rosh Hashanah Sept. 27 — Crush a Can 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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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.

state fair cream puffs

Makes 10 servings; Prep time: 25 min.; Bake time: 30 min. + cooling

It's fair season. State fair, county fair, street fair — all's fair when it comes to this luscious treat.

Ingredients

- 1 cup water
- 1/2 cup butter
- 1/4 teaspoon salt
- 1 cup all-purpose flour
- 4 large eggs, room temperature
- 2 tablespoons 2% milk
- 1 large egg yolk, lightly beaten
- 2 cups heavy whipping cream
- 1/4 cup confectioners' sugar
- 1/2 teaspoon vanilla extract
- Additional confectioners' sugar

Directions

1. Preheat oven to 400°. In a large saucepan, bring the water, butter, and salt to a boil over medium heat. Add flour all at once; stir until a smooth ball forms. Remove from heat; let stand for 5 minutes. Add eggs, 1 at a time, beating well after each addition. Continue beating until mixture is smooth and shiny.
2. Drop by 1/4 cupfuls 3 in. apart onto greased baking sheets. Combine milk and egg yolk; brush over puffs. Bake until golden brown, 30–35 minutes. Remove to wire racks. Immediately cut a slit in each for steam to escape; let cool.
3. In a large bowl, beat cream until it begins to thicken. Add sugar and vanilla; beat until almost stiff. Split cream puffs; discard soft dough from inside. Fill the cream puffs just before serving. Dust with confectioners' sugar. Refrigerate leftovers.

Recipe courtesy of www.tasteofhome.com. ■

