



Corradino & Papa

A Personal Injury Law Firm

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CHAMPIONS OF JUSTICE

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SCAN ME



navigating the hazards OF THE CHRISTMAS SEASON

For Christmas celebrants, it's the most wonderful time of the year. However, be mindful of potential hazards unique to the season.

For example, store/mall parking lots can become chaotic. Hurried and/or distracted pedestrian shoppers; inattentive drivers; winter weather — a recipe for trouble.

Distracted driving is a menace any time of year, with the usual suspects (e.g., cell phone use, eating, GPS), but homes spectacularly decorated for the season may cause drivers' eyes to stray.

The number of travelers on the roads soars, too. In addition, online Christmas gift orders require more delivery drivers navigating neighborhoods with a lot of stop-and-goes. Some drivers on tight schedules may decide to cut safety corners as well.

Alcohol may be flowing at Christmas parties, which, unfortunately, translates into more inebriated drivers on the roads. Don't take chances; have other arrangements ready to roll if you've had one too many or suspect someone else has.

Household harm includes fires due to wood stoves, space heaters, candles, and cooking equipment (decorations placed too close to the stove). A dry Christmas tree can catch fire and spark a roaring blaze in seconds. Electric shock can result from malfunctioning Christmas lights, extension cords, and space heaters.

Many people tumble from ladders while setting up their outdoor Christmas wonderlands. Maybe the ladder was defective; maybe the person just tripped. Either way, the consequences can be severe.

Gift defects and malfunctions might produce Christmas-morning injuries. Toys and electronic devices may have small pieces or tiny batteries that pose hazards for young children.

Keep your holiday season joyous by staying alert to potential pitfalls. If you suffer injury due to someone's negligence, contact **Corradino & Papa** to schedule a free consultation at our office. ■



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look out below!

Shelves stacked to the rafters with merchandise is a common sight at big-box stores, retail stores, and some supermarkets. Stacking items, even heavy ones, is an acceptable and generally safe practice ... when done correctly. Thousands of customers (and employees) are injured each year by falling merchandise; some have been killed. Here are a few examples of how things can go haywire:



- Poor stacking methods — e.g., stacking merchandise too high, placing a bigger item on top of a smaller one, or items that are too big for the shelf ominously hanging over the edge — place shoppers and employees in harm's way. Forklift operators may hit shelving and knock boxes/crates loose, creating instability.
- Heavy and oddly shaped items should be secured to shelves (bars, fencing, rope, etc.); oftentimes this safe practice is neglected.
- Defective or poorly maintained racks and shelving may collapse and unleash items on unsuspecting shoppers below. Shelves that aren't attached to a wall are more prone to hazardous incidents.
- Poor employee training and supervision.

Falling objects can cause serious and long-term injuries, with the head or neck obviously being a frequent point of contact. Traumatic brain injuries, concussions, crush injuries, contusions, spinal cord injuries, fractures, lacerations, eye damage, and sometimes death may result.

A customer injured by falling merchandise may be able to file a premises liability claim. It must be proved that a hazardous condition existed; the owner knew or should have known of the condition; the owner failed to remedy the situation; and the victim's injury was caused by the hazardous condition.

If you are injured by falling merchandise, contact [Corradino & Papa](#) to protect your rights. ■

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getting your licks in

According to the National Confectioners Association (NCA), candy canes are the #1-selling nonchocolate candy in December — chocolate is a tough opponent. Sales typically spike in the second week of December, aligning with the widespread commencement of Christmas tree decorating.

Candy canes began as all-white, straight sugar sticks — no stripe, no hook. Legend has it that in 1670 a children's choirmaster in Germany handed out sugar sticks to his young, fidgety singers to keep them occupied during the long Christmas Eve service. However, the church hierarchy complained (irreverence, solemn occasion, etc.), so the choirmaster made the sugar sticks with a hook to represent a shepherd's staff. Problem solved.

Although it's an interesting story, possibly true, it's more likely that sugar sticks were made with a hook so they could more easily be hung from Christmas trees, which at the time were typically decorated with sweets, cookies, fruits, and other treats.

The first historical reference to candy canes in America occurred in 1847. Candy cane stripes were absent from historical Christmas cards until roughly 1900. Peppermint and wintergreen flavors were also introduced around this time. In 1958, Bobs Candies unveiled mass-production machinery — goodbye, time-consuming handmade hooks; hello, profits.

Some claim the candy cane was shaped like a "J" to signify Jesus, the red-and-white stripes symbolize Christ's blood and purity, and the peppermint flavor represents hyssop, an evergreen plant affiliated with cleansing of the heart and soul in the Old Testament. Pleasant thoughts, but supporting evidence is nonexistent — and the history is fairly recent.

But, perhaps the biggest question of all, do you start eating a candy cane from the straight end or the curved end? An NCA survey found 72% said the former; 28% the latter. ■

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spotlight of the month



Autumn

Here is Autumn. Autumn is in Gina's family. Autumn is a rescue from the West Milford Animal Shelter. She is now 6 years old. Autumn likes to play with her brother Buster (who is a shih-tzu). They chase each other around the house and it is funny to watch. Autumn loves it when we brush her. She is constantly purring and loves the attention. Life would not be the same without her. ■

KEEP FIRE PIT OUTINGS cozy and safe

For many households, fire pits (whether portable or permanent) have become the perfect home accoutrement for outdoor entertaining during the crisp, chilly months. Fire pits add ambience (and warmth!) to holiday-themed parties, simple get-togethers with friends, marshmallow roasts with the kids, reading by firelight, or stargazing.

As enjoyable as fire pits can be, proper precautions are vital. The Consumer Product Safety Commission reported that in 2017, fire pit injuries resulted in over 5,300 trips to hospital emergency rooms. Roughly 25 percent of incidents involved children under age 5.

A few safety tips can maximize one's fire pit experience:

- Make sure fire pits are legal; some municipalities don't allow them. Also double-check that your homeowners insurance covers fire pits (and in what capacity).
- Supervise children at all times.
- Check wind direction before lighting a fire to make sure sparks aren't dispersed toward flammable materials (e.g., pile of dry leaves).
- Locate the fire pit in an open area, away from the house, other structures, or trees.
- For wood-burning fire pits, use seasoned hardwood kindling and logs. Softwoods like pine and cedar throw off more sparks and smoke. Never add chemically treated wood or other objects to the fire.
- Maintain a safe distance. Hair and loose clothing can go up in smoke quickly.
- Forbid excessive drinking and horseplay around the fire.
- Never leave a fire unattended, always keep an extinguisher handy, and douse the fire pit completely when calling it an evening.

If you are injured by a defective fire pit or the negligent actions of another, contact our **Corradino & Papa** to discuss your situation. ■



December 2022 – Mark Your Calendars

Dec. 21 — Winter Solstice

Dec. 18 — Hanukkah (begins sundown)

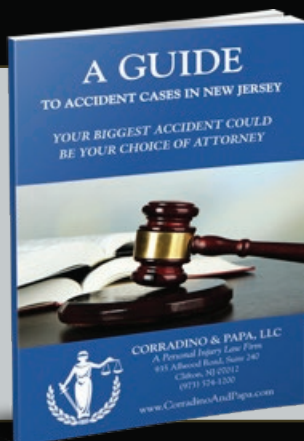
Dec. 25 — Christmas

Dec. 23 — Festivus

Dec. 4 — Santa's List Day

Dec. 7 — Pearl Harbor Remembrance 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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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.

roast pork and sweet potatoes

WITH SPICY CABBAGE

Yield: 4 servings; prep time: 10 min.; cook time: 45 min.; total time: 55 min.

This impressive pork tenderloin dinner is surprisingly simple to make.

Ingredients

- 2½ lb. sweet potatoes, cut into ½-inch chunks
- ½ medium head red cabbage, thinly sliced
- 2 tbsp. olive oil, divided
- 4 green onions, thinly sliced
- 1 pork tenderloin (1¼ lb.)
- 1 jalapeño, thinly sliced
- ¼ c. barbecue sauce
- ¼ c. cider vinegar

Directions

1. On large, rimmed baking sheet, toss sweet potatoes with 1 tablespoon olive oil and ¼ teaspoon salt; roast in a 450°F oven for 30 minutes.
2. In deep 12-inch skillet, heat 1 tablespoon olive oil on medium-high. Season pork tenderloin with ¼ teaspoon each salt and pepper. Brown pork on all sides; transfer to baking sheet with potatoes. Brush pork with barbecue sauce; roast 16 minutes or until cooked through (145°F).
3. To same skillet on medium, add red cabbage, green onions, jalapeño, and ½ teaspoon salt. Cook 12 minutes or until cabbage is tender, stirring. Stir in cider vinegar.
4. Serve pork with potatoes and cabbage

Nutrition information (per serving): About 450 calories, 34 g protein, 52 g carbs, 12 g fat (3 g saturated fat), 10 g fiber, 910 mg sodium.

Recipe courtesy of www.goodhousekeeping.com/food-recipes. ■

