



Corradino & Papa

A Personal Injury Law Firm

973-574-1200

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SCAN ME



ACCESS TO THE SYSTEM —

contingency fees

Those harmed by negligent parties should have legal representation to achieve fair compensation for their injuries. The Insurance Research Council has found that, on average, claimants represented by a personal injury attorney wind up with 40% more compensation than those who aren't.

But some people are hesitant to contact a personal injury attorney because they can't afford attorney fees. That's where contingency fees come in.

A contingency fee is an agreement whereby a personal injury attorney agrees to represent a client and is paid only after a successful recovery of compensation (settlement or trial award). If recovery efforts are unsuccessful, the client owes nothing.

Most reputable personal injury attorneys offer contingency-fee agreements to their clients. Additional costs incurred throughout the legal process (e.g., court and filing fees, expert witnesses, obtaining evidence/records, depositions) will typically be advanced by the attorney, who is reimbursed for those costs only if compensation is attained.

A contingency fee is negotiable and generally ranges from 25% to 40%. Cases that go to trial and have higher degrees of risk or complexity will equate to a higher contingency fee. Cases settled before a lawsuit is filed or before going to trial frequently have lower ones. It's all about the amount of work required.

Be aware that since an attorney will not get paid if recovery efforts don't bear fruit, they might not be willing to take on less promising cases, even though those cases have merit.

If you are injured by another's negligence, contact **Corradino & Papa** for the knowledgeable, thoughtful guidance you need to achieve fair compensation. ■



Your Biggest Accident Could Be Your Choice of Attorney

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CHILD INJURIES AND school liability

According to a North Carolina Department of Insurance study, over 3.5 million child injuries occur on school grounds or during school-related activities each year in the United States. Sometimes an accident is just that—an accident. Other times an injury may be caused by an intentional act, or the negligence of the school or one of its employees.

Bullying is an example of an intentional act. In some instances, the school may be held responsible if it knew the bullying may take place but did not respond appropriately to prevent it. Teacher abuse of a student may leave a school district vulnerable to liability for failing to conduct thorough background checks, offer proper training, or implement acceptable oversight.

Schools are obligated to provide shelter, food, transportation, and a safe environment for its students. Generally speaking, if a school fails to follow accepted standards of care in providing these services, and it causes harm to a child, then the school is negligent.

Negligence assumes many forms. For instance, a slip-and-fall on school grounds may have been caused by a loose handrail that was improperly installed or maintained. A school bus accident might have resulted due to careless driving, lack of training, or poorly maintained vehicle equipment. Other types of negligence include those that involve playground injuries, sports injuries, food poisoning, lack of emergency preparedness, asbestos exposure, and the list goes on.

If your child has been injured at school due to negligence or an intentional act, contact [Corradino & Papa](#) to protect their rights. ■

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the sweet language of love



Conversation hearts (a.k.a. sweethearts and candy hearts) — those chalky candies that carry short romantic, flirtatious, encouraging, or occasionally insulting messages — are synonymous with Valentine's Day. Middle ground seems sparse: One either loves them or despises them with all of their being.

In 1847, a Boston pharmacist, Oliver Chase, invented a machine that made it easier to produce medicinal lozenges for sore throats, bad breath, and other ailments. Lozenges were popular but a pain in the patootie to make — mortar and pestle, kneading and rolling out dough, and cutting it into discs. Chase's invention streamlined the process.

Chase transferred his new technology to the candy-making biz and founded Chase and Company, which later became the New England Confectionery Company (NECCO). Do NECCO wafers ring a bell?

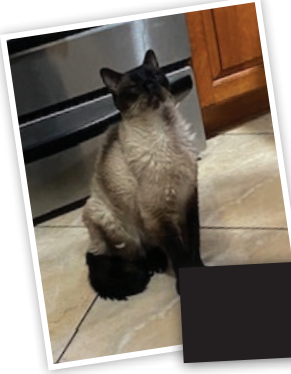
In 1866, Chase's brother, Daniel, forwarded the family business by developing a way to press words onto the candies by employing a felt roller moistened with red vegetable coloring. He was most likely inspired by another popular candy called "cockles," which were shaped like scallop shells. Tucked inside each scallop was a message ("motto") printed on thin, rolled-up paper. Direct-to-candy printing was more efficient yet still fun.

The heart-shaped candies only arrived on the scene in 1902. They were bigger than today's candies, so messages could be wordier. One example is "How long shall I have to wait? Please be considerate." That's a mouthful compared to "You're cool."

Conversation hearts comprise 40% of the Valentine's Day candy market, just behind ... chocolate. More than 8 billion are sold in the six weeks leading up to February 14, which equates to 13 million pounds. Phrases may be updated and flavors changed, but, like love, conversation hearts appear to be eternal. ■

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spotlight of the month



Elvis

Meet Elvis. Yes...named after the greatest Entertainer ever! He is the eldest in the Selvaggio household. Elvis was born in August 2003 which makes him 19-1/2 years old. He is a pure breed seal point Siamese. He may be a lot slower now than his 3 other siblings, but they love him just the same. Elvis gives us so much love and joy and we are blessed to have him in our lives. ■



EXERCISING YOUR RIGHTS at the gym

According to Statista (a marketing and consumer data company), over 52 million Americans actively utilized health club memberships in 2019. Sometimes, however, those pursuing fitness leave a facility with injuries through no fault of their own.



Gym owners owe a duty of care to their members/visitors and are required to take reasonable measures to keep them safe from harm. That includes regular inspections for potential hazards and fixing them as quickly as possible, and acting promptly when receiving a hazard notification. Failing to uphold their duty of care may render them (or product manufacturer) liable for resultant injuries.

Duty of care does *not* cover gym members injured due to overexertion, working out too long, poor technique, or using equipment improperly despite clear instructions. However, gym owners (or product manufacturers) could be found liable for the following:

- Defectively designed or manufactured equipment.
- Equipment assembled or installed incorrectly.
- Inadequate instructions or warnings.
- Missing safety features (e.g., auto-stop function on treadmills).
- Poor equipment maintenance, such as missing or broken pedal straps; inadequately attached handlebars or seats; old resistance bands that snap or slip; and damaged or worn-out weight racks, cables, bars, and dumbbells.
- Poor gym layouts/spacing — for instance, falling off a treadmill and bumping someone using a neighboring piece of equipment.
- Slippery floors or exercise equipment.
- Infections caused by unsanitary conditions.
- Lack of a defibrillator, lifeguard, or staff trained in first aid.

Most gyms require members to sign a waiver of liability, but don't be spooked. They're frequently vague or too broad, and gross negligence will generally trump a waiver.

If you are injured at the gym due to negligence, schedule a free consultation at [Corradino & Papa](#). ■

February 2023 – Mark Your Calendars

Feb. 14 — Valentine's Day

Feb. 14 — Frederick Douglass Day

Feb. 12 — Super Bowl

Feb. 9 — National Pizza Day

Feb. 2 — Groundhog Day

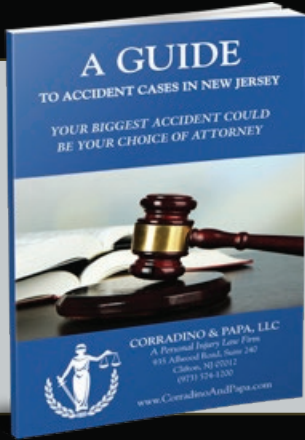
Feb. 20 — Presidents' Day

Feb. 22 — Ash Wednesday

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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.

linguine with shrimp scampi

Yield: 3 servings; Prep time: 10 min.; Cook time: 15 min.; Total time: 25 min.

Ingredients

- Vegetable oil
- 1 tablespoon kosher salt (step 1 of directions) plus 1½ teaspoons (step 2)
- ¾ lb. linguine
- 3 tablespoons unsalted butter
- 2½ tablespoons good olive oil
- 1½ tablespoons minced garlic (4 cloves)
- 1 lb. large shrimp (about 16 shrimp), peeled and deveined
- ¼ teaspoon freshly ground black pepper
- ⅓ cup chopped fresh parsley leaves
- ½ lemon, zest grated
- ¼ cup freshly squeezed lemon juice (2 lemons)
- ¼ lemon, thinly sliced in half-rounds
- ⅛ teaspoon hot red pepper flakes

Directions

1. Drizzle some oil in a large pot of boiling salted water, add 1 tablespoon of salt and the linguine, and cook for 7 to 10 minutes, or according to the directions on the package.
2. Meanwhile, in another large (12-inch), heavy-bottomed pan, melt the butter and the olive oil over medium-low heat. Add the garlic. Sauté for 1 minute. Be careful, the garlic burns easily! Add the shrimp, 1½ teaspoons of salt, and the pepper, and sauté until the shrimp have just turned pink, about 5 minutes, stirring often. Remove from the heat, add the parsley, lemon zest, lemon juice, lemon slices, and red pepper flakes. Toss to combine.
3. When the pasta is done, drain the cooked linguine and then put it back in the pot. Immediately add the shrimp and sauce, toss well, and serve. ■

