



Corradino & Papa

A Personal Injury Law Firm

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SCAN ME



water beads

ARE AN EXPANDING HAZARD

Water beads (a.k.a. jelly beads, gel beads, water pearls, water orbs, etc.) are small, colorful spherical objects that are abundantly water absorbent. They were originally utilized in agricultural products to maintain soil moisture. Florists use them to keep floral arrangements hydrated, and they are employed as a decorative touch to gardens and vases.



Water beads are also marketed as children's toys, therapies for kids with sensory processing or autism spectrum disorders, and components for art projects. Because of water beads' candy-like appearance, young children have placed them in their mouths and swallowed them, sometimes choking on them.

But those aren't the only hazards posed by water beads. Water beads swell up to 400 times their original size as they gather moisture while making their way through the digestive system (think marble to tennis ball size). Resultant bowel obstructions, tears, and ruptures can be life-threatening and require immediate medical attention. Symptoms of a bowel obstruction include lack of appetite, intense stomach pain, and vomiting.

In addition, kids have stuck water beads in their ears, with bead expansion leading to irreparable inner ear damage and permanent hearing loss.

Water beads are labeled as nontoxic; however, upon ingestion, a few kids have suffered brain injuries due to the toxic chemical acrylamide found in some brands.

Even under close supervision, a child may ingest a water bead unnoticed; it only takes a split-second. Symptoms might take hours before becoming evident, and a medical practitioner may find it challenging to determine the source of a child's pain and discomfort.

It's critical that water beads be kept out of the reach of young children. If your child suffers harm from water beads, contact **Corradino & Papa** for thoughtful, knowledgeable guidance on the matter. ■

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wind hazards

WHILE DRIVING AREN'T OVERBLOWN

According to the Federal Highway Administration, unfavorable weather conditions are a contributing factor in over 20% of U.S. vehicular accidents — and that includes wind, which is often overlooked.

March and April are two of the windiest months of the year, at least in temperate zones, due to still-frigid northern air masses clashing with ever-warming southern air masses. But strong winds can crop up throughout the year. Cars buffeted by forceful winds can make it a chore for drivers to stay in their lane. Dirt, dust, or snow may be blown into the air, reducing visibility. Objects might be whipped onto the road, which can lead to swerving, loss of vehicle control, or entering the path of another driver. Wind-driven projectiles might shatter a windshield — a potential emergency.

Box trucks and tractor-trailers are another matter. The Federal Motor Carrier Safety Administration states that winds (gusts or sustained) of 25+ mph can have a detrimental impact on driver control; a truck's large side surface area gives wind some good leverage. Trucks might sway, which could shift the weight of incorrectly loaded cargo and create a hazardous situation, or even tip over. Sudden braking due to control issues may lead to underride accidents or jackknifing. Open loads sometimes fall onto the roadway, jeopardizing others.

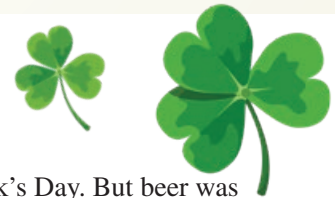
Good counters to windy conditions include lowering your speed, maintaining a safe distance from the vehicle in front of you, and checking the weather forecast before departing.

Drivers are ultimately responsible for their actions, including taking weather conditions into account. If you are injured due to the negligence of another driver, [Corradino & Papa](#) to protect your rights. ■

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a brief history of beer



Beer drinking is ingrained in the celebration of Irish culture on St. Patrick's Day. But beer was already an old-timer before Saint Patrick was honored with his own special day in 1737.

Humans began the transition from a hunter-gatherer lifestyle to an agriculturally based one over 10,000 years ago. Among the crops first cultivated were wheat and barley, the grains of which are prime ingredients for beer. Archeological findings of tools utilized to brew beer indicate that beer production predated bread production!

The ancient Sumerians are credited with some impactful contributions to the world, including written language and a formal number system. But for some people, their breakthrough on beer shines brighter. The Sumerians wrote a hymn for their goddess of beer and brewing, Ninkasi, that included lyrics with full instructions for brewing beer. They loved their beer religiously.

Many centuries later, during the Middle Ages, Catholic monks supported themselves by selling homemade foods and sometimes beer. They are credited with introducing hops to the beer-making process, which added beer's distinctive bitter and floral qualities. Hops also act as a preservative.

Some of the Halloween imagery for witches was spurred by beer brewing in the 16th and 17th centuries. At the time, beer brewing was dominated by women. They transported their beer to the marketplace in cauldrons and wore high, pointy hats so customers could spot them in crowds. If their transactions were made in a store, cats would be on hand to keep grain-loving rodents at bay.

In the mid-to-late 1800s, steam power and refrigeration made beer tastier, more consistent, and easier to brew. And when pizza arrived in America in the late 1800s, the perfect culinary duo was formed. ■

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spotlight of the month



Fiona

Fiona is RC's family. She's an old girl. Fiona was rescued and they are not sure how old she is. They think around 12. She still gets crazy and runs around the house and they call it the zoomies. Kids are all grown now and Fiona gets all of their attention. Life would not be the same without her. ■



wrong-way accidents:

INFREQUENT BUT LETHAL

According to the National Transportation Safety Board (NTSB), over 350 highway deaths each year are attributable to wrong-way driving incidents, with the vast majority of them due to head-on collisions at high speeds. One percent of conventional auto accidents involve fatalities; the figure skyrockets to 22 percent for wrong-way collisions.



A report issued by the NTSB stated that over half of wrong-way incidents involved alcohol-impaired drivers, with over 60 percent of them having blood-alcohol readings of .15 or higher—nearly double the legal limit in most states. Fifteen percent of wrong-way collisions are initiated by drivers age 70 or above. Confusion and impaired vision are aggravating factors in these accidents.

Many wrong-way accidents begin with a driver mistakenly entering a highway from an exit ramp; others originate with people who realize they have missed their exit, so they make a U-turn and head the wrong way back to the exit. Nearly 80 percent of wrong-way accidents occur between 6 p.m. and 6 a.m.

Research has shown that road configurations sometimes play a role in driver confusion. Entrance and exit ramps that are side by side sometimes compound disorientation. Exit ramps on the left-hand side of a highway seem to exacerbate these situations as well.

The NTSB is recommending that states drop the hammer on first-time DUI offenders by requiring ignition-interlock devices on their cars. Some states are enlarging warning signs and placing them closer to eye level, which is yielding positive results.

If you have been the victim of a wrong-way accident, contact [Corradino & Papa](#). ■



IS IRISH SODA BREAD really Irish?



While that question has been asked for many years, the truthful answer is NO. Irish Soda Bread or Soda Bread is a quick bread using baking soda as a leavening agent. The chemical reaction between the baking soda and buttermilk in this recipe produces carbon dioxide which causes it to rise.

The Irish, like other many European countries back in the early 1800's, didn't produce much hard wheat to make a good yeast bread, and adopted

the soda bread as their own. Hence the name Irish Soda Bread. ■

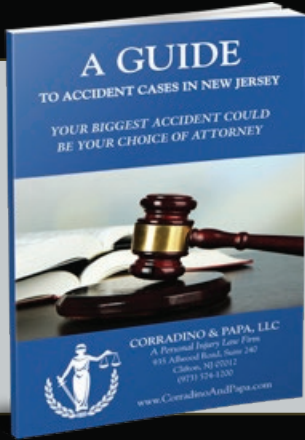
March 2023 – Mark Your Calendars

March 2 — Dr. Seuss's birthday March 7 — National Cereal Day March 12 — Daylight saving time begins March 17 — St. Patrick's Day
March 20 — First day of spring March 25 — Tolkien Reading Day March 27 — World Theatre 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

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easy cranberry orange soda bread

Ingredients

For the bread

- 3 1/2 cups flour
- 2 tablespoons sugar
- 1 1/2 teaspoon baking soda
- 1/2 cup cold butter, cubed
- 1 cup dried cranberries
- 1 teaspoon orange zest
- 1 egg
- 1 cup orange juice
- 3/4 cup buttermilk

For the glaze

- 1 cup powdered sugar
- 2 tablespoons orange juice
- Chopped dried cranberries

Directions

1. Preheat oven to 375 degrees. Grease a 9-inch round cake pan, or line with parchment paper.
2. In a large bowl, whisk together the flour, sugar and baking soda. Using a pastry cutter, blend in the butter until pea-sized crumbs form. Stir in the cranberries and orange zest.
3. In a separate bowl, whisk together the egg, orange juice and buttermilk. Add to the dry ingredients and stir until a thick, sticky dough forms.
4. Using floured hands, transfer the dough to the prepared pan. Cut an X in the top using a serrated knife. Bake for 45-50 minutes, or until a toothpick inserted in the center comes out clean.
5. Let stand for 10 minutes in the pan, then turn out onto a wire rack to cool completely.
6. In a small bowl, whisk together the powdered sugar and orange juice for the glaze. Drizzle over cooled bread. Sprinkle with chopped dried cranberries. ■

