



Corradino & Papa

A Personal Injury Law Firm

973-574-1200

CHAMPIONS OF JUSTICE

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summer camp memories

SHOULD BE PLEASANT



Summer camp is a time for kids to experience unique adventures, make new friends, learn a thing or two, and have fun! For many parents, however, a tinge of trepidation creeps in.

Camp personnel have a duty of care to the kids who attend their camp. If they fail to meet that standard and a child is injured, they may be held liable.

Summer camp sponsors should conduct thorough background checks on staff hires and volunteers. Previous childcare experience is a plus. In addition, the proper ratio of camp counselors to kids is a must — and will vary by age group — as kids' fearlessness and lack of risk awareness can get them into heaps of trouble.

Some activities require camp counselors to have specialized knowledge, training, or certification — for instance, zip-lining, rock climbing, horseback riding, swimming, and kayaking. Training in CPR and other emergency procedures (e.g., using an EpiPen for severe allergic reactions), having a good grasp on food-handling procedures to avoid food poisoning and to protect those with food allergies, being well-versed in basic medical treatment (e.g., ankle sprain, poison ivy), and monitoring hydration are also vital.

Campgrounds and buildings should be properly maintained as well, and weather conditions need to be taken into account for outdoor activities.

It is perfectly reasonable to inquire about any of these issues before signing up your child for camp. If your child has an allergy or other special circumstance, game-plan with camp organizers in advance.

Most children will have fond memories of summer camp. But if they are injured due to negligence, schedule a free consultation at our office. **Corradino & Papa** are always here to protect your rights. ■

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hidden danger on the grill



Over the summer (and beyond), grill masters should beware of transferring more than mouth-watering grub from grill to plate.

Stainless steel and brass wire brushes used to clean grill grates may drop sharp, tiny bristles that remain on the grate and find their way into food on the next go-round of grilling. They can get caught in tissues of the esophagus or make their way to the digestive tract, triggering pain, inflammation, infection, nausea, breathing or swallowing difficulty, and dangerous perforations, possibly necessitating emergency surgery.

Making matters worse, bristles might be difficult to detect with X-rays and other scans due to their tiny size. In some documented cases, patients underwent tests and doctor visits spanning weeks and even months before the culprit was discovered ... and suffered in the meantime.

The frequency of swallowed metal bristles is tough to determine. A 2016 study indicated that over a 12-year span, 1,700 Americans sought help at ERs. That might not sound like a huge number (try telling that to those affected), but the statistics included only *reported* cases and also didn't take into account urgent-care and other outpatient facilities.

Effective alternatives to metal-wire brushes include non-wire scrapers; "stone" tools; coil-shaped, bristle-free brushes; nylon brushes; and crumpled balls of aluminum foil, among others. YouTube has some helpful videos on safe grill-cleaning techniques.

If you insist on using a metal-wire grill brush, check out its condition prior to each usage, inspect the grill grate thoroughly, and give the grate a wipe-off with wet paper towels to help scoop up stray bristles. Buy a new grill brush each year, if not sooner.

May you enjoy a healthy and delicious grilling season! ■



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being perfectly frank

In 1916, Polish immigrant Nathan Handwerker got the ball rolling in Coney Island, New York, on the Nathan's Famous hot dog franchise. He had previously worked at Feltman's, New York's then-reigning hot dog champ.

Young Jimmy Durante, a singing waiter on Coney Island — and future voice of the *Frosty the Snowman* animated classic — had suggested that Nathan break away from Feltman's and sell hot dogs for 5 cents; Feltman's dogs were a pricey 10 cents. His entrepreneurial spirit stoked, Nathan concurred, though he was concerned the public might equate "cheap" with "unsafe."

So, he oiled up the marketing machine. Whether he handed out flyers to hospital workers, offering free hot dogs if they showed up at his stand in medical garb, or hired people to pose as hospital workers — the history is fuzzy — what appeared to be throngs of medical personnel crowded his stand, bestowing a beefy endorsement.

Over the decades, many prominent figures loved them some Nathan's. President Franklin Roosevelt hosted a White House lawn party for Britain's King George VI and Queen Elizabeth featuring Nathan's Famous hot dogs. King George requested seconds! Gangster Al Capone was a big fan, too — possibly a mixed blessing. Actor Walter Matthau's will instructed that Nathan's Famous hot dogs be served at his funeral. Now that's a last testament.

Of course, the Nathan's Famous hot dog eating contest is held every July 4th. Over 30,000 spectators and 1–1.5 million television viewers watch questionably sane competitors cram hot dogs (and buns!) down their gullets for 10 minutes for cash.

Nathan's Famous finally expanded its operations in 1968. With over 200 restaurants (brick-and-mortar and virtual) worldwide and their hot dogs sold at supermarkets in all 50 states, there have been very few losers ... but a whole lot of wieners. ■

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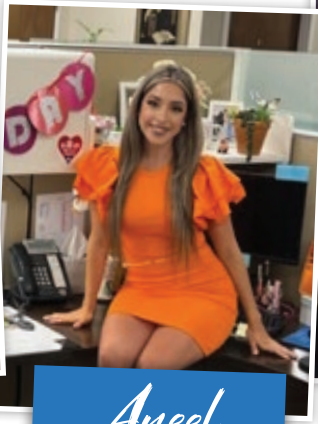


CELEBRATING CORRADINO & PAPA'S

July birthdays



Belki
JULY 2ND



Aneel
JULY 15TH



Jacek
JULY 17TH



Damarie
JULY 26TH

safely jetting ACROSS THE WATER

To beat the heat, many people hit the waterways for some refreshing, adventuresome jet ski fun. Pairing fun with safety should be a top priority.

Jet skis are capable of speeds of 60+ mph, and riders are vulnerable (no protective frame, seatbelts, etc.). Collisions with other watercraft, docks, piers, sand bars, swimmers, and submerged objects can cause serious injuries. So can ejections and flip-overs. With water involved, hypothermia, near-drowning, and drowning can enter the picture. Be sure to wear a life jacket!

According to United States Coast Guard statistics, from 2009 through 2018, jet ski accidents accounted for over 400 fatalities and nearly 7,000 injuries. The most common causes include:

- **Recklessness.** Excessive speed, inattentiveness, ill-advised stunts, disregard for navigational laws and regulations, or operating jet skis under the influence of alcohol or drugs is a recipe for disaster.
- **Rider inexperience.** State to state, the minimum age for unsupervised jet ski operation ranges from 12 to 18. There is a learning curve to operating jet skis, too. For instance, models prior to 2009 do not have brakes ("reversing"), and while coasting or reversing, a rider loses their ability to steer.
- **Weather conditions.** Wind, rain, rough surf, limited visibility, etc. make jet ski operation more difficult.

In addition to jet ski operator liability, manufacturers may be liable for injuries caused by a product defect or design flaw (e.g., engine fires, faulty controls). Rental companies can be on the hook for not properly inspecting and maintaining their jet skis, failing to provide operating instructions, or allowing someone unqualified or impaired behind the controls.

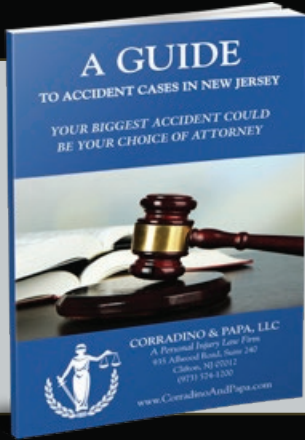
If your water outing results in injury due to another party's negligence, contact [Corradino & Papa](#) to protect your rights. ■



July 2023 – Mark Your Calendars

July 3 — Wimbledon Championships begin July 4 — Independence Day July 7 — Chocolate Day July 14 — Shark Awareness Day
July 16 — National Ice Cream Day July 22 — Hammock Day July 29 — Lasagna 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

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grilled steak pineapple skewers

Servings: 4–6; prep time: 1 hr.; cook time: 20 min.; total time: 1 hr. 20 min.

Grilled steak skewers with pineapple — a healthy, filling, and flavorful dish.

Ingredients

- 1 pound steak
- 1/4 cup pineapple cut into cubes
- 1/3 cup cherry tomatoes
- 1/4 red onion cut into thick cubes
- 1 yellow bell pepper cut into cubes
- 1 cup Italian parsley, rough chop
- 3 cloves garlic, smashed
- 1/2 cup cilantro, rough chop
- 1/2 cup olive oil
- 2 tbsp. red wine vinegar
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/4 tsp. red pepper flakes

Directions

1. Using wooden skewers, place the steak, tomatoes, red onion, pineapple, and bell pepper onto each skewer.
2. Place the olive oil, parsley, cilantro, garlic, vinegar, salt, pepper, and red pepper flakes into a food processor, and blend until well mixed — this is the chimichurri sauce.
3. Pour half the chimichurri sauce over the skewers and marinate for 1 hour.
4. Grill the skewers for about 10 minutes on each side until the steak is cooked through.
5. Serve with the remaining chimichurri sauce on the side

Recipe courtesy of thedomesticdietitian.com. ■

