



# Corradino & Papa

*A Personal Injury Law Firm*

**973-574-1200**

**CHAMPIONS OF JUSTICE**



*Your Biggest Accident Could Be Your Choice of Attorney*

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# giving back

It started years back with a couple of turkeys. Since that time, it grew to a truckload of turkeys donated to the Boys & Girls Club of Clifton.

Now, Corradino & Papa, a personal injury law firm on Allwood Rd., have become leading philanthropists in their hometown. On Oct. 3, Jack Corradino, RC Papa, school and city officials joined to commemorate their donation of the second—and third—sculpture "Fighting Mustang" to Clifton. The law firm's first Mustang stands at the entrance to the CHS gym, a project C&P donated three years ago.

Over the years, Corradino and Papa has donated truckloads of turkeys to feed the hungry, purchased two yellow school buses to help the Boys & Girls Club of Clifton to get kids to and from events, as well as various other donations. Clifton Schools Superintendent, Danny A. Robertozzi, School Board Commissioner, staff and Mayor Ray Grabowski attended to show their thanks. ■

## November 2023 – Mark Your Calendars

Oct. 16 — Boss's Day

Oct. 14 — National Dessert Day

Oct. 12 — Farmer's Day

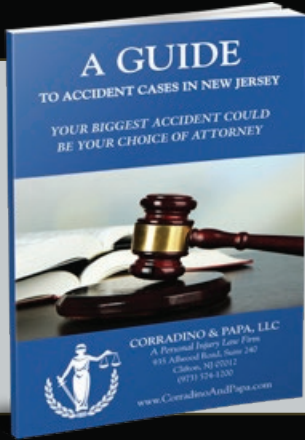
Oct. 9 — Columbus Day

Oct. 4 — Walk to School Day

Oct. 31 — Halloween

Oct. 26 — Pumpkin 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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**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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# Italian green beans

## WITH TOMATOES AND GARLIC

Servings: 4; prep time: 5 min.; cook time: 25 min.; total time: 30 min.

Try this delicious Thanksgiving (or anytime) recipe: Italian green beans that are full of traditional flavors, take just half an hour to make, and are healthy and filling!

### Ingredients

- 1 lb. fresh green beans
- 10 oz. cherry tomatoes (San Marzano or Datterini plum tomatoes work great, too!)
- 2 tbsp. extra virgin olive oil

### Directions

1. Wash the beans and the cherry tomatoes. Trim away the ends of the beans, and cut the tomatoes in half.
2. Add all of the ingredients to a small pot. Cover with a tight lid, and cook on medium heat for 25 to 30 minutes, stirring occasionally.
3. When the beans are cooked through, if the sauce is too thin, turn the heat on high and stir for a few more minutes until it thickens.
4. Serve immediately.

Recipe courtesy of Giorgia Fontana, [www.mediterraneanliving.com](http://www.mediterraneanliving.com). ■

