



Corradino & Papa

A Personal Injury Law Firm

973-574-1200

CHAMPIONS OF JUSTICE



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LIFESAVERS ...

and life takers



When a snowstorm, hurricane, or other event knocks out power — sometimes for days — a portable home generator (PHG) can restore a semblance of order when used properly and functioning correctly.

PHG owners can power important items such as refrigerators and freezers, lights, sump pumps, and heating and air-conditioning units, among others.

However, according to the Consumer Product Safety Commission, roughly 80 Americans die each year due to PHG-related carbon-monoxide (CO) poisoning — most PHGs are powered by gas, with some emitting CO in amounts equivalent to 450 cars. Another 2,800 people are sickened.

CO is odorless, tasteless, and colorless. It has tragically earned the moniker “silent killer.” No gas-powered appliance on the market today is responsible for as many deaths and illnesses as PHGs.

The federal government has known about the potential hazards of PHGs (which also include fires, explosions, and electric shock) for two decades, but the current statutory process basically allows PHG manufacturers to self-regulate, placing a drag on safety improvements.

Some people misuse PHGs, don't follow instructions, or neglect to purchase a CO detector. In other cases, however, there may be a design or manufacturing flaw, inadequate warnings on usage, or confusing instructions.

Portable home generator tips:

- Always operate PHGs **outdoors**, at least 20 feet from the house (or any building). **Never** operate one in an enclosed space.
- Exhaust should always be directed away from the house.
- Keep generators dry; don't use in the rain.
- Buy a PHG with an automatic shut-off feature that is triggered by high CO levels.
- Read all labels, instructions, and warnings on the PHG itself and in the owner's manual.

If you or a loved one has been harmed by a portable home generator, call our office to schedule a free consultation. ■



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OUT-OF-THE-BLUE winter danger

Snow squalls are brief interludes of intense winter weather that may include heavy snow, forceful winds, flash freezing, and whiteout conditions. They typically last only 30 to 60 minutes but can leave utter devastation in their wake.

Snow squalls form suddenly and are not an identifiable part of a prevailing weather pattern — in other words, they're tough to predict. A person can be driving along with beautiful blue skies one minute and be bombarded with winter's worst the next.

In March 2022, a snow squall in Schuylkill County, Pennsylvania, caused a chain-reaction 60-vehicle pileup on a major highway that sent 75 people to the hospital, claimed the lives of six vehicle occupants, and shut down the roadway for 12 hours. As difficult as weather conditions may be, drivers are still responsible for their actions (or inactions) and may be found negligent in cases where other drivers/passengers have been injured.

The National Weather Service issues snow squall warnings, which activate the wireless emergency alert system and spur audible warnings via smartphones. After hearing a warning, drivers should exit the highway as soon as possible. If it's too late for that and you're already being meteorologically besieged, slow down (sounds obvious); avoid sudden, sharp braking; flip on your headlights and hazard lights; and increase your following distance. If you pull over, be aware that others may have the same idea; when visibility is lousy, the shoulder can be hazardous, too. Always keep an updated emergency travel kit in your car.

Multiple-vehicle crashes can be challenging as far as assigning liability. If you have been injured due to a negligent driver, contact **Corradino & Papa** to protect your rights. ■

Click on our number and give us a call 973-574-1200... And visit our website click here



DON'T GET BURNED BY THE statute of limitations

In most states, the time you have to file a claim after you were injured—the Statute of Limitations (SOL)—is generally two years from when you were hurt in an accident (there can be exceptions, though, and your best bet is always to reach out to an experienced personal injury attorney to review the facts of your situation).

Unfortunately, some folks that we speak with are under the mistaken impression that as long as they have initiated conversations with the insurance company, exchanged paperwork, or are actively negotiating with the adjuster, they're in good shape as far as the SOL is concerned. This could not be further from the truth.

Fact is, to meet the requirements of the SOL, your injury claim has to be filed in court within the timeframe allowed by the SOL.

Simply getting things rolling and chatting with the insurance adjuster are not enough. Remember, the insurance adjuster is not your friend. His or her job is to settle your claim for as little money as possible...or to get it thrown out entirely or just make it go away (what better way for that to happen than to have the SOL run out).

To make matters worse, if the SOL does run out, you're out of luck. You can't file to get an extension or get an exception—your opportunity to collect compensation for your injuries is gone.

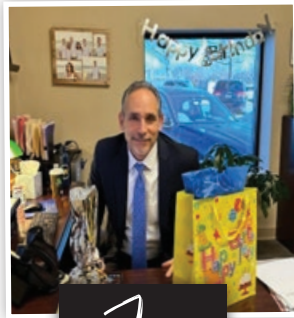
So, do yourself a favor: if you get injured in an accident and feel you may have a legitimate claim call **Corradino & Papa**. Our Attorneys are always ready and available to answer any questions. ■

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CORRADINO & PAPA'S BIRTHDAYS FOR the month of January



Cindy



Joe



Millie



Stephanie

choppy waters

FOR CRUISE LINE PI CASES

Millions of passengers depart North American ports each year to enjoy the pleasures of vacation cruises. Most vacationers end up having a great time and return home healthy, but cruise ships are floating cities — there's a boatload of opportunity for negligence to disrupt lives.

Here's a small sampling:

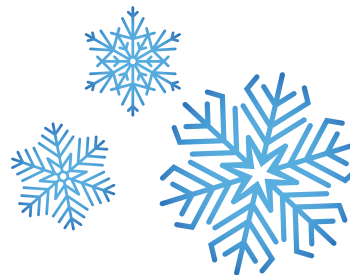
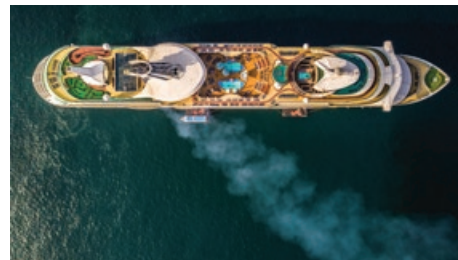
- Poorly maintained and/or slippery decks and floors
- Failure to take proper safety precautions during rough weather
- Insufficient lighting and/or security
- Lack of lifeguard staff
- Poorly designed/maintained ship features
- Medical malpractice
- Shore-excursion injuries (e.g., parasailing, snorkeling, horseback riding, hiking)

To expand upon excursions, when cruise lines contract with excursion companies who have a poor track record regarding negligence; fail to properly inform cruise passengers of potential excursion risks; or engage in any activity that raises the potential of harm, the cruise line may be liable for passenger injuries. In some cases, however, an injured passenger may need to file a claim solely against the excursion company.

Cruise-ship personal injury (PI) cases frequently face unique challenges:

- Timelines are squeezed for both notices of claim and filing a lawsuit.
- Cruise-line lawsuits typically will need to be filed in one of the major U.S. port cities, such as Miami, Los Angeles, or Seattle — no matter where the plaintiff resides or where the cruise ship departed.
- Injuries that occur in international waters or in another country complicate the proceedings. In addition, limits on compensation might come into play.
- The cruise ticket package usually lists a bunch of waivers and exemptions — some may be valid; some can be challenged.

Cruise injuries incurred due to negligence can be complex cases. Call our office for the skilled, experienced representation you need to attain rightful compensation. **Corradino & Papa** attorneys are always ready and available to answer any questions. ■



January 2024 – Mark Your Calendars

Jan. 21 — Squirrel Appreciation Day

Jan. 15 — Martin Luther King Jr. Day

Jan. 6 — Epiphany

Jan. 4 — Trivia Day

Jan. 1 — New Year's Day

Jan. 27 — Chocolate Cake Day

Jan. 23 — National Handwriting 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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Personal Injury
Car Accident
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.

holiday salmon

Ingredients

- (1-lb.) salmon fillet, about 1" thick
- Kosher salt
- 2 tbsp. extra-virgin olive oil
- 1 medium yellow onion, finely chopped
- 2 cloves garlic, finely chopped
- 5 oz. baby spinach
- 4 oz. cream cheese
- 1/2 c. grated Parmesan
- 1 tsp. dried dill
- 3/4 c. panko bread crumbs, divided
- Freshly ground black pepper
- 1 (15" x 10") sheet puff pastry, room temperature (preferably Pepperidge Farm)
- 1 large egg, beaten to blend

Directions

1. Preheat oven to 400°. Generously season salmon all over with salt. Place on a plate and refrigerate until chilled, about 15 minutes.
2. Meanwhile, in a large skillet over medium heat, heat oil until shimmering. Add onion, garlic, and a generous pinch of salt and cook, stirring occasionally, until onion is translucent, about 5 minutes. Add spinach and stir until vibrant green and starting to wilt. Stir in cream cheese, Parmesan, and dill and cook, stirring frequently, until cheeses are melted and combined, about 2 minutes. Stir in 1/2 cup panko and cook, stirring, until mixture is thickened, about 2 minutes more; season with salt and pepper.
3. Rinse salmon under cold water to remove salt, then pat dry with paper towels. Place sheet of puff pastry on a cutting board and arrange salmon in the center. (There should be about 2" dough on each side of the salmon.) Season salmon with salt. Spoon spinach mixture over salmon, making sure it stays in the center of fish; smooth in an even layer. Sprinkle remaining 1/4 cup panko over spinach mixture.
4. Fold long edges of dough over salmon, then fold short ends up. Flip seam side down and transfer to a parchment-lined baking sheet. Brush all over with egg wash, then cut shallow diagonal lines to score top of dough.
5. Bake salmon until pastry is golden brown and an instant-read thermometer inserted into thickest part of salmon registers 140°, 25 to 35 minutes. Transfer salmon to a platter and slice. ■

