



# Corradino & Papa

*A Personal Injury Law Firm*

**973-574-1200**

**CHAMPIONS OF JUSTICE**

page 2

An accident with an uninsured driver

Like clockwork: spring potholes

page 3

Birthdays for March

The frustrations of expressive aphasia

page 4

Grandma's Irish soda bread

## artificial intelligence

### AND PI CASES

In simplified terms, artificial intelligence (AI) refers to the simulation of human intelligence via software-coded aids. It can learn, discover, problem-solve, rationalize, adapt, and take actions that maximize the chances of achieving specific goals — typically without human assistance.



AI is being utilized in many industries and is quickly gaining traction in the personal injury field. There are benefits galore and a few drawbacks, too.

AI-powered legal research can assess massive amounts of legal documents, statutes, court cases, medical records, and police reports in a fraction of the time human effort would take. It can also highlight relevant legal precedents and identify patterns that often escape human attention. Additionally, AI can assist attorneys in drafting legal documents.

Case values can be assessed by AI-powered algorithms, which analyze the nature and severity of injuries, medical costs, and lost wages. AI is also a useful tool in assessing the tendencies of judges and opposing attorneys, and can benefit personal injury attorneys in jury selection.

As for AI drawbacks, personal injury plaintiffs should know that insurance companies are already heavily invested in AI utilization — all too frequently attempting to lower payouts to claimants. In addition, AI programs are only as reliable as the data on which they are trained. Biases can be major impediments on the path to fairness and justice.

AI should complement human expertise and critical thinking, not be their substitute. Empathy, compassion, and proper interpretation and context of AI-generated information still require a human touch. AI is a tool for lowering costs in personal injury cases, quickening the pace of case outcomes, and improving overall efficiency, accuracy, and fairness.

If you are injured due to someone's negligence, contact **Corradino & Papa** to protect your rights. ■

*Your Biggest Accident Could Be Your Choice of Attorney*

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# AN ACCIDENT WITH AN uninsured driver

The Insurance Research Council found that 1 in 7 drivers in this country do not have auto insurance. If you are involved in an accident with the “1,” the ramifications can be substantial.

A person who lives in a “no-fault” state will have their medical bills, lost wages (with state-to-state variations), and funeral expenses paid by their own insurance company, up to the coverage limits, regardless of who was at fault in an accident. A driver will need separate collision coverage to cover auto repairs.

In a “fault” (or “tort”) state, the at-fault driver is responsible for paying for damages and injuries to the other driver. If the at-fault driver has no insurance, you obviously aren’t going to be compensated by their nonexistent insurance company. In this scenario, you could file a personal injury claim against the at-fault driver to receive compensation for damages. However, if the at-fault driver wasn’t paying for auto insurance, it’s possible they won’t be able to pay for your damages.

Under these circumstances, your medical bills can be paid by your health insurance, and collision coverage can help you with auto-repair costs. However, in both cases you will be stuck with unmet deductible costs. As for lost wages and pain and suffering, you’re on your own.

Every driver should purchase uninsured/underinsured (UM/UIM) motorist insurance. It’s a great preventive measure to counter an otherwise dire situation. If the at-fault driver doesn’t have any, or enough, insurance to cover your damages, your UM/UIM policy will cover you up to the policy limits. It’s relatively inexpensive, so buy as much as you reasonably can. ■

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## LIKE CLOCKWORK: spring potholes



Freezing winter temperatures combined with precipitation equals a surge of spring potholes. It’s basic science: Asphalt is porous; rain and melted snow seep into crevices; water expands when it freezes; asphalt is degraded; weight from vehicles collapses asphalt; potholes form.

A 2022 AAA survey found that, in 2021, approximately 10% of drivers experienced pothole damage to their vehicles necessitating repairs — to the tune of \$600 per incident. But that’s not the worst of it. Potholes may cause drivers to lose control of their vehicles or swerve out of their lane, jeopardizing not only themselves, but also other drivers and vehicle occupants, motorcyclists, bicyclists, and pedestrians. Cyclists who strike potholes might be launched from their rides.

If a pothole plays a role in someone sustaining an injury, a state, county, or city might be liable for damages. If they already knew about the pothole, or should have known, and failed to adequately address the problem in a reasonable amount of time, they may be on the hook since they are responsible for keeping roadways in “reasonably safe” condition.

But things can get tricky, as government is typically protected by the doctrine of sovereign immunity — they are not subject to claims or lawsuits without their consent. If a pothole incident occurs on private property (e.g., a business’s parking lot) and causes harm, the property owner may be subject to a premises liability claim.

Stay alert to potholes; beware of puddles; make sure your tires are in good condition; when a pothole is unavoidable, slow down and keep the steering wheel straight to improve control; and report menacing potholes to the proper authorities.

If you suffer harm due to someone’s negligence, contact our firm, **Corradino & Papa**, for skilled and thoughtful representation. ■

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# birthdays for March



## THE FRUSTRATIONS OF expressive aphasia

Expressive aphasia (EA) is a neurological condition that impairs one's speech and communication skills. Strokes and traumatic brain injuries — such as those incurred due to slip-and-fall incidents and vehicular collisions — are frequent causes of EA, damaging the area of the brain responsible for language.

In most situations, a person affected by EA will understand speech but have a difficult time speaking fluently themselves. They usually have full awareness of what they want to say, but their expression is hindered.

They typically use short phrases, with small connector words omitted in many cases (but their sentences are otherwise comprehensible); sometimes certain words they intend to say may come out as similar-sounding words that don't fit the conversation. Reading is generally not affected, but the ability to write may be limited.



The outcomes for those with EA depend on the circumstances and vary from person to person. Very mild cases sometimes resolve naturally. Many others may see improvement (some significant, some less so) of their condition over time but never achieve a full recovery.

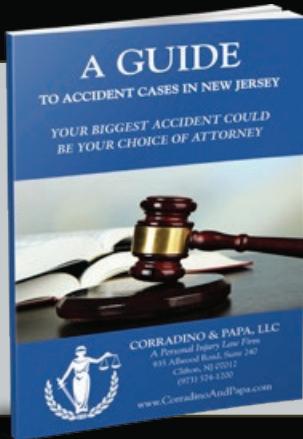
Those afflicted by EA may be subject to frustration, which can lead to isolation and depression, as their navigation of daily tasks and social and professional lives are altered. Speech and language rehabilitation — when begun soon after the injury — and professional counseling can be beneficial therapies; some prescription medications are being developed that show promise. Love, patience, and inclusion displayed by family members and friends can help EA patients to better cope with their challenges.

If expressive aphasia caused by someone's negligence affects you or a family member, contact our firm, [Corradino & Papa](#), to attain rightful compensation for your injury. ■

## March 2024 – Mark Your Calendars

Mar. 3 – National Anthem Day	Mar. 10 – Daylight Saving Time Begins	Mar. 17 – St. Patrick's Day	Mar. 19 – First Day of Spring
Mar. 26 – Make Your Own Holiday Day	Mar. 29 – Good Friday	Mar. 31 – Easter	

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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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# Grandma's Irish soda bread



*Irish Soda Bread is a quick bread that does not require any yeast. Instead, all of its leavening comes from baking soda and buttermilk. This Irish Soda Bread recipe is my grandmother's and has been cherished in my family for years. It's dense, yet soft and has the most incredible crusty exterior.*

### Ingredients

- 1 and 3/4 cups (420ml) buttermilk
- 1 large egg (optional, see note)
- 4 and 1/4 cups (531g) all-purpose flour (spooned & leveled), plus more for your hands and counter
- 3 Tablespoons (38g) granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 5 Tablespoons (71g) unsalted butter, cold and cubed
- optional: 1 cup (150g) raisins



### Directions

1. **Preheat oven & pan options:** Preheat oven to 400°F (204°C). There are options for the baking pan. Use a regular baking sheet and line with parchment paper or a silicone baking mat (bread spreads a bit more on a baking sheet), or use a seasoned 10-12 inch cast iron skillet (no need to preheat the cast iron unless you want to), or grease a 9-10 inch cake pan or pie dish. You can also use a 5 quart (or higher) dutch oven. Grease or line with parchment paper. If using a dutch oven, bake the bread with the lid off.
2. Whisk the buttermilk and egg together. Set aside. Whisk the flour, granulated sugar, baking soda, and salt together in a large bowl. Cut in the butter using a pastry cutter, a fork, or your fingers. Mixture is very heavy on the flour, but do your best to cut in the butter until the butter is pea-sized crumbs. Stir in the raisins. Pour in the buttermilk/egg mixture. Gently fold the dough together until dough is too stiff to stir. Pour crumbly dough onto a lightly floured work surface. With floured hands, work the dough into a ball as best you can, then knead for about 30 seconds or until all the flour is moistened. If the dough is too sticky, add a little more flour.
3. Transfer the dough to the prepared skillet/pan. Using a very sharp knife or bread lame, score the dough with a slash or X about 1/2 inch deep. ("Score" = shallow cut.)
4. Bake until the bread is golden brown and center appears cooked through, about 45-55 minutes. Loosely tent the bread with aluminum foil if you notice heavy browning on top. For a more accurate test, the bread is done when an instant read thermometer reads the center of the loaf as 195°F (90°C).
5. Remove from the oven and allow bread to cool for 10 minutes, and then transfer to a wire rack. Serve warm, at room temperature, or toasted with desired toppings/spreads.
6. Cover and store leftover bread at room temperature for up to 2 days or in the refrigerator for up to 1 week. We usually wrap it tightly in aluminum foil for storing. ■



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