



# Corradino & Papa

*A Personal Injury Law Firm*

**973-574-1200**

**CHAMPIONS OF JUSTICE**



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Top 100 Lawyers for 2025

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Corradino & Papa, LLC

## **Career Day!**

Tim Fonseca had the privilege of speaking at his son's school and shared with the 5th-grade class what it means to be a personal injury lawyer



*Your Biggest Accident Could Be Your Choice of Attorney*

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# With over 35 years of experience,

Jack Vincent Corradino, Esq., founder of Corradino & Papa, LLC, is a fearless advocate for personal injury victims.

From multimillion-dollar recoveries to unwavering community support, he's dedicated to justice – both in and out of the courtroom.



In a recent accolade that underscores his commitment to excellence and significant impact in the field of personal injury law, Jack Vincent Corradino, Esq., has been **recognized as one of the Top 100 Lawyers for 2025**. This prestigious recognition reflects his deep understanding of legal principles, his prowess in navigating complex litigation, and his commitment to securing justice and maximum compensation for his clients. The award, granted by Top 100 Lawyers, assesses a combination of qualities, including legal expertise, ethical standards, client satisfaction, and a track record of success. Mr. Corradino's inclusion in this list not only celebrates his professional accomplishments but also reaffirms his status as a leading litigator in New Jersey, dedicated to upholding the highest standards of the legal profession.

Top 100 lawyers <https://corradinoandpapa.com/rating-methodology/> ■



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## school bus accident attorneys

### IN CLIFTON, NJ. PROTECTING NEW JERSEY'S YOUNGEST COMMUTERS THROUGHOUT THE STATE



When it comes to our children, nothing is more important than safety. School buses in New Jersey are a vital part of daily life for thousands of families, ensuring students get to and from school safely. However, more and more school districts contract with private commercial school bus companies instead of directly overseeing transportation. These companies– not the schools– hire the drivers, many of whom are unqualified and undertrained. When these commercial bus companies put those drivers behind buses that are poorly maintained and not properly inspected, accidents can happen.



When accidents happen, it's common to find that school bus companies prioritize profit over safety, cutting corners on driver training and vehicle maintenance, often ignoring or disregarding their own safety policies.

When negligence occurs, the consequences can be severe, leaving young students vulnerable to injuries. In these critical moments, experienced New Jersey school bus injury lawyers are essential in holding these companies accountable.

At Corradino & Papa, LLC, we understand the significant trust parents place in school transportation systems. Our firm is committed to upholding that trust by advocating for stringent school bus safety standards and providing robust legal support for victims of school bus injuries. With a long-standing tradition of legal excellence in Clifton and throughout New Jersey, Corradino & Papa, LLC stands as a pillar of support for families facing the aftermath of school bus accidents and injuries.

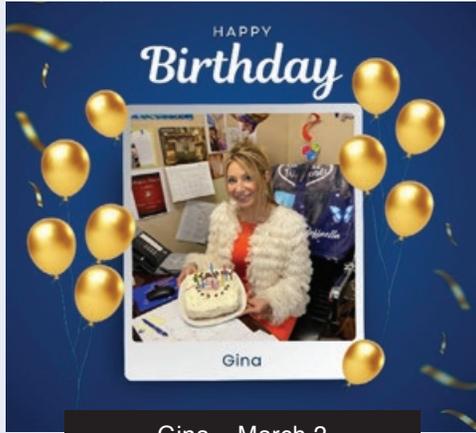
If your child gets injured in a school bus accident, contact Corradino & Papa. Our team of skilled attorneys harnesses in-depth knowledge and extensive resources to ensure that justice is served and that the affected families receive the compensation and care they deserve.

<https://corradinoandpapa.com/new-jersey-school-bus-injury-lawyers/>. ■

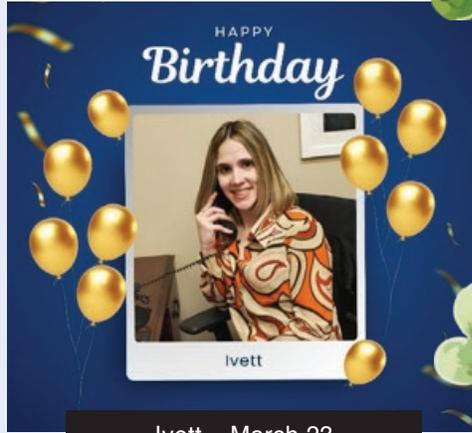
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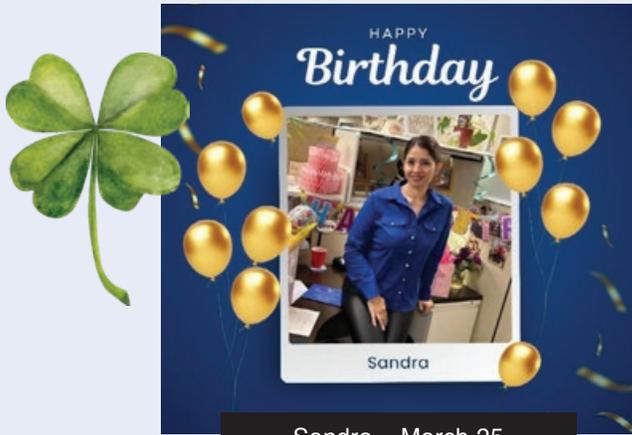
# celebrating MARCH BIRTHDAYS



Gina – March 2



Ivett – March 23



Sandra – March 25



Angie – March 26

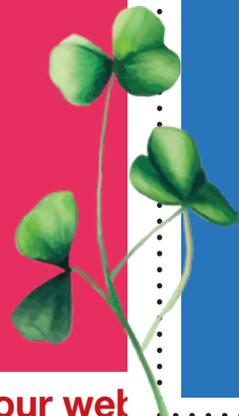


CORRADINO & PAPA

## Happy Valentine's Day!



A Valentines Day  
Recap from all of us  
at Corradino & Papa.



## March 2025 – Mark Your Calendars

Mar. 4 – Mardi Gras    Mar. 5 – Ash Wednesday    Mar. 9 – Daylight Saving Time begins    Mar. 17 – St. Patrick's Day    Mar. 20 – First day of spring

Mar. 28 – Weed Appreciation Day    Mar. 31 – Bunsen Burner Day

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A Personal Injury Law Firm

**CP** **Champions Together**



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- 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.

# whole-wheat Irish soda bread

*Yield: 2-lb. loaf (12 servings); cook time: 10 min.; additional time: 1 hr. 20 min.; total time: 1 hr. 30 min.*

*Soda breads are hearty, healthy, and tasty. They're versatile, too, as the dough can be shaped into scones or a round loaf, depending on the occasion.*

## Ingredients

- 2 cups whole-wheat flour
- 2 cups all-purpose flour, plus more for dusting
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2¼ cups buttermilk

## Directions

1. Preheat the oven to 450°F. Coat a baking sheet with cooking spray, and sprinkle with a little flour.
2. Whisk whole-wheat flour, all-purpose flour, baking soda, and salt in a large bowl. Make a well in the center and pour in buttermilk. Using one hand, stir in full circles (starting in the center of the bowl, working toward the outside of the bowl) until all the flour is incorporated. The dough should be soft but not too wet and sticky. When it all comes together, in a matter of seconds, turn it out onto a well-floured surface. Clean the dough off your hand.
3. Pat and roll the dough gently with floury hands, just enough to tidy it up and give it a round shape. Flip over and flatten slightly to about 2 inches. Transfer the loaf to the prepared baking sheet. Mark with a deep cross using a serrated knife, and prick each of the 4 quadrants.
4. Bake the bread for 20 minutes. Reduce oven temperature to 400°F, and continue to bake until the loaf is brown on top and sounds hollow when tapped, 30 to 35 minutes more. Transfer the loaf to a wire rack and let cool for about 30 minutes.

*Recipe courtesy of [www.eatingwell.com](http://www.eatingwell.com). ■*

