



Corradino & Papa

A Personal Injury Law Firm

973-574-1200

CHAMPIONS OF JUSTICE



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annual toy drive

Join us in bringing joy to hospitalized children! Corradino & Papa is proud to donate every year a generous supply of age-appropriate toys to Morgan Stanley Children's Hospital to support their child life program and bring joy and smiles to young patients during their stay. ■



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Corradino & Papa donate turkeys

TO THE CLIFTON BOYS AND GIRLS CLUB



Every year, Corradino & Papa have always found a way to donate turkeys to families in need in the Clifton Community.

The holidays just aren't a holiday, without the special foods that grace our tables year after year. Thanksgiving means green beans, pumpkin pie, and a beautiful turkey at the center of the table.

Right now, 1 in 9 of our New Jersey neighbors have trouble affording enough to eat every day, much less a special holiday feast.

No act of kindness, no matter how small, is ever wasted. Corradino & Papa believes that giving is not a duty, but a privilege. ■



CORRADINO & PAPA

generously donated coats

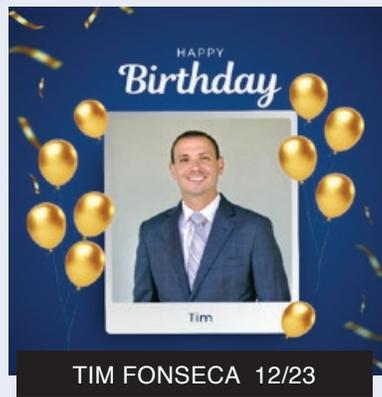
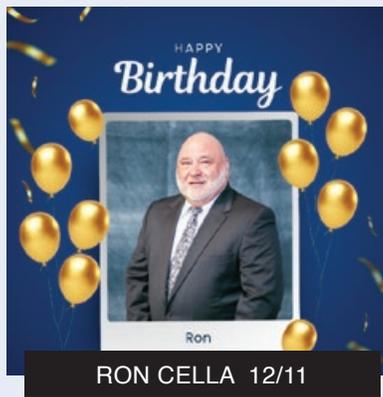
Every year, Corradino & Papa is proud to donate warm coats to children in need to Certified Angels in Passaic.

We provide essential winter coats for children facing difficult circumstances ensuring they stay warm throughout the cold season. Our firm strives to make a difference in the lives of many children who need it most. ■



Click on our number and give us a call [973-574-1200](tel:973-574-1200)... And visit our website [click here](http://www.CorradinoandPapa.com)

December birthdays



ugly sweater day

common car-crash injuries

According to the National Highway Traffic Safety Administration, vehicular crashes injure over three million people annually in this country. Although injuries vary widely, the following are some of the more common ones.

Soft-tissue injuries are injuries to muscles, ligaments, and tendons. A notable soft-tissue injury is whiplash, caused by sudden, forceful, and unnatural movement and stretching of the muscles and ligaments in the neck and upper back.

Scrapes and lacerations may be produced by projectiles inside the vehicle (e.g., a cell phone), deployed airbags, or the sheer force of impact, such as a head smacking into a side window.

Impact may also spur closed head injuries, ranging from a concussion—a bruising of the brain as it's slammed against the skull—to severe brain damage, which may permanently impair physical and/or mental capacity.

Chest injuries can take the form of contusions or bruises, or something more sinister, such as broken ribs, a cracked sternum, or internal injuries. Although seatbelts greatly reduce the risk of serious injury, they may be the source of severe bruising in a high-impact collision.

Arms and legs may bear the brunt of injuries in some crashes. Legs may strike the dashboard or seat in front of them and be subject to bruising, sprains, or some nasty fractures. A side impact can put an arm in the direct line of fire and expose it to any number of injuries.

Some injuries are not readily apparent and may take days, weeks, or even months to manifest. Seek medical treatment promptly for even the slightest discomfort. Also contact [Corradino & Papa](#), knowledgeable auto accident attorneys to protect your rights. ■

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December 2024 – Mark Your Calendars

Dec. 25 — Christmas

Dec. 21 — Winter solstice

Dec. 13 — Violin Day

Dec. 7 — Letter Writing Day

Dec. 7 — Pearl Harbor Remembrance Day

Dec. 31 — New Year's Eve Day

Dec. 25 — Hanukkah (sunset)

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

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Champions Together



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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

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.

chocolate peppermint cookies

Ingredients

- 1 ¼ c. all-purpose flour
- ¼ tsp. baking powder
- ¼ tsp. kosher salt
- 1/2 c. (1 stick) unsalted butter, at room temperature
- 1/3 c. sugar
- 1 large egg yolk
- 1/2 tsp. pure vanilla extract
- 1/4 tsp. peppermint extract
- 4 oz. dark chocolate, chopped
- 3 candy canes, crushed, for sprinkling

Directions

1. In medium bowl, whisk together flour, baking powder, and salt. In stand mixer on medium, beat butter and sugar, scraping bowl halfway through, until light and fluffy, 2 to 3 minutes. Beat in yolk, then extracts.
2. Reduce speed to low, gradually add flour mixture and mix until just incorporated. Turn out dough onto piece of plastic wrap and shape into 6-inch log. Wrap and freeze 30 minutes to 3 months. (If freezing longer, let thaw slightly at room temp to ease slicing; cookies may need an extra 1 to 2 minutes of baking.)
3. Heat oven to 350°F. Line 2 baking sheets with parchment paper. Slice log crosswise 1/4 inch thick and transfer to prepared baking sheets, spacing 2 inches apart. Bake, rotating positions of pans halfway through, until cookies are light golden brown around edges, 12 to 15 minutes. Let cool on baking sheets 5 minutes, then transfer to wire racks to cool completely.
4. In bowl, microwave chocolate in 20-second increments, stirring in between, until melted and smooth. Dip cooled cookies halfway in chocolate, sprinkle with candy cane bits, and return to parchment-lined baking sheets. Refrigerate until set, at least 15 minutes, then refrigerate in airtight container to keep chocolate from melting. ■

