



# Corradino & Papa

*A Personal Injury Law Firm*

**973-574-1200**

**CHAMPIONS OF JUSTICE**



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## Bloomin' 5K and 1 Mile Walk

SUN APRIL 26, 2026



Whether you're a competitive or recreational runner, a seasoned or novice walker, or just looking to meet up, have fun, and do good, the annual BLOOMIN' 5K Run/1 Mile Walk is for you! *St. Peter's Haven, a nonsectarian nonprofit and Clifton's only food pantry and homeless family shelter* will host BLOOMIN' at 8:30 AM on April 26, 2026

While the City of Clifton works on long-term solutions through a community-wide task force, proceeds from BLOOMIN' will help *St. Peter's Haven* to address more immediate needs, providing families and individuals in need with food and a pathway to greater independence and safe, stable housing. BLOOMIN' will feature a USATF-NJ sanctioned/certified course with Grand Prix status, a dog and stroller friendly walk, music, food, and fun activities for kids.

It's a fast 5K course with a downhill finish. Cash prizes for overall best. Beat the fastest time of 14:57.3 (Men) or 19:42.5 (Women) for additional cash prize. The 1 Mile Walk is a comfortable 3 times around Main Memorial Pond.

Come Join *Corradino & Papa* as they sponsor this event and visit our tent.

The Marketplace will have a DJ, Carb Station, Flower Station, Kids Activity Station and more.

Click this link to register

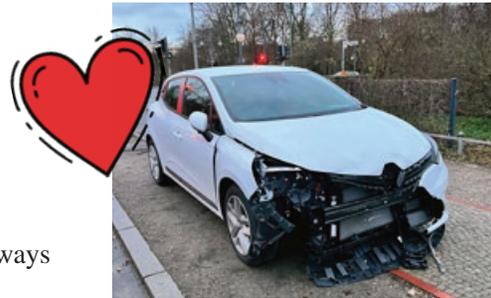
<https://runsignup.com/Race/Register/?raceId=66355>



*Your Biggest Accident Could Be Your Choice of Attorney*

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# THE UM/UIM COVERAGE safety net



In all 50 states, drivers are required to carry auto insurance. Despite that, a 2023 study conducted by the Insurance Research Council found 15% of drivers on the nation's roadways were uninsured; another 18% were underinsured.

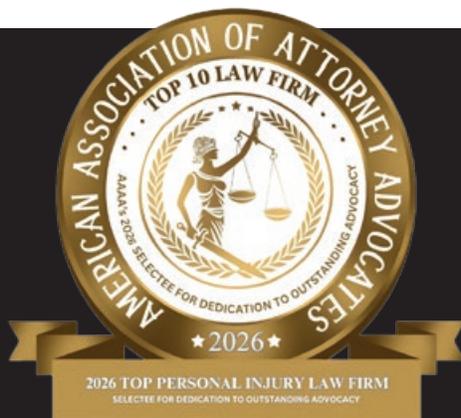
That's why uninsured/underinsured (UM/UIM) coverage is so valuable. In essence, your auto insurance company stands in for the uninsured/underinsured at-fault driver to compensate you for the harm you've suffered. UM/UIM coverage can also supplement personal injury protection (PIP) coverage. PIP kicks in immediately, no matter who was responsible for an accident, and helps pay medical bills, a portion of lost wages, and for essential services (e.g., childcare, yardwork). However, PIP isn't available everywhere, and its policy limits might be too low to fully cover one's injuries. At that point, UM/UIM takes the baton. Additionally, UM/UIM typically covers pain and suffering, emotional distress, loss of enjoyment of life, and permanent disability — up to policy limits.

In case you're wondering, filing a personal injury lawsuit against an at-fault driver who lacks insurance and financial assets is basically a futile endeavor.

UM/UIM protection often extends to victims of hit-and-runs where the driver cannot be identified (details vary from state to state); passengers in your vehicle at the time of an accident; instances when you are injured as a pedestrian or bicyclist by an uninsured driver; and resident relatives (household family members).

Be forewarned that if you file a UM/UIM claim, your own insurance company will still look to limit its payout.

If you are injured in an auto accident due to someone's negligence, contact Corradino & Papa. We'll take care of all the details and attain fair compensation for your injuries. ■



## CORRADINO & PAPA GRACIOUSLY RECEIVED AN AWARD FROM THE American Association of Attorney Advocates.

This directory is limited to attorneys and law firms who have been nominated and have affirmatively accepted their nomination. Corradino & Papa are proud to receive this award and be a valued member of the American Association of Attorney Advocates.

**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)**

# winter motorcycling challenges

## MORE THAN SNOW AND ICE



Motorcyclists face unique circumstances. They have only two points of contact with the road, are more vulnerable in a crash, and rider visibility is a perpetual issue—problems magnified by winter conditions.

In regions that experience winter's full barrage, motorcyclists are more scarce. However, other motorists may not be as alert to the few who remain on the roads. The sun's low angle over winter complicates visibility, too, as do motorists who clear off frost and snow from only small portions of their vehicles' windows.

Cold tires have diminished traction compared to warm ones. Tire pressure will be affected, too—it's not a bad idea to check the tires prior to each outing. Freeze-and-thaw cycles can lead to potholes, cracks in the road, etc., which are even more threatening to motorcyclists. Road salt and chemical treatments can compromise traction, and a road's outer edges are more susceptible to ice buildup. Sometimes temperatures fluctuate rapidly. Traveling through wooded/shaded areas or descending into low-lying areas may lead to a wet road suddenly becoming an icy one.

Dressing properly for the elements is critical. The cold can make a rider feel fatigued, diminishing alertness and reaction time, and cause muscles to stiffen, hampering maneuverability. Simply shivering can be distracting. Equipping a motorcycle with cold-weather wind guards and winter riding pegs can help combat winter conditions.

Finally, motorcyclists caught in a snowstorm need to employ commonsense measures like any other motorist: slow down, increase following distance, signal earlier, or pull over. If you are injured in a motorcycle accident due to someone else's negligence, contact [Corradino & Papa](#) to protect your rights. ■

## rear-end collisions CAN BE TRICKIER THAN THEY APPEAR

If you are hit from behind by another driver, whether at high speed or low speed, injury potential abounds.

What can be problematic about some rear-end collisions is that a person may not immediately feel pain or show any symptoms of bodily damage. It might be days, sometimes longer, before the effects are felt.

Whiplash injuries are prevalent in rear-end collisions. The body jerks forward upon impact, and the head and neck violently snap backward and then "whip" forward, damaging muscles, ligaments, connective tissues, and nerves.

Concussions also occur frequently. A concussion is more than a blow to the head that makes a person see stars; it's a brain injury that has the potential to impair one's quality of life well into the future and may have lifelong consequences.

In addition to shoulder injuries, lacerations, broken bones, and disk damage, victims may also experience tinnitus (ringing or buzzing in the ears), dizziness, and sleep disturbances.

Various factors can intensify the effects of a rear-end collision – a driver/passenger wasn't wearing a seatbelt, their head was turned or tilted at the time of impact, their vehicle was a small car, and the seat did not have a proper (or any) head restraint.

If you've been the victim of a rear-end collision, promptly schedule a medical evaluation with your doctor. Insurance companies often scoff at low-speed rear-end collisions and the harm they cause and question the motives of anyone who's not admitted to the hospital. Contact [Corradino & Papa](#), experienced auto accident attorneys to protect your rights. ■



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

Personal Injury

Car Accident

Truck Accidents

Auto Accident

Slip and Falls

Dog Bite

Premises Liability

Work Accidents

Workers' Compensation

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.

# herbed gnocchi and mushrooms



*A romantic, elegant, and delicious option for two on Valentine's Day.*

## Ingredients

- 8 ounces fresh or frozen gnocchi
- 4 tablespoons unsalted butter, divided
- 4 ounces cremini mushrooms, stems removed and quartered
- 2 cloves garlic, minced
- 1/2 cup dry white wine, such as sauvignon blanc or pinot grigio
- 1/2 cup fresh basil leaves, coarsely chopped
- Juice from 1/2 medium lemon
- Kosher salt
- Freshly ground black pepper
- Grated Parmesan cheese, for serving (optional)

## Directions

1. Bring a large pot of salted water to a boil. Cook the gnocchi according to the package instructions, drain, and set aside.
2. Meanwhile, heat 2 tablespoons of the butter in a large frying pan over medium heat. When the butter is melted and bubbling, add the mushrooms to the pan. Season with salt and pepper and cook, stirring occasionally, until softened and lightly browned, 4 to 5 minutes. Stir in the garlic and cook until fragrant, about 1 minute.
3. Pour in the wine to deglaze the pan, scrape up any browned bits at the bottom of the pan, and cook until the wine is reduced by half. Add the remaining 2 tablespoons butter, gnocchi, basil, and lemon juice. Swirl the ingredients around the pan so everything is well-coated, and cook until heated through and the flavors meld, 1 to 2 minutes. Serve immediately, topped with grated Parmesan cheese if desired.

**RECIPE NOTES:** Store leftovers in an airtight container in the refrigerator for up to 4 days. Store any uncooked gnocchi in an airtight container in the freezer for up to 3 months. ■