



# Corradino & Papa

*A Personal Injury Law Firm*

**973-574-1200**

**CHAMPIONS OF JUSTICE**

page 2

2025 holiday parade

Coats for kids!

page 3

January birthdays

Minimize the hazards  
of winter weather driving

page 4

Southwest chicken noodle bowl



## 19<sup>th</sup> annual toy drive

**Corradino & Papa** is proud to give back to the community, especially during the holiday season. This Christmas, our donation to the Morgan Stanley Children's Hospital reflects our commitment to bringing comfort, hope and joy to families who need it most. We are grateful for the opportunity to support these brave children and help make their holidays a little brighter.



**Corradino & Papa** is proud to donate protective vests to our dedicated K-9 Units, whose service means so much to our community. We were deeply saddened to hear of K-9 Luna's passing, and our hearts go out to the Passaic County Sheriff's K-9 Unit during this difficult time.

We remain strong supporters of our K-9 officers and the brave teams who work alongside them every day. Our sincerest condolences and unwavering gratitude go to all who serve.



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# 2025 holiday parade

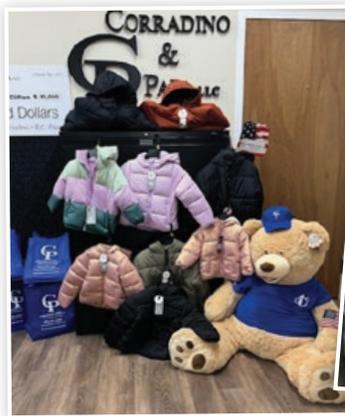
**Corradino & Papa** is proud to participate in this years holiday parade, celebrating community, tradition and the spirit of the season. We extend our heartfelt thanks to all the first responders who work tirelessly to keep our towns safe. Your dedication allows events like this to shine and we are truly grateful for all you do. Looking forward to next years Wallington Fire Department Holiday Parade. ■



## Coats for Kids!

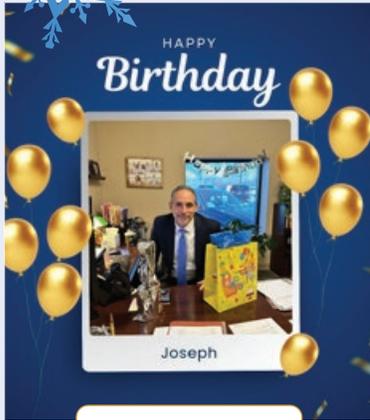
**Corradino & Papa** are proud to give back to our community by donating over \$500 worth of brand-new coats to Certified Angels annual coat drive. We believe Everyone deserves to stay warm during the winter months, and we're grateful for the opportunity to help families in need.

**Together, we can make a difference to help families in need one coat at a time. ■**



**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)**

# January birthdays



Joe 24<sup>th</sup>



Millie 11<sup>th</sup>



Cindy 21<sup>st</sup>



Elisa 10<sup>th</sup>

## minimize the hazards

### OF WINTER WEATHER DRIVING

Snow, blowing snow, sleet, and ice can make winter driving an adventure. Take the following precautions to more safely navigate the roadways.

Avoid driving on bad weather days if possible, but if you must head out, clear your hood, bumpers, and all lights of snow. Visibility and making your intentions known are paramount.

Also, clear your entire windshield, rear window, and side windows of snow and ice. Clean snow and ice accumulation off your roof, too. Slabs or chunks of snow and ice can fly off and endanger those behind you—trucks are even more problematic. The driver following you may be temporarily blinded, swerve to avoid the snow/ice, or have their windshield shattered. Some states levy fines for driving with roof accumulation—and higher fines when injury or property damage is involved. You could be subject to civil liability as well.

Mind your speed. Posted speed limits are intended for ideal road conditions. You can be well under the speed limit but still be driving too fast for conditions. The National Safety Council recommends a three-second following distance in good driving conditions. Double that, at least, in inclement winter weather.

Know your brakes. Antilock brakes should not be pumped. Maintain steady pressure when braking in snow and ice. “Regular” brakes should be pumped to avoid skidding. If your car begins to fishtail, steer in the direction you want to go.

Don't pass a snowplow. Stay at least six car lengths behind an operating plow and move away from the center line when one is approaching.

Winter conditions present unique driving challenges. If you've been injured by another driver's negligence, contact [Corradino & Papa](#) to your attorneys to protect your rights. ■



## January 2026 – Mark Your Calendars

Jan. 1 – New Year's Day    Jan. 4 – Trivia Day    Jan. 9 – Quitters' Day  
Jan. 14 – Dress Up Your Pet Day    Jan. 19 – Martin Luther King Jr. Day  
Jan. 24 – Compliment Day    Jan. 29 – Corn Chip Day

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**CP** **Champions Together**



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- Premises Liability
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- 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.

# southwest chicken noodle bowl

Servings: 4; prep time: 15 min.; cook time: 15 min.

*Sauerkraut has much wider potential than just New Year's Day. This delicious recipe will bear that out.*

## Ingredients

- 1 pound boneless, skinless chicken breast halves, thinly sliced
- 1 tablespoon Southwest seasoning
- 2 tablespoons extra virgin olive oil
- 4 cups low-sodium chicken broth
- 1 large red and/or yellow bell pepper, chopped
- 4 green onions, trimmed and cut diagonally into 1-inch pieces
- 1 medium russet potato, peeled and spiralized
- 1 cup fresh salsa
- 2 tablespoons fresh lime juice
- Sauerkraut of choice

## Directions

1. Sprinkle the chicken all over with the Southwest seasoning. Heat 1 tablespoon of the olive oil in an extra-large skillet over medium-high heat. Add half the chicken and cook, stirring occasionally, until no longer pink on the outside, about 2 minutes (the chicken will not be cooked through.) Transfer the chicken to a plate. Add the remaining olive oil and chicken to the skillet. Cook the chicken until no longer pink, 2 to 3 minutes. Return all of the chicken to the skillet.
2. Add the broth and bring to a boil. Stir in the bell peppers, green onions, and potato noodles and return to a boil. Reduce the heat and simmer, stirring occasionally, until the vegetables are tender and the chicken is cooked through, about 3 minutes. Gently stir in the salsa and lime juice and serve.
3. Top with your favorite sauerkraut.



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