



# Corradino & Papa

*A Personal Injury Law Firm*

**973-574-1200**

**CHAMPIONS OF JUSTICE**

*HAPPY Valentine's day*

page 2

Winter motorcycling challenges — more than snow and ice

When you need a lift

page 3

Happy birthday

workplace injuries

page 4

Strawberry cheesecake truffle



## shining a (head)light ON SAFETY

Imagine driving at night with high beams constantly on — without blinding oncoming drivers (or drivers in front of you with the rearview-mirror rebound). Well, the technology to pull off this feat is available and enjoyed in various countries. Unfortunately, the United States is lagging behind.



Adaptive driving beams (ADB) are headlights that utilize a system of LED lights, cameras, and sensors to detect other cars on the road and adjust their light patterns accordingly. Some ADB systems use shutters within the headlamp assembly, while others utilize multiple LEDs, some of which disable when their light is directed at another vehicle. In other words, the light emanating from your ADB headlights will dim for the occupants of vehicles in your light's path but will retain full brightness to the sides or over top of said vehicles.

ADB help drivers maintain good visibility without lifting a finger, making it easier to spot animals, pedestrians, and bicyclists and navigate curves without impairing the vision of other motorists. AAA conducted a study and found that ADB lighting systems improved roadway lighting by as much as 86% and produced no more glare than standard low beams.

ADB have been taboo in this country due to a standard that car headlights need distinct low and high beams. ADB don't meet this standard. The Infrastructure and Jobs Act passed in November 2021 seemingly gave the go-ahead for ADBs; however, a few bureaucratic and specifications bugs apparently still need to be worked out before automakers can incorporate the technology in all its intended glory ... hopefully soon.

If you are injured due to the negligence of another driver, contact [Corradino & Papa](https://www.CorradinoandPapa.com) to protect your rights. ■

*Your Biggest Accident Could Be Your Choice of Attorney*

**973-574-1200 • 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. ■

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

## when you need a lift

Ski resorts are popular winter destinations ... for good reason. Skiers and snowboarders can take on the challenge of the slopes and soak in winter's beauty simultaneously. Although these activities hold some inherent risk, riding up the mountain via a ski lift should not be perilous.

But ski lifts are mechanical devices, and sometimes things go awry due to negligence. For example, in March 2021, a father and two of his children were riding a lift at Camelback Mountain Ski Resort in Pennsylvania. The lift had been acting erratically, as reported by many witnesses, with chairs swinging violently at some points. Operators did not shut down the lift until after the chair seating the father and his kids detached, sending them plummeting over 20 feet to the ground. Their injuries included a fractured spine, pelvic fractures, a bruised lung, head injuries, lacerations, internal bleeding, and emotional harm — injuries from which the victims may never fully recover.

Most ski lift injuries involve getting on and off the lift or riders falling out of their chairs. In some situations, patrons aren't paying attention, attempt something ill-advised, or are struck by a medical condition. But in other circumstances, the ski resort and/or its contractors are guilty of negligent design, construction, maintenance, or operation — all of which can lead to Camelback-type situations as well as falls and injuries sustained while getting on and off lifts.

Overall, the risk of a ski lift injury is low; fatalities are rare. But they do happen, and sometimes they're the result of negligence. Enjoy everything winter has to offer, but if you are harmed by negligence, call

[Corradino & Papa](#) to fight for fair compensation for your injuries. ■

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

# happy birthday



## workplace injuries

*You may have options beyond workers' comp*

Someone injured on the job may be under the impression that workers' comp is their only avenue for compensation. In general, this is true, but there are a number of exceptions.

For example, if you were injured by a defective product, a products liability lawsuit against the manufacturer may be a possibility.

If a toxic substance caused you harm, the manufacturer might be subject to a toxic tort lawsuit. There are generally two kinds of toxic injuries – acute, which are apparent immediately; and latent, which may take years to appear. A worker may be able to file suit against the manufacturer of the toxic substance and/or any manufacturers of safety equipment that proved to be ineffective.

You might be able to bring a personal injury lawsuit against your employer if you were injured due to their intentional or egregious conduct. If your employer doesn't carry workers' comp insurance, you may be able to file a civil court action against them or collect money from a state fund.

If a third party is responsible for causing your injuries, filing a personal injury lawsuit against them is an option.

If an injury is disabling and prevents you from working, you may also be eligible for Social Security Disability Insurance (SSDI and SSI).

Workers' compensation in the form of temporary disability or permanent disability payments is usually quite low and doesn't provide anything for pain and suffering. There are no punitive damages to punish the employer for dangerous conditions or poor safety measures.

If you are injured on the job, consult with **Corradino & Papa**, experienced attorneys, to safeguard your rights. ■



### February 2025 – Mark Your Calendars

Feb. 17 – Presidents' Day

Feb. 14 – Valentine's Day

Feb. 9 – Super Bowl Sunday

Feb. 2 – Groundhog Day

Feb. 1 – No Politics Day

Feb. 27 – Polar Bear Day

Feb. 22 – Margarita Day

**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)**

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



**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.

# strawberry cheesecake truffle

## Ingredients

- 1 and 1/2 cups (150g) graham cracker crumbs (about 10 full sheet graham crackers)
- 4 ounces (113g) full-fat brick cream cheese
- 1/3 cup (40g) confectioners' sugar
- 1/3 cup (55g) finely diced strawberries\*
- 10 ounces (280g) white chocolate, coarsely chopped\*
- optional: 1 drop red or pink food coloring

## Directions

1. Line a large baking sheet with parchment paper or a silicone baking mat. Set aside.
2. Using a handheld mixer or a food processor, mix the graham cracker crumbs, cream cheese, and confectioners' sugar together. It may not come together at first, but if you keep mixing– and even use your hands for a minute– it will all come together to form 1 big clump. With a rubber spatula or wooden spoon, stir in the strawberries. The mixture will be wet from the strawberries.
3. Drop balls– about 1.5 – 2 teaspoons of mixture per truffle– onto the lined baking sheet. Chill in the refrigerator for 30 minutes. During this time, the truffles will “set” making them easier to roll into smooth balls. Roll into smoother balls after they've been refrigerated. Place back into the refrigerator as you melt the chocolate.
4. **Coat in chocolate:** Melt the white chocolate in a double boiler or the microwave. (Alternatively, you can temper the chocolate.) If using the microwave: place the chocolate in a medium heat-proof bowl. I like to use a liquid measuring cup. Its depth makes it easier for dipping. Melt in 15 second increments in the microwave, stirring after each increment until completely melted and smooth.
5. Dip each truffle completely into the chocolate using the spiral dipping tool or a fork. When lifting the ball out of the chocolate, remember to tap the dipping tool gently on the side of the bowl to allow excess chocolate to drip off. Place balls back onto the baking sheet after you dip each one. Stir food coloring into any leftover white chocolate, then drizzle over truffles. Refrigerate for 30 minutes or until chocolate has completely set before serving. ■

