



Corradino & Papa

A Personal Injury Law Firm

973-574-1200

CHAMPIONS OF JUSTICE



page 2

Chilling PI myths

Invasion of the privacy snatchers

page 3

October birthdays

Owner liability for injuries caused by dogs

page 4

Black bean 'n' pumpkin chili



a dead-end activity

Corn mazes are a beloved autumn tradition across many parts of the country. Amid all the frivolity, however, potential hazards are sometimes overlooked or ignored. Maze operators owe a duty of care to their patrons and need to be on top of some basics, including the following...



Safety rules and instructions should be posted in full view, and the maze operator should verbalize them or have an audio loop playing.

A potential fire should be of utmost concern. Fire + dried-out corn stalks/leaves + people = trouble. "No smoking" signs should be prominent throughout the property (and within the maze), and fire extinguishers should be strategically placed. All devices utilizing an open flame (e.g., a lantern) need to be banned. Coordination with the local fire company prior to maze season should be a priority for the maze operator.

Parking should not be immediately adjacent to the maze, especially grass lots. Hot vehicle undercarriages can, and have, set grass or corn fodder on fire, which then spreads ... like wildfire.

Maze entrances and exits should be free of obstructions, and vegetation should be cleared away from the perimeter of the maze.

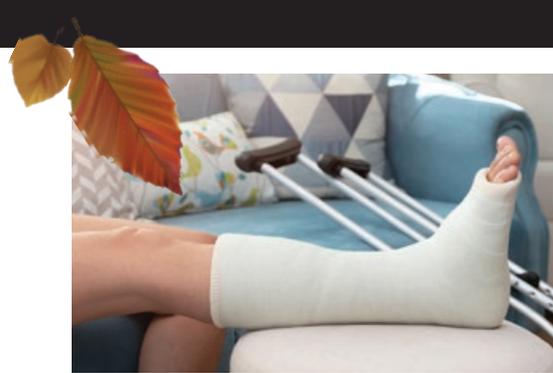
Corn mazes aren't the smoothest of walking surfaces — after all, they're cornfields! — but significant trip hazards such as ruts, holes, and bumps, as well as garbage and debris, should be dealt with in timely fashion.

When a corn maze is wildly popular, there should be a limit as to how many people are in the maze at one time. A sufficient number of maze staff is required for optimum monitoring, including someone on a raised platform.

If you are injured as a result of negligence, contact **Corradino & Papa** to protect your rights. ■

Your Biggest Accident Could Be Your Choice of Attorney

973-574-1200 • www.CorradinoandPapa.com



chilling PI myths

Abundant personal injury (PI) myths inject confusion and misunderstanding into situations that are already highly stressful. Here are a few we'd like to clear up:

Myth #1: You don't need an attorney to file a personal injury claim. Although technically true, the legal landscape is complex, confusing, and intimidating for those

without training. PI attorneys understand the laws, legal procedures, rules of evidence, and how to deal with insurance companies and opposing counsel. Research has shown that, on average, PI attorneys achieve settlements three times higher than plaintiffs who go it alone.

Myth #2: The person at fault will have to pay out of their own pocket. Many people are hesitant to file a claim/lawsuit against a relative, friend, or colleague, since they don't want to cause them financial hardship. Keep in mind that in most cases it's their insurance company that will be paying, not them.

Myth #3: You will have to make many court appearances. The vast majority of PI cases (95%) are settled before they ever reach trial.

Myth #4: Insurance companies strive to be fair. Initially, insurance adjusters may appear empathetic, compassionate, and reassuring to build rapport with you — they don't want you to hire a PI attorney. Insurance is a profit-driven business. The adjuster's aim is to pay you as little as possible.

Myth #5: Emotional or psychological harm is secondary to physical injuries. Physical injuries frequently come to mind first in PI claims, but depression, anxiety, and posttraumatic stress disorder resulting from negligence can be every bit as debilitating as physical injuries.

Our firm is passionate about helping victims of negligence achieve fair outcomes for their injuries. Contact [Corradino & Papa](#) if you have been injured, we stand ready to assist. ■

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

INVASION OF THE **privacy snatchers**

The popularity of drones has increased dramatically in recent years, both commercially and recreationally. They can be used for military purposes, search-and-rescue operations, wildlife tracking, package delivery, disaster response, surveillance of large properties ... and fun!

The Federal Aviation Administration estimates there are nearly one million recreational drone users in the U.S. Drones are enjoyable to fly, and some can take spectacular aerial photographs. Prices range from \$50 to \$1,500 or more, depending on the level of sophistication.

However, privacy issues have sometimes come into play with recreational drones. Many are equipped with high-definition cameras, negating the privacy afforded by a homeowner's solid fence. Some drones have been spotted hovering near bedroom windows, perhaps capturing someone changing clothes — some creepy, twisted stuff. Any surveillance of your private property or photos/videos taken without your consent is grounds for contacting the authorities.

Safety-wise, drones have sharp, metallic blades and may weigh up to 55 pounds, with some capable of traveling at 100+ mph. If an operator crashes one or there's a mechanical malfunction, a drone can do serious damage. Businesses and residences have had drones crash through windows, injuring customers or residents; spectators at outdoor events have been harmed; and kids at playgrounds have been struck.

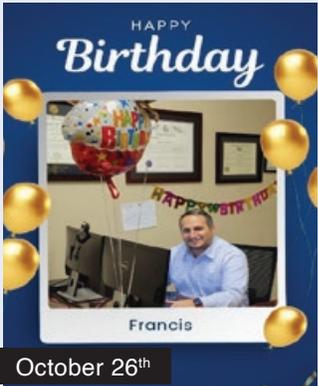
Federal and state laws concerning drone usage are evolving, as this is a relatively new area of law. Some of the regulations are a bit convoluted, but the following website breaks it down into more understandable terms: www.thedroneu.com/blog/usa-drone-laws-regulations-by-state.

If you have been physically and/or emotionally harmed by a wayward or negligent drone operator or manufacturer, contact [Corradino & Papa](#). We will fight to attain 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](#)

October birthdays



owner liability FOR INJURIES CAUSED BY DOGS

Approximately 4.5 million people are bitten by dogs each year (per the CDC), over 800,000 of whom

require medical attention. Dogs may be the source of other injuries as well—for instance, a dog may jump up on someone and knock them down or cause a bike rider to fall off their bike.

Owners may be liable under one of the following categories:

The “one-bite” law. A dog owner is liable for injuries their dog causes if they had reason to know their dog might cause that type of injury. A misinformed understanding of the law is that every dog gets a “free” bite, which isn’t necessarily true. While the first bite puts the owner on notice that the dog may be a danger, so does growling threateningly, snapping, or jumping on someone, among other behaviors. Owners may escape liability if the injured party provoked the dog or knowingly risked being injured by the dog.

Strict liability statute. Under this statute, the owner is liable if their dog bites/harms someone who was legally allowed to be where they were when the bite/harm occurred, and they did not provoke the dog—even if the owner had no reason to believe their dog would behave as it did.

Unreasonable carelessness. If negligence was shown in controlling a dog, the owner shall be held liable. For instance, an aggressive dog was in their pen, but the gate was left unlatched and the dog escaped and caused injury to someone.

If injured by a dog, contact [Corradino & Papa](#) to safeguard your rights. ■



October 2024 – Mark Your Calendars

- Oct. 2 — Rosh Hashanah (sundown)
- Oct. 9 — Emergency Nurses Day
- Oct. 14 — Columbus Day
- Oct. 16 — Boss’s Day
- Oct. 18 — Meatloaf Appreciation Day
- Oct. 25 — World Opera Day
- Oct. 31 — Halloween



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



CORRADINO & PAPA
A Personal Injury Law Firm



**Champions
Together**



corradinoandpapa.com
973-574-1200

**Click Here To Find Out More
About Our Practice Areas**

- 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.

black bean 'n' pumpkin chili

Yield: 10 servings (2½ quarts); prep time: 20 min.; cook time: 4 hr.

This slow-cooker chili uses ingredients you don't usually find in chili — for instance, pumpkin, which makes this dish so special. Cook up a big batch and freeze some for later; it tastes even better reheated.

Ingredients

- 2 tablespoons olive oil
- 1 medium onion, chopped
- 1 medium sweet yellow pepper, chopped
- 3 garlic cloves, minced
- 2 cans (15 ounces each) black beans, rinsed and drained
- 1 can (15 ounces) solid-pack pumpkin
- 1 can (14½ ounces) diced tomatoes, undrained
- 3 cups chicken broth
- 2½ cups cubed cooked turkey
- 2 teaspoons dried parsley flakes
- 2 teaspoons chili powder
- 1½ teaspoons ground cumin
- 1½ teaspoons dried oregano
- ½ teaspoon salt
- Cubed avocado and thinly sliced green onions, optional

Directions

1. In a large skillet, heat oil over medium-high heat. Add onion and pepper; cook and stir until tender. Add garlic; cook 1 minute longer.
2. Transfer to a 5-qt. slow cooker; stir in the next 10 ingredients. Cook, covered, on low, 4–5 hours. If desired, top with avocado and green onions.

Recipe courtesy of www.tasteofhome.com. ■

