



Corradino & Partners

A Personal Injury Law Firm

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CHAMPIONS OF JUSTICE



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Come join us!
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Festival

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Mediterranean tuna pasta salad



\$5,000 SCHOLARSHIP AWARDS available now

Go to our website

<https://newcorradinopapa.smartwebsitedesign.com/scholarship-opportunity/>

SCHOLARSHIP ESSAY • QUESTIONS 2026 •

Three \$5,000 Scholarships will be awarded to three High School Students entering their freshman year of a **New Jersey College 2026**

"What is your greatest strength and how do you feel you can improve it?"

Minimum 500 – 750 words

Deadline **JUNE 1, 2026**

One essay per student

Please provide a cover letter including your contact information, (full name, address, phone number, email, as well as information regarding the NJ college you will be entering in the fall)

Please submit essay to
hr@corradiopartners.com

Our firm will review all entries and the winners will be notified by email on **JUNE 15, 2026**.

BEST OF LUCK TO ALL HIGH SCHOOL STUDENTS APPLYING FOR A SCHOLARSHIP.

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MAY 29-31 GREEK ORTHODOX FESTIVAL GREEK DANCERS, RIDES, CARNIVAL GAMES, GREEK FOOD AND FUN!!



ST. GEORGE GREEK ORTHODOX CHURCH

**ANNUAL
GREEK FESTIVAL**

FRIDAY MAY 29TH
12PM-2PM LUNCH LIMITED MENU
6PM-11PM

SATURDAY, MAY 30TH
12PM TO 12AM

SUNDAY, MAY 31ST
12PM TO 7PM

GREEK CUISINE
GYROS · SOUVLAKIA · PASTITSIO · MOUSSAKA
ROAST LAMB SHANK · SPANAKOPITA
HAND MADE GREEK PASTRIES

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paving the way FOR ACCIDENTS

In 2023 (latest available data), 898 people were killed and over 40,000 injured in U.S. road construction zone crashes. Accidents caused by motorists predominantly involve speeding, distracted driving, impaired driving, and poor visibility. Poorly managed construction sites include hazards such as:

- Confusing or contradictory signage.
- Lack of warning signs or not enough advance notice.
- Missing or damaged barriers.
- Inadequate nighttime lighting.
- Abrupt transitions in road surfaces.
- Not enough separation between live traffic and construction activity.

These factors can lead to collisions with other vehicles or solid objects, veering off the roadway, or striking workers, pedestrians, bicyclists, etc.

Determining liability for a work zone crash can be a complex task. Besides other motorists, various elements of a construction site itself may be implicated.

For instance, in many construction-related crashes, a municipality or government agency may be involved in planning or overseeing a project. If they do a poor job and it leads to harm, they may be held liable. However, municipality and government agency claims typically involve notice requirements and sovereign immunity exceptions, posing extra obstacles for claimants to overcome.

Private contractors may be hired by the city or state to implement traffic control measures, erect signage, and place physical barriers. In turn, they may hire subcontractors to carry out more specific aspects of the project. Either could share responsibility for a crash.

Work zones are sometimes planned by engineering firms. If they devise an inherently unsafe plan or don't account for variables such as weather, visibility, or traffic patterns, they might be held liable.

If you suffer injury due to negligence in a road construction zone, contact **[Corradino & Partners, llc](#)** 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](#)



June birthdays



Jeanette June 11th



Angelo June 17th



Barabara June 19th



**Corradino & Partners
is Recognized by
Certified Angels at
their Annual Gala**

summer heat AND CAR INTERIORS

On average, 37 young children die each year from heatstroke in the U.S. after being left in a vehicle, according to San Jose State University data. Many others suffer permanent injuries.

Over half of victims are age 2 or younger. Sometimes a parent or caretaker forgot the child was in the car. Other times, they knowingly left the child in the car, believing they would only be gone “a few minutes.” But it only takes a few minutes for car interiors to become ovens.

On an 80° summer day, the interior of a closed car can rise 20 degrees in 10 minutes. Leather upholstery can make things worse. Rolling the windows down a few inches has minimal impact in preventing temperature elevation.

Young kids heat up more quickly, too, due to their small bodies — three to five times faster than adults — and their sweat glands aren’t fully developed, which hinders cooling. When a child’s internal temperature approaches 103°, it can be lethal. Internal organs and the brain swell, impairment sets in, and they’ll eventually cease functioning. Even when kids survive, they frequently experience permanent damage.

Don’t go thinking it’s only bad parents whose children die in hot cars. It can happen to anyone. Changes in routines, stress, miscommunication, sleep deprivation, and distractions can lead to devastating heartbreak.

Also, when your vehicle is parked at home, make sure it’s locked. A child playing outside might climb into an unlocked car and accidentally lock themselves inside.

Sometimes a daycare, preschool, aftercare program, or transportation service may be liable for harm to a child in a hot vehicle situation. Our firm offers experienced, skilled, and thoughtful representation for anyone who needs us. Contact **Corradino & Partners, llc** to protect your rights. ■



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June 2026 – Mark Your Calendars

June 6 – D-Day June 14 – Flag Day June 19 – Juneteenth June 21 – Father’s Day

June 21 – First Day of Summer June 26 – Food Truck Day



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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.

feta meatballs

WITH ZUCCHINI NOODLES

Yields: 4 servings; prep time: 15 min.; total time: 25 min.

Crumbled feta gives these meatballs tons of tangy, cheesy flavor.

Ingredients

- 1 lb. ground beef
- 1 large egg
- 1/2 cup crumbled feta cheese
- 1/3 cup panko
- 1/4 cup finely diced onion
- 3 garlic cloves, minced
- 1/2 tsp. dried oregano
- 1 tsp. ground cumin
- 2 tsp. kosher salt
- 1/2 tsp. black pepper
- 4 tbsp. salted butter
- 24 oz. fresh zucchini noodles
- Grated zest and juice of 1 lemon

Directions

1. Preheat the oven to 400° and line a baking sheet with parchment paper. Combine the beef, egg, feta, panko, onion, garlic, 1 teaspoon oregano, the cumin, 1 1/2 teaspoons salt, and the pepper in a large bowl. Mix with your hands until evenly combined.
2. Shape the mixture into 16 small meatballs (about 2 tablespoons each) and arrange on the baking sheet.
3. Bake the meatballs until cooked through, about 15 minutes.
4. Meanwhile, melt the butter in a large deep skillet over medium heat. Once melted, remove from the heat and add the zucchini noodles, lemon zest and juice, and remaining 1/2 teaspoon each oregano and salt. Toss well. Serve the meatballs with the zucchini noodles.



Recipe courtesy of www.thepioneerwoman.com. ■

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