Corradino & Partners

A Personal Injury Law Firm

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CHAMPIONS OF JUSTICE

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Chicken and kale sauté (with parmesan cheese)

SCAN ME

JACEK ZAPOTOCZNY named partner



It is with tremendous pride and joy that we congratulate Jacek Zapotoczny on becoming a Partner at Corradino & Partners

Jacek's dedication, hard work and commitment to our clients and firm have been invaluable. We are excited to celebrate this well-deserved achievement and look forward to his continued leadership as we grow together. ■





Your Biggest Accident Could Be Your Choice of Attorney

trick-or-treat night



Typically, when a home is decorated for Halloween or the porch light is on, an "implied invitation" has been extended to trick-or-treaters to step onto the property and come to the door. That means a homeowner is obligated to maintain their property in reasonably safe condition and warn invitees of dangerous conditions they know about (or should know about). For hazards that are "open and obvious," there might not be a duty to warn.

On the flip side, if a home is not decorated and the porch light is off, trick-or-treaters should stay away. The homeowner will not be held to the same standard as those who are participating in candy shakedowns.

Precautions for participating homeowners include:

- **Ensure proper lighting for pathways, steps, and porches** to prevent trips, slips, and falls. Consider solar- or battery-powered lights in areas not wired for electricity.
- **Make sure that walkways and steps are in good shape.** Mark uneven pavement and/or cracks in the driveway to alert guests. Check that step railings are solid, and clear pathways of leaves, branches, decorations, extension cords, and other tripping/slipping hazards.
- **Decorations can be spooky, but they shouldn't be startling.** For instance, sudden movements or noises from animatronics can scare someone into losing their balance and falling, or knocking over someone else.
- **Opt for battery-powered lights** in jack-o'-lanterns instead of lit candles.
- **Keep pets securely indoors,** away from the front door, to prevent anxious bites and excited knockdowns. Halloween sights and sounds can be overwhelming.
- **Supervise candy handouts** to prevent free-for-all chaos.
- **Check your homeowner's insurance policy** to verify that liability coverage extends to guest injuries.

If you or a family member is injured due to someone else's negligence, schedule a free consultation with **Corradino & Partners**. ■

Click on our number and give us a call 973-574-1200... And visit our website click here

happy halloween!

(PICTURES FROM OUR LAST YEARS OF HALOWEENS)











October birthdays



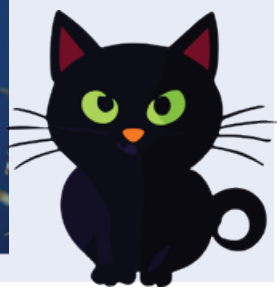












north caldwell historical park

AT WALKER PARK









The Walker family owned this 17-acre land centered around Walkers Pond. The pond and roughly 400 foot dam were constructed around 1928 and the property remained associated with the Walker family for years. North Caldwell purchased the property in 2016 to preserve it as a public open space. In May 2026, a historic marker was unveiled at Walker Pond and its history recording it as North Caldwell's first new historic marker since 1976. Residents can walk and enjoy the natural setting around the pond. The town also allows permitted community events and organized uses through the Recreation Department. ■



October 2026 – Mark Your Calendars

Oct. 4 — Golf Day
Oct. 9 — Fire Prevention Day
Oct. 12 — Columbus Day
Oct. 16 — Boss's Day
Oct. 23 — Mole Day
Oct. 31 — Halloween

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FREE BOOK

Get Corradino and Partners *New Ultimate Guide to Accident Cases in NJ,* written by Jack and RC. It will explain "Why your biggest accident could be your choice of attorney", and what to do in the event you are injured.



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

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chicken and kale sauté

(WITH PARMESAN CHEESE)

Serves 4



A quick and easy one-skillet dinner that fits the bill on weeknights and at dinner parties alike.

Ingredients

- 2 tablespoons olive oil
- 1½ pounds boneless, skinless chicken breasts, cut into 1/2-inch-thick strips
- Kosher salt
- Freshly ground black pepper
- 1 medium yellow onion, diced
- 3 cloves garlic, minced
- Pinch red pepper flakes
- 1 large bunch flat-leaf kale (about 12 ounces), stems removed and leaves coarsely chopped
- 1/2 cup dry white wine
- 1/2 cup grated Parmesan cheese
- 1 tablespoon freshly squeezed lemon juice

Directions

1. Heat the oil in a large skillet over medium heat until shimmering. Add the chicken, season with salt and pepper, and sauté until cooked through, 5 to 7 minutes. Transfer the chicken to a plate and cover to keep warm.
2. Add the onion, garlic, and pepper flakes to the skillet. Sauté until the onions are starting to soften, about 2 minutes. Stir in the kale, wine, and a pinch of salt. Cover and cook for about 5 minutes, stirring occasionally, until the kale is just tender.
3. Return the chicken and any accumulated juices to the skillet. Add the Parmesan and lemon juice and stir to combine. Taste and season with more salt and pepper as needed.

STORAGE NOTE: Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

Recipe courtesy of www.thekitchn.com. ■

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