



Corradino & Partners

A Personal Injury Law Firm

973-574-1200

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unleashing trouble

AT THE DOG PARK

Dog parks are popular — they provide off-leash opportunities for dogs to run, play, and socialize with other dogs in an area designed exclusively for them. But with the benefits come risks. Dog bites, knockdowns, and fights; poor park design or management; and inadequate owner supervision can harm dogs and humans alike.



Certain dogs are bad fits for dog parks. Overly aggressive, assertive, or territorial dogs — including those unneutered or unspayed — should not be attendees, nor should undersocialized dogs, who may bite as a fear reaction. An owner who knows of their dog's propensity to bite can be held negligent for harm caused by their dog.

Other dogs have an instinct to herd, chase, and nip that can be triggered at a spacious dog park, which might not be well received by other canines. Some dogs may provoke fights that need to be broken up, jeopardizing both dogs and humans.

Some owners enter a park, release their hound, then stare at their phone or socialize. Owners need to be alert and stay ready to de-escalate a tense situation or restrain their dog at a moment's notice.

Dog park operators might fail to post clear signage concerning the risks of off-leash activities and interactions between dogs. The design or location of a dog park may be suspect as well. For instance, if a dog park is located near a loud playground, dogs may become overexcited and possibly aggressive. If a park does not have separate areas for small and large dogs, or the fencing is poorly maintained, the potential for trouble is magnified.

If you or your pet is injured due to a negligent dog owner or park operator, contact [Corradino & Partners](#) to protect your rights. ■

Your Biggest Accident Could Be Your Choice of Attorney

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highlights

FROM THE 2026 PASSAIC COUNTY FAIR

Every year Corradino & Partners sponsor the annual Passaic County Fair. We have a FREE \$500 Cash Raffle, and the drawing is done on the last day of the fair. Unfortunately, it rained on Sunday and the last day was cancelled. However, we did pick a winner. *Congratulations to Dylan Lacroix.* We truly appreciate everyone's participation and support. We hope to see you all next year for another chance to win! ■



Click on our number and give us a call **973-574-1200...** And visit our website **[click here](http://www.CorradinoandPartners.com)**

September birthdays



Iris September 4th



Shantae September 30th



Jack

SEPTEMBER 17TH

A Special Happy Birthday to a truly generous and thoughtful leader, an incredible mentor and the heart of our firm. We are so grateful for your guidance and support.

*Wishing you a Wonderful Day –
You deserve the very Best!*

September 2026 – Mark Your Calendars

Sept. 7 – Labor Day Sept. 11 – Patriot Day Sept. 11 – Rosh Hashanah (begins sundown) Sept. 13 – Grandparents Day
Sept. 22 – First day of autumn Sept. 24 – Punctuation Day

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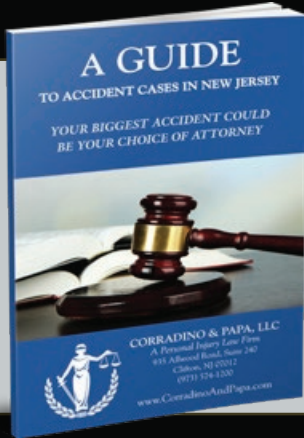
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FREE BOOK

Get Jack Corradino and Robert Papa's *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.

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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.

SKILLET VEGETABLE AND egg scramble

Servings: 4; prep time: 30 min.; total time: 30 min.

Nearly any vegetable will work for this easy and delicious skillet recipe, so choose your favorites or use what you have on hand.

Ingredients

- 2 tablespoons olive oil
- 12 ounces baby potatoes, thinly sliced
- 4 cups thinly sliced vegetables, such as mushrooms, bell peppers, and/or zucchini (14 oz.)
- 3 scallions, thinly sliced, green and white parts separated
- 1 teaspoon minced fresh herbs, such as rosemary or thyme
- 6 large eggs (or 4 large eggs plus 4 egg whites), lightly beaten
- 2 cups packed leafy greens, such as baby spinach or baby kale (2 oz.)
- 1/2 teaspoon salt

Directions

1. Heat 2 tablespoons oil in a large cast-iron or nonstick skillet over medium heat. Add potatoes; cover and cook, stirring several times, until they begin to soften, about 8 minutes.
2. Add 4 cups sliced vegetables and scallion whites; cook uncovered, stirring occasionally, until the vegetables are tender and lightly browned, 8 to 10 minutes. Stir in 1 teaspoon of herbs. Move the vegetable mixture to the perimeter of the pan.
3. Reduce heat to medium-low. Add 6 eggs and scallion greens to the center of the pan. Cook, stirring, until the eggs are softly scrambled, about 2 minutes.
4. Stir 2 cups leafy greens into the eggs. Remove from heat and stir to combine well. Stir in 1/2 teaspoon salt.

Recipe courtesy of www.eatingwell.com. ■



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