Carpey Family Annual Ski Trip

Last month, the Carpey family took their annual ski trip to Colorado.

Daughters, Emily and Julia, with Stuart at Beaver Creek, Colorado

Stuart and wife, Laura, in Boulder, Colorado
March is National Brain Injury Awareness Month

The Center for Disease Control and Prevention (CDC) says, every year, 1.7 million people sustain Traumatic Brain Injuries (TBI) with 1.3 million emergency room visits, 275,000 hospitalizations, and 52,000 deaths. The CDC also says that brain injuries are “a contributing factor to a third (30.3%) of all injury-related deaths in the United States.”

So, if brain traumas are a major contributor to so many deaths, what is the major contributor to so many brain traumas? In his book “Traumatic Brain Injury Survival Guide,” Neurologist Glen Johnson says most of the patients who come to him with brain injuries suffered their injuries as a result of car accidents.

Dr. Johnson goes on to outline the different classifications of head injuries, Open and Closed:

**Open Head Injury (OHI)**
Open head injuries often come as a result of hitting one’s head on any number of surfaces: windshields, steering wheels, etc. These injuries cause bruising and fracturing of the skull, external damages which alert doctors of possible internal trauma to the brain.

**Closed Head Injury (CHI)**
Closed head injuries are harder to identify. Similar to a hyperextension (or “whiplash”)

INSTRUCTIONS

1. Make the streusel topping: Combine the brown sugar, flour, cinnamon, and salt in a small bowl. Rub in the butter with your fingers until it reaches a crumbly state. Refrigerate until ready to use.

2. Preheat the oven to 375°F and set an oven rack in the middle position. Grease a 9-inch square pan with butter or nonstick cooking spray.

3. In a medium bowl, whisk together the flour, baking powder and salt. Set aside.

4. In the bowl of an electric mixer, beat the butter and granulated sugar until creamy, about 2 minutes. Add the eggs one at a time, scraping down the sides of the bowl and beating well after each addition. Beat in the vanilla extract and lemon zest.

5. Gradually add the flour mixture, alternating with the milk, beating on low speed to combine. Add the berries to the batter and fold gently with a spatula until evenly distributed. Do not over-mix.

6. Transfer the batter to the prepared pan and spread evenly. Sprinkle the streusel topping evenly over the batter. Bake for 40 to 45 minutes, until golden brown around the edges and a cake tester comes out clean. Let cool in the pan on a rack for about 20 minutes, then serve right from the pan.

7. This cake is best served on the day it is made.

Blueberry Coffee Cake

**INGREDIENTS**

**For the Streusel Topping**
- 6 tablespoons packed light brown sugar
- 1/2 cup all-purpose flour, spooned into measuring cup and leveled-off
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 4 tablespoons unsalted butter, cold, cut into 1/2-inch chunks

**For the Cake**
- 2 cups all-purpose flour, spooned into measuring cup and leveled-off
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 stick (1/2 cup) unsalted butter, softened
- 3/4 cup granulated sugar
- 2 large eggs
- 1-1/2 teaspoons vanilla extract
- 1 teaspoon packed lemon zest, from 1 lemon
- 1/2 cup milk
- 2 cups fresh blueberries (frozen may be used but do not defrost)

**REMINDER ABOUT OUR FIRM’S COMMUNICATION POLICY**

**About us:** We perform very high quality legal work. We are highly competent and we have a highly competent support staff, but we are not perfect. We can make mistakes. We will correct a mistake if we find it or if you point it out.

It is our policy to return phone calls in the order they are received and based on the priority of the situation. If you leave a message, your call will be returned usually within 24 hours. Some clients feel that calling multiple times in a day will get their call answered faster, but that is not the case. Email is the quickest way to get a response from anyone in the office. We work by appointment only. Without an appointment, it is unlikely Mr. Carpey would be able to meet with you.

Please utilize our support staff to answer your questions and to give you status reports. Our legal assistants and paralegals are very experienced and will often be able to respond to your requests.
**Need An MRI?**

Careful What You Wear As Some Clothing Could Cause Burns

In the past, MRI technologists had to watch for metallic zippers or hooks on clothing, but now it's common for some clothing (such as athletic wear) to have metallic threads woven into the cloth that can cause burns on a patient's skin during an MRI. As a result, some facilities now require its patients to change into cotton or paper gowns to combat this growing safety concern, and can even refuse service to any patient who does not follow safety protocol.

**Moral of the story?** Ask your MRI tech if your clothing is safe for the exam. If he or she can't say for sure, ask for a paper or cotton gown. If the MRI tech asks you to put a gown on for your own safety, listen to him or her. After all, it is their job to keep you safe during your exam.

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**Carpey Law:**

**A+ Rating with the Better Business Bureau**

“Why should a business join their local BBB?”

“BBB has been around for more than 100 years... No one was looking out for consumers who were being misled by deceptive ads until BBB was created. With today’s online, interconnected, global economy, we’re right back to that “wild, wild west.” People need to know who they can trust, and BBB Accreditation helps a company stand out. If a business is accepted for accreditation, they become part of one of the most widely recognized benchmarks for trustworthy businesses.”

- Mary E. Power, President and CEO
  Council of Better Business Bureaus

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**Stuart Carpey Invited To Participate In The Leeds School of Business Annual Mentorship Program At University of Colorado Boulder for 3rd Straight Year**

Recently, Stuart was asked once again to be a mentor to a student at the Leeds School of Business in Boulder, Colorado. Leeds was very interested in matching an east coast business owner to one of its students in the business school.

The objective of the program is to provide the students with access to professional business owners as well as men and women who have been in the business world for most of their careers and who are willing to share their experience. The program allows the student the chance to ask the questions that aren’t necessarily part of the curriculum at school as well as get real world advice and feedback.
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CALL ME RIGHT NOW WITH ANY LEGAL QUESTIONS ABOUT INJURIES FROM ANY ACCIDENT OR MEDICAL CARE.

I PROMISE TO GIVE YOU A STRAIGHT FORWARD ANSWER.

THAT’S MY GUARANTEE.

610.834.6030

To Our Referring Attorneys

We want to thank the many attorneys who continue to place their trust in Carpey Law by referring their clients. Your confidence in our attorneys and staff means a great deal.

We are proud to be recognized in our industry as specializing in wrongful death and life-changing injury cases. When you refer a client to us, you’ll know that their case is being handled with the utmost attention and care. Your referred clients will thank you upon successful resolution of their case, as you were the one who had the good judgment to allow us to represent them in their case.

If you have a wrongful death or life-changing injury case which requires specialized attention and expertise, we are here to help. Whether you’re simply looking to consult one of our experienced attorneys or would like to refer the case all together, give us a call to find out how we can benefit both you and the client. If your client calls us directly, have them mention your name so we know who to thank!

To discuss how we handle cases or for any other questions, call us at (610)834-6030 or email Attorney Stuart Carpey at scarpey@carpeylaw.com.

GIVE THIS NEWSLETTER TO A FRIEND. THEY’LL THANK YOU FOR IT, AND SO WILL I.

Stuart Carpey