A Look Back On The Past Year: How Our Clients Have Been Affected By Covid-19, What Carpey Law Has Done To Help, And How We Will Continue To Support You

This time last year, Carpey Law launched our Pandemic Initiative, offering free 30-minute legal consultations to clients and non-clients alike after the world seemed to stop spinning due to the COVID-19 emergency. We decided to take a look back on this past year and talk about how many of our clients, family and friends have been affected by the pandemic as well as to reaffirm our continued commitment to help anyone in need of legal services as a result of the ongoing COVID-19 crisis.

Some of the ways clients have been affected and what Carpey Law has done to help:

- Clients’ treatment for injuries related to their cases has been dramatically affected over the last year due to the ongoing COVID-19 pandemic. When states began to institute shutdowns clients were unable to get to their doctors, physical therapists, orthopods, and other specialists for medical care. Nevertheless, throughout the lockdown period, and through today, we at Carpey Law have been there to help our clients get telehealth visits with their doctors, and now to get actual medical visits and physical therapy appointments.
- Carpey Law helped get clients’ COVID-19 medical bills reduced or paid by the proper insurance companies.
- Carpey Law was able to offer information and insight into the federal stimulus and financial aid laws. We were able to assist people in applying for federal funds.
- Carpey Law provided insight into how furloughs and layoffs affected health insurance benefits and provided alternatives for insurance coverage to people who found themselves without coverage.
- We helped folks navigate the new and extended 2019 and 2020 tax deadlines.
- We helped our clients navigate the laws pertaining to landlord-tenant disputes, particularly in light of the fact that evictions were prohibited under the CARES Act.
- We helped small business owners understand and apply for the Payroll Protection Program (PPP) and the Economic Injury Disaster Loan (EIDL), signed into law as a result of the COVID-19 pandemic.
- We discussed with our clients how court emergency orders, closures, postponements, and updated procedures due to COVID-19 would affect their cases, all at the same time continuing to advance our clients’ cases forward, taking depositions, obtaining expert testimony, settling cases, attending mediations, and preparing for trials.
- We presented various COVID-19 resources to Pennsylvania residents through our website, and through Zoom meetings.
- We helped folks navigate the new and updated procedures due to COVID-19 emergency orders, closures, postponements, and updated procedures due to COVID-19.
- For people who had legal questions which needed to be answered outside of our expertise, we referred folks to experienced lawyers in the Carpey Law network.

If you are currently experiencing any of the issues listed above or have another issue or general question relating to accidents, medical care, and how COVID 19 has affected personal injury cases in general, give us a call. 610.834.6030

Stuart Carpey, Esquire

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Any results I achieve on behalf of one client in one matter does not necessarily indicate similar results can be obtained for other clients in any other case. In addition, results in cases obtained by other law firms have no connection with cases I handle. I am a Pennsylvania personal injury and trial lawyer, not a miracle worker. I evaluate every case on its own merits. I only accept a limited number of new cases each year based upon my evaluation of the liability, damages, and other aspects of the case.

Stuart Carpey
Cannoli Dip

Oops... correction to last month's Cannoli Dip Recipe!

One cup 'lox' should be 1 cup 10x sugar!

INGREDIENTS

- 2 C Ricotta
- 1 C 10x sugar
- 1 Tbp Vanilla
- 1 C heavy cream
- 5 cup mini chocolate chips folded into mixture

DIRECTIONS

Mix together 2 cups ricotta, 1 cup box and 1 tsp vanilla. Whip stiff 1 cup of heavy cream and fold into mixture. Fold in 1 cup mini chocolate chips. Serve with fresh fruit, cookies, graham crackers, etc.

Weeknight Bolognese

“Don’t you ever go wrong with an Ina Garten recipe…she is one of the very best!”

INGREDIENTS

- 2 T good olive oil, plus extra to cook pasta
- 1 lb. lean ground sirloin
- 1 cup uncooked pasta (14 oz.)
- 1 T dried oregano
- 1/4 tsp crushed red pepper flakes
- 1 1/4 C dry red wine, divided
- 2 T good olive oil, plus extra to cook pasta
- 1 (28-ounce) can crushed tomatoes, preferably San Marzano
- 3/4 lb. dried pasta, such as orecchiette or small shells
- 1/2 C chopped fresh basil leaves, lightly packed
- 1/4 C chopped fresh oregano leaves
- 1 Tbsp minced garlic (4 cloves)
- 1 lb. lean ground sirloin
- 2 T tomato paste
- 1 T dried oregano
- 1/4 tsp ground nutmeg
- 1 T 10x sugar
- 1 Tbsp minced garlic (4 cloves)
- 1/4 tsp ground nutmeg
- 1/2 C freshly grated Parmesan cheese, plus extra for serving

DIRECTIONS

1. Heat 2 tablespoons of olive oil in a large (12-inch) skillet over medium-high heat. Add the ground sirloin and cook, crumbling the meat with a wooden spoon, for 5 to 7 minutes, until the meat has lost its pink color and has started to brown. Stir in the garlic, oregano, and red pepper flakes and cook for 1 more minute. Pour 1 cup of the wine into the skillet and stir to scrape up any browned bits. Add the tomatoes, tomato paste, 1 tablespoon salt, and 1 1/2 teaspoons pepper, stirring until combined. Bring to a boil, lower the heat, and simmer for 10 minutes.

2. Meanwhile, bring a large pot of water to a boil, lower the heat, and simmer for 10 minutes.

3. While the pasta cooks, finish the sauce and 1/2 cup Parmesan and toss well. Serve hot with Parmesan on the side.

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1 Tsp Vanilla
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INGREDIENTS
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1 lb. lean ground sirloin
1/2 tsp onion powder (1 clove)
1 T dried oregano
1/4 tsp ground nutmeg
3/4 lb. dried pasta, such as orecchiette or small shells
1/4 tsp ground nutmeg
1/4 C chopped fresh basil leaves, lightly packed
1/4 C heavy cream
1/2 C freshly grated Parmesan cheese, plus extra for serving

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2. Meanwhile, bring a large pot of water to a boil, add a tablespoon of salt, a splash of oil, and the pasta, and cook according to the directions on the box.
3. While the pasta cooks, finish the sauce. Add the nutmeg, basil, cream, and the remaining 1/4 cup wine to the sauce and simmer for 8 to 10 minutes, stirring occasionally until thickened. When the pasta is cooked, drain and pour into a large serving bowl. Add the sauce and 1/2 cup Parmesan and toss well. Serve hot with Parmesan on the side.
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Call me 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.
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