



Falls can account for as much as 8 million hospital emergency room visits annually, representing the lead cause of such visits (in excess of 20%). According to the Consumer Product Safety Commission, floors and flooring materials contribute directly to more than 2 million fall injuries each year. Slip and falls also take their toll on the workforce. According to the Worker's Compensation statistics from ITT-Hartford Insurance Company, falls account for 16% of all claims and 26% of all costs. The American Trucking Association reports that slips and falls are the leading cause of compensable injury in the trucking industry as well.

The CDC reports that approximately 1.8 million people over the age of 65 are treated in the Emergency Room as a result of a fall. For that same age group, falls account for nearly 90% of all fractures and are the second leading cause of spinal cord and brain injury.

In many instances, such injuries are a result of the carelessness of those who are responsible for maintaining walkways, floor surfaces, and steps. For example, if a company knows that its parking lot will be used for business at night, companies should make sure that the parking lot has adequate lighting so that people walking to and from their cars will be able to see where they are going. And what about stores such as Target or Wal-Mart? If the store is aware of a tripping hazard in a spot where shoppers will be located, the store should do what is needed to protect its patrons by either correcting the hazard or otherwise cordoning the hazard off so that shoppers can avoid injury.

Where there is injury due to a slip and fall, simple protective measures are often not taken by the property owner. Yet, such lack of common sense often leads to serious and life altering injuries.

WE ARE COMMITTED

To providing exceptional legal services to each and every one of our clients.

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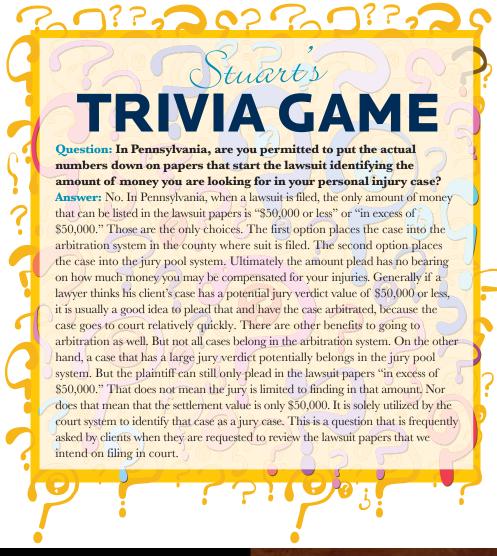
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Stuart and daughter, Emily, in Keystone, CO on the first ski day of the season

LAURA CARPEY'S RECIPE OF THE MONTH

Blueberry Coffeecake

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)

INSTRUCTIONS

- 1. Make the streusel topping: Combine the brown sugar, flour, cinnamon, and salt in a small bowl. Using your fingers, mix until no lumps of brown sugar remain. Rub in the butter with your fingertips 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. Leftovers will keep well for a few days wrapped in foil and stored at room temperature.



Our Goal Is To Get You The Best Settlement Possible In The Shortest Amount Of Time And Answer All The Questions You Have Along The Way While Getting Your Life Back On Track.

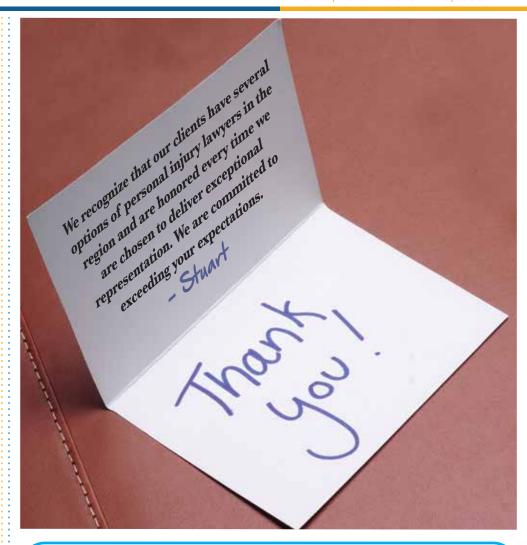
Dear Friend:

If you are receiving our monthly newsletter, that is because you are special to us. You're dedicated to your family, to your friends, and you want to be successful and happy in your life.

But sometimes, bad things happen to good people. Car wrecks, on-the-job accidents, even freak fatal accidents.

Tragedy is blind - it befalls every person at some point in his or her life.

And while we don't wish tragedy on anyone, we want you to know that we are here to help if you or anyone you know needs our help. We are highly trained, talented and excited to get up every morning and help make a difference in our clients' lives. We hope our firm's dedication to helping you, and people just like you, shows in every newsletter we send.



★★★ CASE RESULT★★★

Stuart Carpey secured a significant confidential settlement in a fall down case where our client sustained a torn rotator cuff and the property owner initially refused to accept responsibility.

★★★ CASE RESULT★★★

Our office settled a car accident case for \$285,000 in Philadelphia County for our client who sustained a concussion and shoulder injury and made sure all of her medical bills were paid by her insurance company.

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.



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INSIDE THIS ISSUE:

- Do You Know Someone Who Was Injured In A Slip & Fall Accident?
- Laura Carpey's Recipe of the Month: Blueberry Coffeecake
- Avoiding Injury While Running In The Snow Or Ice
- ... AND MORE!



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