



Stuart A. Carpey, Esquire

THE CARPEY CHRONICLE

THE INFORMATION RESOURCE FOR ACCIDENT VICTIMS IN PENNSYLVANIA

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VOLUME 16, ISSUE 3

CALL US TODAY
610.834.6030



Friends,

For years we have been sharing some of our favorite recipes from the Carpey family kitchen in our monthly newsletter and cookbook, *From the Carpey Kitchen*. We have loved seeing you make them for your own families, so much that we had to add another recipe book to your shelves. Now, we excitedly bring you *From the Carpey Bar*, a full book of our favorite cozy cocktail recipes to share with friends and family.

The first page of the book includes everything you need to make the recipes, from simple syrup to candied garnishes. We can't wait to see your photos of your favorite recipes from our mixology book.

Until then, cheers! Enjoy every sip.

Laura Carpey

To download your **FREE** copy of *From The Carpey Bar*, go to our website at www.CarpeyLaw.com and search the title! Or, feel free to give us a call at (610)834-6030, provide us with your email address, and we'll be happy to send it to you.

WE ARE COMMITTED

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

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- **MEDIA**
811 N. Providence Road
Media, PA 19063
- **PHILADELPHIA**
1500 Walnut Street
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Thank You To Our Referring Attorneys

If you are one of our many referring attorneys, remember we are here to answer any of your questions and those of your clients. If any questions or issues come up in the next month from any of your clients on any of the kinds of cases that we handle, and that you may not be comfortable handling, please feel free to call us, or have your clients call us directly. Make sure to have your client say that you made the referral, so we know who to thank! When speaking to clients that come to us from other attorneys, we always emphasize that it was your good judgment that allowed Carpey Law to take part in the case.

You can call Stuart Carpey directly to discuss our firm's litigation and trial tactics, and our core values, or email him at scarpey@carpeylaw.com



Raving Review of the Month



“November 10, 2020, a car accident forever changed my life. While I was still in the hospital I reached out to Stuart for some guidance. Not only was he here for the worst time in my life but he was empathetic and caring. He laid out the plan and helped me along the way, calling to check in a few times a week. I knew I hired the best lawyer for my situation. He made it easy for me to heal. I couldn't have done it without him! I am extremely happy with the judgment he got me and my family. I would use him again in a heartbeat!!”

-Laura T.

LAURA CARPEY'S RECIPE OF THE MONTH

Hot Louisiana Shrimp Dip

Succulent juicy shrimp, cooked with traditional creole flavours and luscious creamy cheese and cream. This Hot Louisiana Shrimp Dip is delicious and super simple to make.

INGREDIENTS

- 3 spring onions
- 1 red bell pepper/red capsicum
- 1/2 stick butter
- 1 lb raw shrimp (peeled and cleaned)
- 2 crushed garlic cloves
- 1 cup cream cheese

- 3 tbsp sour cream
- 1 tbsp creole seasoning
- 1 tbsp chopped fresh parsley
- 1 tsp lemon juice
- salt to taste

INSTRUCTIONS

1. Chop the spring onion and red capsicum into small dice/rings. Reserve the green part of the spring onion for later.
2. Melt the butter in a saucepan over a medium heat.
3. Add the vegetables to the butter, stir to coat and then cook over a medium heat for 4-5 minutes until softened.
4. Chop the shrimp meat into small chunks. Either in half or thirds if your shrimp are jumbo.
5. Add in the prawns and garlic, stir well and cook for 2 minutes until the prawns have turned pink.
6. Stir in the cream cheese, sour cream and creole seasoning.

7. Bring to a simmer and then cook for 2 minutes until everything is thick and creamy.
8. Stir in the lemon juice and parsley then check the seasoning.
9. Serve garnished with the reserved spring onion greens and a little extra parsley.



SOCIAL MEDIA and **THE LAW?**

Courts across the county, including Pennsylvania, have been grappling with privacy issues concerning personal injury claims and social media. If you have a Facebook, Twitter, Instagram or other social media accounts, is the opposing insurance company and/or defense attorney able to get your username and password and gain access to all of your photos, private messages and private posts? The answer from courts across the county has uniformly been yes. The conclusion is this: courts have said consumers who are accident victims have a limited expectation of privacy when it comes to social media. We've been advising our clients of this trend for years. If you've been in an accident and were injured, you can expect the insurance company to scour all of your social media accounts.



OUR MISSION AT CARPEY LAW

“We empower people to make informed decisions about their legal case.”

Here at Carpey Law we strive to stand out from the “other” law firms by offering advice and direction to anyone who calls our office with a legal issue. Truth is, not all law firms operate like we do. If we can't help you directly, we'll do our best to find you someone who can. As a client once told us, “Carpey Law is the information resource for accident victims in Pennsylvania”. We live by that every day.

If you know anyone who has a legal issue or question, give them this newsletter and tell them to give us a call. We'll help any way we can.

(610)834-6030



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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*Member of a prestigious group of
trial lawyers who have won million
dollar verdicts or settlements.*

INSIDE THIS ISSUE:

- *From the Carpey Bar* – NEW! Order Your Free Copy Today!
- Laura Carpey's Recipe of the Month: Hot Louisiana Shrimp Dip
- Social Media and the Law?
- ... **AND MORE!**

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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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Victories This Month



Stuart Carpey secured a \$575,000 settlement in a case where our client was a pedestrian crossing the street when struck by a car. Our client sustained multiple orthopedic injuries requiring surgery and he also sustained substantial wage loss. This was a significant and hard-fought victory for our client against a very difficult defendant who refused to accept responsibility.



Stuart Carpey along with the Anastopoulo Law Firm in South Carolina secured a 4.5 million dollar settlement in the case of Smith vs. University of Pennsylvania. This class action case included claims brought by the plaintiff against Penn for breach of contract and unjust enrichment stemming from improper tuition charges.