

THE CARPEY CHRONICLE

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CALL US TODAY
610.834.6030



Stuart A. Carpey, Esquire

THE INFORMATION RESOURCE FOR ACCIDENT VICTIMS IN PENNSYLVANIA



HOME FOR THE HOLIDAYS

top ways to celebrate the holidays



BAKE HOLIDAY COOKIES

or try baking one of Laura Carpey's Recipes! Find our cookbook on our website, and be sure to share your creations by tagging @carpeylaw on social media!



CHRISTMAS MOVIE NIGHT

What a perfect time for a holiday movie marathon?! We encourage everyone to stay safe this holiday season, and there's no better way than with a family movie night with some holiday snacks.



LOVE PARK XMAS VILLAGE

The European wonderland that is Christmas Village in LOVE Park returns for 2023 with over 120 vendors, a double-decker Christmas Village Carousel, a revamped German food court and an illuminated Ferris Wheel.



WE ARE COMMITTED

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

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A SLIP AND FALL CAN CAUSE ALL THAT?

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 Walmart? 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.

Carpey Law: Proven Results For Our Clients For More Than 35 Years



PROVEN PROCESS FOR MAXIMIZING OUR CLIENTS' SETTLEMENTS

PROVEN PROCESS FOR MAXIMIZING TRIAL VERDICTS

DETAILED WRITTEN ASSESSMENT OF YOUR CASE PRIOR TO SETTLEMENT OR PRIOR TO TRIAL

WE HANDLE ALL COMPONENTS OF YOUR CASE

100% CONTINGENCY FEE = NO FEE UNLESS WE GET YOU COMPENSATED FIRST

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



happy
holidays

ALL OF US AT CARPEY LAW
WOULD LIKE TO WISH YOU AND YOUR FAMILY A
MERRY CHRISTMAS, HAPPY CHANUKAH
AND A HAPPY NEW YEAR!

LAURA CARPEY'S RECIPE OF THE MONTH

Salty Oatmeal Chocolate Chunk Cookies

INGREDIENTS

- 1/2 lb. (2 sticks) unsalted butter, at room temperature
- 3/4 C light brown sugar, lightly packed
- 3/4 C granulated sugar
- 2 tsp pure vanilla extract
- 2 large eggs
- 1 3/4 C all-purpose flour
- 1 tsp baking soda
- 1 tsp kosher salt
- 1 1/4 C old-fashioned oats, such as Quaker
- 1 bag semi-sweet chocolate chunks
- 3/4 C dried cherries
- sea salt

INSTRUCTIONS

Preheat the oven to 375°. Line 3 sheet pans with parchment paper.

In an electric mixer fitted with a paddle attachment, beat the butter, brown sugar, and granulated sugar on medium-high speed for 3 minutes, until light and fluffy. Scrape down the bowl with a rubber spatula. On low speed, add the vanilla, then the eggs, one at a time. Scrape down the bowl again.

Meanwhile, sift the flour, baking soda, and salt into a medium bowl. Mix in the oats. With a mixer on low, slowly add the flour mixture to the butter-sugar mixture. Don't overbeat it! With a rubber spatula, stir in the chocolate and dried cherries until the dough is well mixed. With a 1 3/4" ice cream scoop (or two spoons), scoop round balls of dough onto the prepared sheet pans.

Sprinkle lightly with sea salt. Bake for 10-12 minutes, until nicely browned. Serve warm or at room temperature.



NOTE: If you prefer cookies thin and crisp, bake them straight from the mixing bowl. If you prefer them chewy in the middle and crisp outside, chill the balls of dough. MAKE IT AHEAD: Scoop balls of dough, place in sealed containers, and refrigerate for up to a week or freeze for up to 3 months. Defrost and bake before serving. Baked cookies can be stored in plastic bags and preheated for 5 minutes at 350°.



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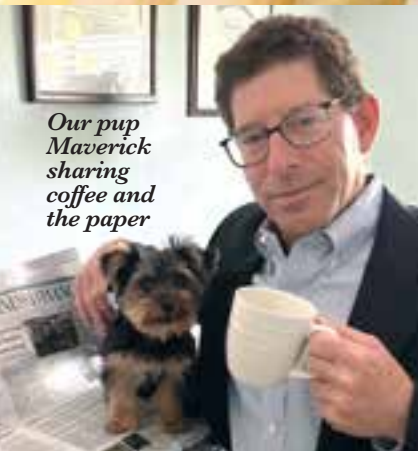
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*Our pup
Maverick
sharing
coffee and
the paper*

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.
610.834.6030

...Because It's



**INTERESTING, CREATIVE,
EDUCATIONAL,
INSPIRATIONAL, AND
REAL PRETTY TO LOOK AT!**

Give this newsletter to a friend.
They'll thank you for it, and so will I.

Stuart Carpey

