



Stuart A. Carpey, Esquire

THE CARPEY CHRONICLE

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CALL US TODAY
610.834.6030

THE INFORMATION RESOURCE FOR ACCIDENT VICTIMS IN PENNSYLVANIA

If You've Been Injured In An Accident Or You Have Questions About Your Legal Case, You Might Be Getting Advice...

From Friends:

"I was in almost the exact same accident and I got \$50,000 so you should too."

"Call my attorney. She handled my custody matter and was really great."

From Insurance Adjusters:

"If you sign this release and medical authorization we can settle your case!"

"If you don't give us a recorded statement, we'll just close our file."

From Doctors:

"Since you were in an accident, you should call my attorney."

"Your health insurance only permits 13 weeks of treatment so your treatment is over."

From Lawyers:

"You need to hire us right now! The 10 lawyers in our firm have 132 years' combined experience, so we are the best."

Here's Some Advice We'd Give Anyone

If you've been injured in an accident, don't sign any forms with an insurance company and don't hurry to hire a lawyer. Instead, **order a copy of the books or download them digitally from the website.** If you still have questions, give us a call. We'll tell it to you straight.

www.CarpeyLaw.com

WE ARE COMMITTED

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

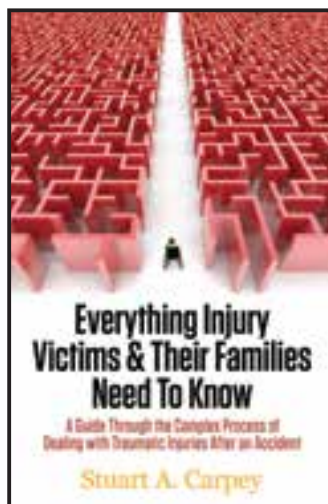
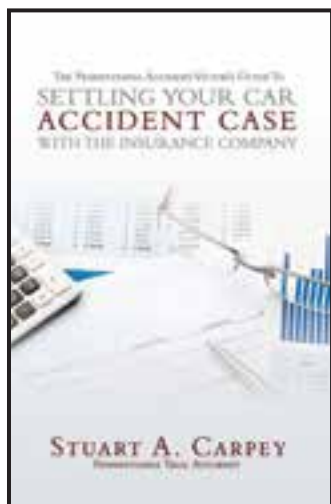
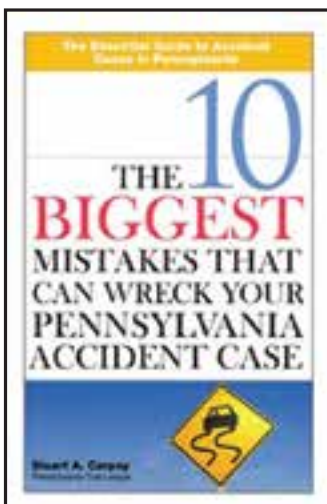
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OUR 4 SATELLITE OFFICES

- **BALA CYNWYD**
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Suite 300
Bala Cynwyd, PA 19004
- **MALVERN**
101 Lindenwood Drive,
Suite 225
Malvern, PA 19355
- **RADNOR**
Radnor Financial Center
150 N. Radnor Chester Rd.,
Suite F 200
Radnor, PA 19087
- **PHILADELPHIA**
1500 Walnut Street
Suite 500A
Philadelphia, PA 19102



We Handle Class Action Lawsuits

Carpey Law is currently involved in several class action cases around the country. Our team also regularly investigates dangerous and defective pharmaceutical products and other products that have resulted in injuries that were foreseeable by the manufacturer. We recently filed lawsuits against Ford Motor Company (faulty batteries), Toyota Motor North America, Inc., (brake failures) Allstate (data collection) and Igloo Products Corp (faulty lids leading to severe finger injuries) for defective products which resulted in recalls. If you believe that you have the right to pursue or join in a class action, it is important that you protect your rights to pursue a case. Reach out to our firm for a free consultation about your case.

To Our Attorney Friends

Do you have a case outside your core practice area? Maybe you do not have the time or the resources to pursue the case on your own? Is the case outside of your geographic area? Stuart Carpey regularly handles cases referred from other attorneys, and also handles cases on a co-counsel basis. He's been doing this for almost 40 years. Reach out to Stuart directly if you've got a case he might be able to assist on or handle on your behalf.



LAURA CARPEY'S RECIPE OF THE MONTH

Sour Cream Peach Pie with Streusel Topping

INGREDIENTS FOR PIE

- 1 refrigerated pie crust (they come 2 to a box, but you'll only use 1)
- 2 to 3 ripe peaches (about 1 pound), peeled and cut into wedges each or 1 lb. bag frozen peaches, thawed
- 1/2 C granulated sugar
- 1/2 C light brown sugar
- 3 T cornstarch
- 1 1/4 C sour cream

INGREDIENTS FOR THE STREUSEL TOPPING

- 1/4 C white sugar
- 1/4 C brown sugar
- 1/2 C flour
- 2 tsp cinnamon
- 1 stick cold butter, cut into cubes
- 1/2 coarsely chopped walnuts

INSTRUCTIONS

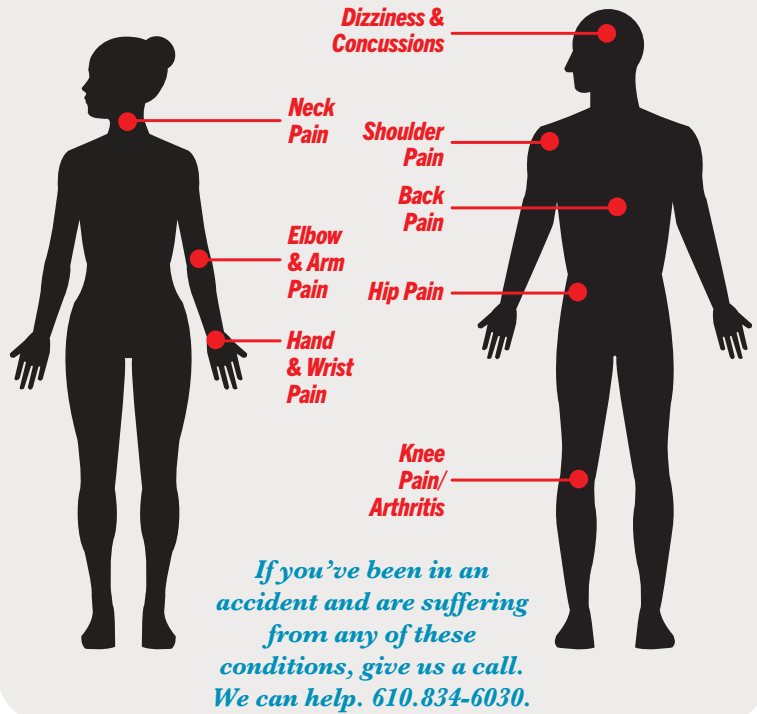
1. Preheat the oven to 350°. Allow pie crust to come to room temperature so you can unroll it easily without tearing it. Unroll crust into an engrossed 9-inch pie plate. Fold the overhanging dough under itself and crimp decoratively. Arrange the peaches in a starburst pattern on the bottom of the pie.
2. In a small bowl, stir the remaining 1/3 cup of flour and 1 teaspoon of salt with both of the sugars and the cornstarch. Sprinkle evenly over the peaches. Spread the sour cream over the peaches and bake for 1 hour.
3. While pie bakes, make the streusel; in a medium bowl, combine the sugars, flour and cinnamon. Cut in the butter until mixture is crumbly. Stir in walnuts.

Refrigerate until ready to use. After pie has baked for 1 hour, remove it from oven and spread streusel topping over filling. Return to oven and bake 30 minutes more until the crust and topping are browned. Transfer the pie to a rack and let cool until slightly warm, at least 1 hour. Cut into wedges and serve.





Common Conditions After An Accident



WELCOME!

We would like to welcome our new clients this past month.

We sincerely appreciate the confidence you have placed in us.

Happy Easter!



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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Did we provide you with
EXCEPTIONAL service?
◀ **Leave us a review!**

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*Maverick and Gigi Carpey enjoying
the spring weather*

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

YOUR TURN TO ASK QUESTIONS!

Any thoughts, ideas, or questions come to mind while reading our newsletter? We want to hear them! Email Stuart directly at scarpey@carpeylaw.com



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

Stuart Carpey