


Stuart A. Carpey, Esquire

THE CARPEY CHRONICLE

THE INFORMATION RESOURCE FOR ACCIDENT VICTIMS IN PENNSYLVANIA

The Dangers of Winter Coats & Car Seats

As a parent, you want to make sure your children stay warm and safe when traveling in cold weather this holiday season. Your instinct is to bundle them up in a heavy winter jacket before you make that trip over to a family member's house. If your child is riding in a car seat, however, bulky clothing such as winter coats and snowsuits should not be worn under the harness of a car seat. These tips will help to keep your little ones safe and warm this winter:

- *Store the carrier portion of infant seats inside the house when not in use. Keeping the seat at room temperature will reduce the loss of the child's body heat in the car.*
- *Start the car ahead of time and put on the heat to allow your vehicle to get warm before your trip.*
- *Dress your child in thin layers. Start with close-fitting layers on the bottom, like tights, leggings, and long-sleeved bodysuits. Then add pants and a warmer top, like a sweater or thermal-knit shirt. Your child can wear a thin fleece jacket over the top. In very cold weather, long underwear is also a warm and safe layering option. As a general rule of thumb, infants should wear one more layer than adults. If you have a hat and a coat on, your infant will probably need a hat, coat, and blanket.*



Note: The tips above are appropriate for all ages. In fact, wearing a puffy coat yourself with the seat belt is not a best practice because it adds space between your body and the seat belt.

DECEMBER, 2025
VOLUME 18, ISSUE 12

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What Types of Compensation Can I Receive For My Injuries?

When we sit down to discuss a client's personal injury case with them, many times they are dealing with not only financial losses as a result of their injuries, but also from the devastating emotional impact a serious accident can have.

A successful personal injury claim can enable a victim to recover both monetary and non-monetary damages.

Some common examples of monetary damages (which are also known as special damages) include:

- *Lost wages, including wages lost while recovering from an injury or loss of future earning capacity.*
- *Medical expenses, which can include both past and future medical care, and rehabilitation costs.*
- *Costs of property damages as a result of an accident.*

Examples of non-monetary damages (also known as general damages) include:

- *Pain and suffering. Victims can*

receive compensation for the actual pain from their injuries as well as the emotional distress caused by them.

If you have questions about the types of compensation you may be owed, please call our office at (610)834-6030 to speak with attorney Stuart Carpey about your specific situation.

LAURA CARPEY'S RECIPE OF THE MONTH

Toasted Hazelnut Pumpkin Cake with Espresso Icing

INGREDIENTS

Cake

- 1/2 cup all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground cardamom
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 7 ounces hazelnuts, about 1 1/3 cups
- 3 large eggs
- 2/3 cup packed dark brown sugar
- 1/4 cup demerara sugar plus 2 tablespoons for sprinkling
- 1/2 cup plus 1 tablespoon melted coconut oil
- 1/2 cup pumpkin puree
- 1/2 teaspoon vanilla

Espresso Icing

- 2 cups confectioner's sugar
- 2 1/2 tablespoons liquid espresso
- 2 teaspoons almond milk
- 1 teaspoon maple syrup
- 1/4 teaspoon salt

INSTRUCTIONS

1. Preheat the oven to 325° and line the bottom of a deep 8 1/2-inch cake pan with parchment paper.
2. In a medium bowl, whisk together the flour, cinnamon, cardamom, nutmeg, and salt and set aside.
3. In a small frying pan over medium heat, toast the hazelnuts until fragrant, about 3 minutes. Transfer half of the nuts to a small food processor and pulse until a coarsely ground flour forms. Roughly chop the remaining hazelnuts over a cutting board into small sized pieces. Add both the hazelnut meal and loosely chopped pieces to the bowl of dry ingredients.
4. In a large bowl, whisk together the eggs, sugars, coconut oil, pumpkin puree, and vanilla until very smooth. Gently fold in the dry ingredients until incorporated. Using a spatula, scrape the batter into the parchment lined pan. Smooth out the surface of the cake batter with the spatula and sprinkle the remaining two tablespoons of

demerara sugar evenly over the top.

5. Bake for 45 minutes until a toothpick inserted in the center comes out clean. The top of the cake should be crispy and cracked from the scattered sugar coating. Let the cake cool for 15 minutes before removing it from the pan. Gently peel off the parchment paper from the bottom and let stand.

6. Make the icing: mix the confectioner's sugar, espresso, almond milk, maple syrup, and salt together until smooth. Drizzle over the cake and serve.



Source: Food and Wine magazine

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.

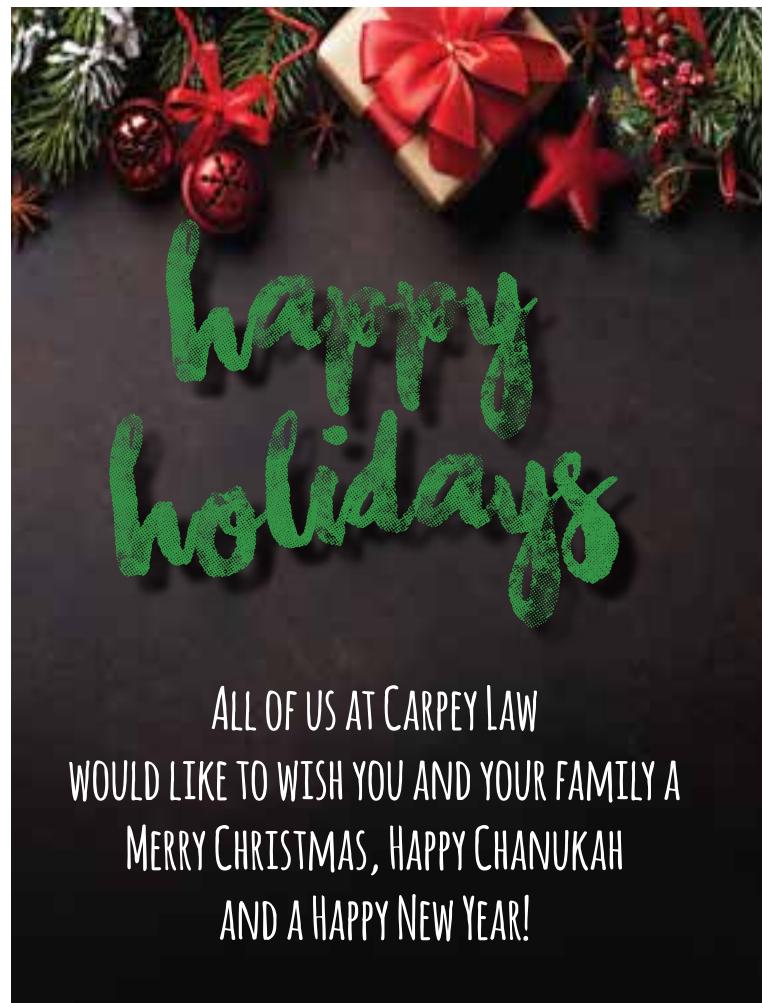
Our Goal Is To Get You The Best Settlement Possible In The Shortest Amount Of Time And Answer All The Questions You Have Along The Way While Getting Your Life Back On Track.

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.



What not to miss during the most wonderful time of the year...

- **Christmas in Peddler's Village**
November 14, 2025 - January 18, 2026
- **Winter at Dilworth Park**
November 14, 2025 - March 14, 2026
- **Franklin Square Holiday Festival**
November 20, 2025 - February 28, 2026
- **Holiday Light Show at Fashion District Philadelphia**
November 20, 2025 - January, 2026
- **Christmas Village in Philadelphia**
November 22, 2025 - December 24, 2025
- **Comcast Holiday Spectacular & Market**
November 27, 2025 - January 1, 2026
- **A Longwood Christmas at Longwood Gardens**
November 21, 2025 - January 11, 2026
- **Macy's Christmas Light Show**
November 28, 2025 - December 24, 2026
- **Blue Cross RiverRink Winterfest**
November 28, 2025 - March 1, 2026

MUST-SEE HOLIDAY ATTRACTIONS IN PHILADELPHIA FOR 2025





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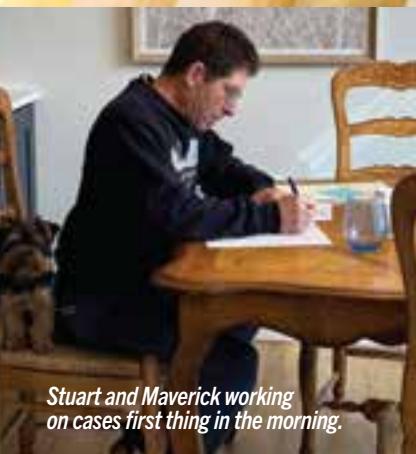
... AND MORE!



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Stuart and Maverick working on cases first thing in the morning.

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

