

FOR THE HOLIDAYS

top ways to celebrate the holidays



BAKE HOLIDAY COOKIES

Bake one of Laura Carpey's Recipes! See one of her favorites on page 3! Find her cookbook on our website, and be sure to share your creations by tagging @carpeylaw on social media!



MADE IN PHILADELPHIA HOLIDAY MARKET

Dozens of local artisans sell holiday-inspired crafts, gifts, and other goods at this market. Enjoy food, confections, and local beer from stands set up on the West side of historic City Hall.



LUMINATURE AT PHILADELPHIA ZOO

Head to America's first zoo for LumiNature at the Philadelphia Zoo. More than a million lights create dozens of illuminating, animal-themed displays that are spread throughout the grounds.



A LONGWOOD CHRISTMAS

Stroll the 1,000+ acre property to admire beautifully decorated trees and other holiday light displays. Warm up beside one of several fire pits. Visit in the evening to see the entire property glow with half-a-million holiday lights.

More than 100 local artisans sell hand-crafted goods out of traditional wooden shopping stalls. The annual market features

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

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OUR 4 SATELLITE OFFICES

BALA CYNWYD

Two Bala Plaza 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

PHILADELPHIA CHRISTMAS VILLAGE

a beer garden, family-friendly activities, including a carousel, Ferris wheel, and a train for children.







COMMON CAUSES OF SUP AND FALL ACCIDENTS

A slip on an icy sidewalk. A fall down a bad set of stairs. A trip on torn carpeting. Property owners have a duty to keep their premises safe and in good condition. When they don't, people get hurt.

If you were injured in a slip and fall accident on someone else's property, you probably are entitled to compensation.

In general, if a property owner fails to take reasonable precautions to prevent a slip and fall, they may be liable if someone is injured due to their negligence.

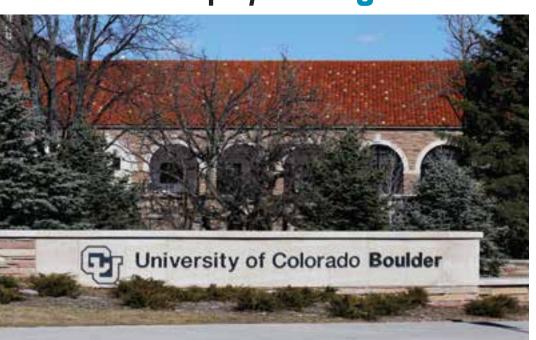
- Spilled liquid that was not cleaned up promptly or marked with cautionary signs
- Failure to address or prevent hazards caused by inclement weather (ice, rain, hail, fallen leaves)
- Tripping hazards caused by unsafe property conditions (damaged floors, stairs, or sidewalks, poor lighting)

Only an experienced premises liability and personal injury attorney can help you determine if you have a case.

At Carpey Law, we are skilled at investigating slip and fall accidents, gathering evidence to prove the injury that occurred was avoidable, and determining who should be held responsible.

Schedule a free, no-obligation consultation today.

Stuart A. Carpey: Giving Back To The Community



Stuart has been honored once again to be asked to participate in the University of Colorado, Boulder Professional Mentorship Program for Undergraduates. In this role, Stuart will be teaching, advising, and providing assistance to students in a number of areas, including:

 Academic questions, career options, and life beyond college.

- Access to professional networks and networking opportunities.
- Opportunities to practice and strengthen professional communication and presentation skills
- Hands-on learning opportunities and access to professional resources.
- Help in defining personal and professional goals, and the strategies to achieve them.

Stuart regularly volunteers his time to assist both undergraduate and law school students in their endeavors. If you are a student, or if you know a student who might benefit from Stuart's guidance, please reach out. He is always available and willing to offer his advice from his many years in practicing law and in business.

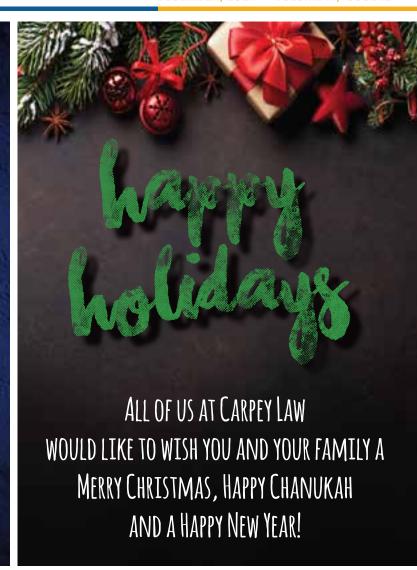
OUR MISSION AT CARPEY LAW

"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



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
- 13/4 C all-purpous 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 prepated 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°.



CARPEY LAW

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CARPEY CHRONICLE

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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.

610.834.6030

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



NEW CASE RESULT

Our client was driving along on Broad Street in Philadelphia with the intention of making a right-hand turn when she stopped for a pedestrian, who was crossing in the intersection. At that instant, a distracted driver failed to brake in time, crashing into the back of our client's vehicle.

The initial offer of \$100,000 was far too low to cover the damages, and attorney Stuart Carpey was determined to fight for what was right. After a thorough investigation and relentless negotiations, and after filing suit and litigating the case, Stuart secured a final settlement of \$250,000, ensuring our client received the full

Outstanding work by Stuart and the entire team at Carpey Law in delivering justice for our client!

