



STOLZENBERGCORTELLI, LLP INSIDER

StolzenbergCortelli, LLP Sweatshirt Sweepstakes!

We are giving away one of our hoodies! Just follow the directions below to enter the raffle.



You can enter the StolzenbergCortelli, LLP Sweatshirt Sweepstakes by doing the following steps:

1. Follow our Instagram account! @stolzcortlaw - Like our most recent post
2. Like our Facebook page! @StolzenbergCortelli, LLP
3. Stay subscribed to our Newsletter!
4. Email stolzenbergcortelli@gmail.com confirming you did everything!



Happy Anniversary StolzenbergCortelli, LLP!

Recently, at the end of this past March, StolzenbergCortelli, LLP celebrated our 8 year anniversary since our partnership was formed! It has been a great 8 years, and can't wait to continue for years to come. We would like to thank each and every person who has worked with us along the way! Happy anniversary everybody :)



Pet Corner!



Pictured above are Terrence's two amazing dogs. The one on the left is Nash, and the one on the right is Puck. They were both named due to Terry and his family being big hockey fans. Nash was named after the hockey star Rick Nash, and Puck was named after the hockey puck. Nash is more of a cuddle buddy, and Puck has loads of energy. They are both hypoallergenic because Terry's daughter, Emily, is allergic to dogs, but these dogs are both loved more than anything.

If you have any pets that you would like to have featured in the StolzenbergCortelli, LLP Insider, email them to stolzenbergcortelli@gmail.com. We would love to see your pets!

Have a question? Ask us, and we'll answer!

To whom it may concern,

I was just curious as to who works at StolzenbergCortelli, LLP? If I have a case, who might I have a possibility of working with on my case?

Question by: Anonymous

Hello! Here at StolzenbergCortelli, LLP, there are three attorneys that work here. They are myself, Howard Stolzenberg, my partner, Terrence Cortelli, and our newest attorney, Noah Mittman. We also have our paralegals Isabel DeAngelo, Eric Santiago, and Alex Santiago. My daughter, Sarah, also works here as one of our marketing assistants. I hope this helped!

Answered by: [Howard Stolzenberg](#)

If you have a question you would like to be answered, send it in to our email, stolzenbergcortelli@gmail.com!

Settlements

\$2,050,000- Wrongful Death - A mother of 2 was struck and killed while crossing a roadway.

\$1,200,000 - Fall off Ladder - Injuries resulted in back and shoulder surgeries. Plaintiff fell off the ladder while removing lead paint from a staircase.

\$1,250,000 - Construction Accident - Injuries resulted in shoulder surgery and lower back pains. The worker was run over by a street sweeper. The defendants blame the worker for not paying attention.

\$450,000 - Plaintiff fell down defective stairs. Injuries to the neck and back.

\$225,000 - Trip & Fall - Injury is a fractured wrist. The elderly woman tripped and fell on a defective sidewalk in her apartment complex in Westchester, NY.



Need something good to read?

Try one of these articles! Just click the link below.

<https://www.stolzcortlaw.com/library/library-on-the-job-accidents/top-five-reasons-workers-slip-and-fall-on-the-job/>

Happy Passover!



Happy Easter!



Need a good laugh? Below are some pretty punny lawyer jokes!

What do you call a priest that becomes a lawyer?

A father-in-law!

What does the lawyer name their daughter?

Sue.

What does a lawyer wear to work?

A Law Suit

Have any good jokes you want to be featured in the StolzenbergCortelli, LLP Insider? Email them to stolzenbergcortelli@gmail.com.



Welcome to the StolzenbergCortelli, LLP Recipe Book.

Looking for something fun to make for Easter?

Follow the recipe below to learn how to make Easter Candy Bark!

Ingredients: 3 Hershey's Milk Chocolate Bars; 3 Hershey's Cookies & Cream Bars; 1 handful of mini chocolate malted eggs; 1 tbsp of colorful sprinkles

(These ingredients make around 18 pieces)

Instructions: Preheat the oven to 375° F. Then line a baking sheet with wax paper. After that, place the chocolate bars, alternating flavors, next to each other on the baking sheet. Place the baking sheet in the oven for 3-5 minutes, or until the chocolate is melted. Using a knife, or a spoon, swirl the flavors of chocolate together. Place the eggs and sprinkles all around the melted chocolate. After, place the baking sheet in the freezer for about 15 minutes, or until the chocolate has been set. Then, use a knife to break the chocolate into pieces. Keep the Easter Candy Bark in the fridge or freezer until ready to eat. Enjoy! Hoppy Easter!

Do you want your recipe to be featured in the StolzenbergCortelli, LLP Insider? Send your recipes to stolzenbergcortelli@gmail.com.



StolzenbergCortelli, LLP

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