



STOLZENBERGCORTELLI, LLP INSIDER

## StolzenbergCortelli, LLP

### T-shirt Winner!



After going through all of the steps, we have picked a winner to receive our very comfortable and very stylish t-shirt! Our winner is Jake Schuster! Congrats! We will be sending over your t-shirt right away!



Have any questions? Ask us and we will answer!

Q: What Is Distracted Driving?

A: Distracted driving occurs any time you are “distracted” and not focusing on the primary task at hand – driving safely. The use of cellphones is a common distraction but keep in mind distracted driving occurs any time you take your eyes off the road, your hands off the wheel, and let your mind wander rather than focusing on the task at hand – driving safely.

Distracted driving is a serious problem: Nearly half a million people are injured each year as a result of car accidents due to distracted drivers.

If you have a question you would like to be answered, send it in to our email, [stolzenbergcortelli@gmail.com](mailto:stolzenbergcortelli@gmail.com)!

## Pet Corner!



Pictured above are the two Stolzenberg doggies. The black one on the left is Rylee, and the beige one on the right is Charlie Bucket. Rylee is 8 years old and she is the queen of the house. Charlie is almost 6 years old and he is the biggest mush ball. They both love being pet and running around outside, but most of all they love

treats and attention. They are the 2 best doggies anyone could ask for!

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

## **Expanding New York's Wrongful Death Law**

Article Written By Noah A. Mittman, Esq.

The New York Senate and Assembly recently passed the Grieving Families Act. This act will rightfully expand victims' families' right to recovery. For the most part, New York's current wrongful death law is limited to the family's pecuniary loss, that is the pre-death medical expenses, funeral expenses, and loss of financial support. The law fails to recognize the loss of love, companionship, and mental anguish faced by the victim's family.

The Grieving Families Act will make much-needed changes to New York's, 150+-year-old wrongful death law. The act will extend the statute of limitations from two years to three years and six months, giving grieving families an extra year and a half to file suit. This will allow the family to cope with their loss at their own pace, without rushing to file a lawsuit. Most importantly, the bill would expand the recovery of damages to include emotional loss/damage. One will now be able to recover from their mental anguish, grief, loss of love, support, and companionship.

With the changing times, families are beginning to take all different forms and sizes. The

original wrongful death law only recognized the traditional close family members. The new Act will expand recovery beyond the traditional immediate family to now allow grandparents, siblings, non-married couples, and stepparents to recover.

Although long overdue, this act will take steps to address the unreasonable wrongful death laws in the State of New York. We look forward to helping grieving families get the compensation they rightfully deserve.

<https://www.nysenate.gov/legislation/bills/2021/S74>



## Jokes so bad, they'll make you laugh!

What do you call a sad strawberry?

A blueberry.

What do you call shoes made of banana peels?

Slippers.

What do you call a sleeping bull?

A bulldozer.

Have any good jokes you want to be featured in the StolzenbergCortelli, LLP Insider? Email them to [stolzenbergcortelli@gmail.com](mailto:stolzenbergcortelli@gmail.com).



## Need something good to read?

The article below talks about all of the safety tips every construction worker should know. Click the link below to read about it.

[Safety Tips Every Construction Worker Should Know](#)



## A Fun Pasta Recipe

Good for the whole family!

Looking to make something that is perfect any time of year?

### Ingredients:

Kosher salt; 1 lb. rigatoni; 2 tbsp. salted butter; 2 tbsp. olive oil; 2 small yellow squash, halved lengthwise and thinly sliced; 4 garlic cloves, finely chopped; 3 ears corn, kernels cut off; Grated zest and juice of 1 lemon; 8 oz. sugar snap peas, trimmed and halved crosswise; Black pepper, to taste; 8 oz. bocconcini (mini mozzarella balls), halved or quartered; 1/2 c. grated parmesan cheese, plus more for topping; 1/4 c. chopped fresh basil

### Instructions:

1. Bring a large pot of salted water to boil. Add the pasta and cook as the label directs for al dente.
2. Meanwhile, melt the butter with the olive oil in a large skillet over medium heat. Add the squash and toss to coat. Cook, stirring, until the squash is almost tender, about 3 minutes.
3. Add the garlic and corn kernels to the skillet and cook, tossing, until the corn is tender, 2 to 3 minutes. Ladle in  $\frac{3}{4}$  cup of the pasta cooking water from the pot and add the lemon zest and juice. Bring to a boil and simmer until the liquid is reduced, 2 to 3 minutes.
4. When the pasta is about 2 minutes from being done, add the sugar snap peas to the boiling water and cook until just tender. Drain the pasta and peas together.
5. Add the pasta and peas to the skillet with the squash and corn. Add 1 teaspoon salt and a few grinds of pepper. Toss to coat the pasta well. Remove from the heat. Throw in the mozzarella, sprinkle with the parmesan and dill and toss again. Sprinkle each serving with more parmesan.

Rigatoni with Summer Veggies





STOLZENBERG CORTELLI<sup>LLP</sup>  
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