

The State of the Estate

NOVEMBER 2017



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Thanksgiving DIY Family Fun!!

Thanksgiving brings together families and gives us an opportunity to celebrate our families and friends. Finding fun things that you can do that create both memories and actual keepsakes is an awesome combination that more than just grandparents will cherish. In that spirit, some of these have to be preserved in pictures but how much fun you can have creating these memories! Here are several craft ideas and one we thought was particularly inspiring! We hope you have a wonderful memory filled holiday!

Fun, Easy-to-Make Wood Slice Turkey Craft

Use these adorable, easy-to-make wood slice turkeys with washi tape feathers as place card holders on your Thanksgiving table or as napkin rings this Fall!



You Need:

1. Mini Wood Slices (Available on Amazon & Michaels)
2. Scotch Expressions Glitter Tape in Red, White, Gold & Orange (Available at your local Walmart)
3. Googly Eyes
4. Florist Wire
5. Orange Construction Paper
6. Hot Glue Gun

How To:

1. First, cut a strip of glitter washi tape that is 4-5 inches long.
2. Then, cut a 3-4-inch piece of florist wire and place it in the center of the tape halfway up.
3. Fold the tape down on itself so that the wire is sandwiched inside.
4. Cut the washi tape into the shape of a feather and make little slits along all of the edges.
5. Attach two googly eyes to the wood slice using your hot glue gun.
6. Cut a small triangle nose from orange paper and glue that to the wood slice as well.
7. Attach the feathers to the back side of the wood slice using your hot glue.
8. Lastly, hot glue a smaller wood slice onto the back side of the turkey which will cover up the spot where you glued the feathers on and will help the turkey stand upright.

<http://www.thecraftpatchblog.com/2016/11/wood-slice-turkey-craft-with-washi-tape.html>



CREATE A
PUMPKIN Floral CENTERPIECE
THE EASY WAY



Mini Pumpkin Cakes!!!

What an awesome way to welcome November!! Pumpkin cakes just make Thanksgiving seem that much more festive! Here is how to make your own mini pumpkin goodness!! <https://preppykitchen.com/pumpkin-mini-cakes/>

INGREDIENTS

For the Cake

- 3 cups all-purpose flour
- 1 tsp baking powder
- 1 tsp baking soda
- 2 tsp cinnamon
- ¼ tsp ginger
- ¼ tsp allspice
- 1 pinch ground cloves
- 1 pinch nutmeg
- 2 cups granulated sugar
- ¼ cup brown sugar lightly packed
- ½ cup melted coconut oil
- ¼ cup vegetable oil
- 1/3 cup plain yogurt
- 1 can pumpkin puree 15 oz.
- ½ tsp salt
- 3 large eggs

For Cream Cheese Frosting

- 8 oz. cream cheese softened
- 2 cups powdered sugar
- 1 tsp vanilla extract

For the Buttercream

- 1 lb. confectioners' sugar
 - 1 cup salted butter room temp
 - ¼ cup milk add in slowly until you achieve desired consistency
 - 1 tsp vanilla extract
 - 10 drops orange food coloring
- Amount of food coloring will depend on brand used and desired color.



For the Cake

1. Preheat oven to 350F. Butter and flour your mini Bundt pans.
2. Cream the oils and sugar together, then add in the yogurt and mix until combined.
3. Mix in eggs one at a time, making sure one egg is incorporated into the mixture before adding the next.
4. In a separate bowl sift the remaining dry ingredients together.
5. Mix dry ingredients into the sugar/egg mixture in three batches alternating with the pumpkin puree. Mix until just combined.
6. Spoon or pipe your batter into the pans, filling 2/3 the way up.
7. Bake at 350 for about 20 minutes or until wooden skewer inserted into center comes out clean.
8. Allow to cool in pan for about 10 minutes before inverting onto a wire rack.

For Cream Cheese Frosting

1. Beat the cream cheese in a bowl until it is smooth. Add in vanilla and powdered sugar and mix until ingredients are well-incorporated and desired consistency is reached.

For the Buttercream

1. Beat butter until light and fluffy, add vanilla and then slowly add sugar. Add milk a few tablespoons at a time until desired consistency is reached. You will want a stiffer buttercream so you might be using less milk. Finally add in the food coloring.

Assembly

1. Cut bottoms off cakes (less if you want tall pumpkins, more if you want rounder ones).
2. Pipe or smear cream cheese frosting onto the bottom of one mini Bundt cake and sandwich together.
3. Cover in orange buttercream and sculpt into a pumpkin shape. (I cut a yogurt container up to make my tools. The best ones were a rounded off "V" to scrape the indents and a straight edge to smooth the sides)
4. Top with a stem. I used a real pumpkin stem but you can make one from fondant or even very thick buttercream



If you fill the mini Bundt forms about half way up there will be enough batter to make about 10 or so pumpkins. I ended up cutting a lot off the bottom from each cake to get a rounder pumpkin. The excess makes a great snack or can be used to make pumpkin cake pops!

After you cover your cakes in buttercream, I recommend chilling them in the fridge for about 20 minutes so they will be easier to sculpt.

What to Know About Estate Bank Accounts

When going through probate, you have to open an Estate Bank Account.

This is an account that the executor or administrator opens and moves the funds and any incoming funds or proceeds into this account.

Banks vary on the details and number of documents you must provide to open this type of account.

Most banks require the Death Certificate and Certified Copies of Letters appointing the person executor or administrator. Some banks require those documents and others such as the Certified Copies of the Orders for Probate.

The process can seem overwhelming, but by knowing in advance that you will need to provide these documents, you can find out from the bank you choose to use what exactly you will need and then be ready once your Letters arrive back from the court.

You will also want to get an EIN number for setting up this account so that the estate is taxed properly.

This is a tax Id for the estate and allows for correct taxation of the estate to take place if needed. There are 4 ways to get apply for an EIN.

This Infographic will help you decide the best way to contact the IRS for an EIN number. Here is the link to our website for the infographic and more information.

https://www.grossmanlaw.net/wp-content/uploads/2016/09/Infographics_How-to-file-for-EIN-number.pdf

How to Apply For An EIN Number

There are several ways to Apply for an EIN Number. Below is a description of options for applying.

- Apply Online.** Click Here to Apply Online.
- Apply by Fax Fax This Form** to the correct number for your location, click here to look up your location.
- Apply by Mail Mail This Form** To the correct address, look it up by clicking here.
- Apply by Telephone International applicants may call 267-941-1099** 6:00 a.m. to 11:00 p.m. (Eastern Time) Monday through Friday.

Other Important Information
The IRS will limit (EIN) issuance to one per responsible party per day.

EIN Numbers can be used for Estates, Probates, and Trusts

This information is not meant as legal advice. If you need more information for your case in California please contact us at 951-682-3768 or grossmanlaw.net

The Grossman Law Firm
www.grossmanlaw.net

A Night at the Museum

a fundraiser for Southern California Bulldog Rescue

Enjoy tacos, beer, wine, great company and ART to benefit **Southern California Bulldog Rescue**. There will be a silent auction and raffle.

WHEN: Sunday November 12, 2017 4:00 pm to 8:00 PM	WHERE: Riverside Art Museum 425 Mission Inn Ave. Riverside, CA 92501	TICKETS: \$30 advance purchase \$35 at the door
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Well-behaved bulldogs are welcome!

Hosted by:
The Grossman Law Firm
www.grossmanlaw.net

For more information:
info@socalbulldogrescue.org
714-381-7691

To purchase tickets online:
<https://secure.acceptiva.com/?cst=f9dc7f>



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A Night at the Museum



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This newsletter is intended to educate the general public about probate, trusts, wills, and other issues. It is for information purposes only and should not be construed as legal advice. Prior to acting on any information contained in this publication, you should consult with experienced, competent counsel regarding your specific situation.



Pumpkin Pie – An American Original

What says Thanksgiving more than pumpkin pie? Did you know this classic traditional dessert was invented in America in 1621? According to the history books, early settlers at “Plimoth Plantation” used squashes and gourds cultivated by Native Americans to create a stewed dessert baked in hot ashes. These earliest creations weren’t exactly what we envision when we think “pie” today, since they didn’t use a crust or shell. Instead, milk, honey, spices, and stewed squash were placed inside the hollowed-out shell which was used as the cooking vessel. The final product sounds more *Survivorman* than Martha Stewart.

Historic recipe books show that by the late 1600s, pastry similar to what we think of as pie crust was used for pies. By 1796, a recipe for Pompkin Pudding appeared in the first cookbook written and published in America. Her recipe called for one quart stewed and strained “pompkin,” 3 pints cream, 9 beaten eggs, sugar, mace, nutmeg, and ginger, which was placed into one of two choices of pie dough, decorated with a cross and checker pattern, and baked.

Almost 200 years later, pumpkin pie recipes actually haven’t changed all that much. At our house, we always have fresh whipping cream doctored up with a little sugar and dash of vanilla. (My secret, which I learned from my dad, is to chill the beaters in the freezer before whipping the cream.) As for the pie itself, my favorite recipe involves driving to Marie Callendar’s.



Happy Thanksgiving!