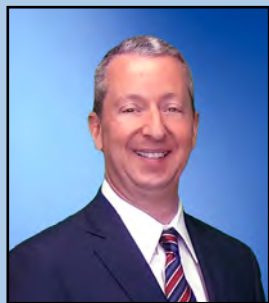


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December 2018

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*Juliet's Corner*

Happy Thanksgiving!

Thanksgiving is one of our family's absolute favorite holidays. One of the reasons I personally love it so much is that it's a mini reunion opportunity for my dad's side of the family. Many years, including this one, we have everyone over to our home....up to a high of 38 people one year!

The Thanksgiving menu is pretty standard, but this year I decided I wanted to create a new traditional side dish. As of this writing, I'm down to two contenders: Giada De Laurentis' roasted potatoes, carrots, parsnips and brussels sprouts, or Ina Garten's roasted parsnips and carrots with honey and thyme.

Eva, a lifelong potato lover, has specifically requested more potatoes on the Thanksgiving table. When I pointed out to her that we make several serving trays loaded with mashed potatoes, and mashed potatoes ARE potatoes, she said, "Can you ever really have enough potatoes?"

So, to make a stressed-out high school senior's potato dreams come true, I am leaning toward the Giada De Laurentis recipe. Here it is, and it's perfect not only for Thanksgiving but all winter long:

Preheat oven to 400F. In a large bowl, combine 3 medium carrots, cut into 1 ½" rounds, 1 ½ c. brussels sprouts, halved, 4 c. red bliss potatoes, cut into 1 1/2" thick slices, 3 medium parsnips, cut into 1 ½" slices, and 1 c. sweet potatoes, cut into 1 ½" thick slices. Toss well with ½ c extra-virgin olive oil, 1 tsp. each dried rosemary, oregano, thyme, and basil, ¼ c sea salt, and 2 T fresh ground black pepper. Place all vegetables evenly on a large baking sheet and bake 35-40 minutes.

Happy Thanksgiving!



Easy Gingerbread Recipe:

Visit the website to see more inspiration at: <https://www.savorynothings.com/easy-gingerbread-recipe/>



Ingredients:

1/2 c. honey
1/4 c. molasses (not blackstrap - too bitter!)
1 tbs. coconut oil
1 2/3 c. wholemeal spelt flour/whole wheat
1 tbs. gingerbread spice mix
1/2 tsp. baking powder



Directions:

1. Place the honey, molasses and coconut oil in a small saucepan. Gently heat until warm and liquified. Allow to cool for 2-3 minutes.
2. Stir together the flour, spice mix and baking powder in a large bowl. Add the cooled honey mixture and stir until well combined.
3. Cover the bowl and chill the dough for at least one hour in the fridge.
4. Preheat your oven to 320°F (160°C). Generously flour a work surface. Roll the dough to 1/3 inch thickness (8mm). Cut out cookies and place them on a lined baking sheet, leaving enough space between them.
5. Bake for 9-10 minutes or until they're puffed up and starting to brown. They will still be soft, so allow them to cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely. They keep well in an airtight box for a week.

RECIPE NOTES: To make the cookies vegan, either replace the honey with more molasses, OR use 1/2 cup molasses and 1/4 cup maple syrup.

Happy Holidays From All of Us At The Grossman Law Firm, APC

We know that many people celebrate many holidays, but we wanted to take a moment and wish everyone a happy holiday this season!



DIY Cereal Box Gift Tag

Supplies:

Cereal Boxes

Scissors

Hole puncher

Optional: A paper punch in the shape of a gift tag

Mod Podge (DIY by mixing 1 part Elmer's Glue and 1 part water)

Printed paper (newspaper, book pages, fabric, ect.)



Directions:

1. Flatten your cereal box and cut out your tag shapes.
2. Once your tag shapes are cut, cut your paper into identical shapes.
3. Use a paper towel (or sponge applicator) to brush Mod Podge onto the graphic side of one of your cereal box cutouts and press your printed paper onto the tag. If you don't want the cereal box graphic showing on the back, sandwich it with another box tag with the plain sides facing out.
4. Let them dry. Once dried, punch a hole in the top of each.

<http://offbeatandinspired.com/2012/12/02/diy-cereal-box-gift-tags/>

EMPLOYER IDENTIFICATION NUMBER (EIN):

You will need an Employer Identification Number (EIN) in order to open a bank account in the estate's name and to file the estate's income tax return if needed. This is important both because you do not want to be personally responsible for paying individual income taxes on the estate's income and because it is required by law. We always recommend to clients they use an accountant. Your accountant will obtain the EIN for you. Your accountant is an expense of the estate and not your personal expense.

If you choose not to hire an accountant then you can obtain an EIN by going to the IRS website, IRS.gov, and completing Form SS-4. Again, we don't recommend doing it yourself. Mr. Grossman's advice to his clients is always to use professional services in order to get things done right the first time.

Learn More on Our Website!

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 cases in California please contact us at 951-653-3704 or grossmanlaw.net



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From All of Us At



Happy Thanksgiving!

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



Holiday Touches for Every Home!



- *Replace your tablecloth with one featuring a holiday theme.*
- *Change your lampshades from ivory to black – and add a gold tassel, or holiday themed finial.*
- *Change your candles to ones featuring your favorite holiday colors.*
- *Add a holiday bow to your planters – or place your plants in wicker baskets painted red, green, gold or silver.*
- *Tie a holiday colored bow around 3 old books, and display them on your coffee table.*
- *Add twinkle lights to artificial trees.*
- *Wrap toss pillows like a holiday present with beautifully colored holiday ribbon.*
- *Change your window treatment tie-backs, by adding holly, berries or even a sprig or two of evergreen.*

Happy Holidays!!