

# THE STATE OF THE ESTATE

JULY 2019



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## Three Sisters Soup

It may seem strange to make soup in the summer, but some of my favorite recipes make the most of farmer's market-fresh warm weather ingredients. This Three Sisters soup recipe that I invented relies on the sweetness of fresh summer corn. You can use white corn, but yellow makes the prettiest bowl.

The Three Sisters in this recipe's name refer to the traditional three Native American crops: beans, corn, and squash.

Soak 1 c barley overnight in cold water. In a large, heavy-bottomed soup pot with tightly fitting lid, heat 1 T unsalted butter over medium heat. Add 1 bay leaf and 1 T dried sage and stir frequently so it doesn't burn. Add 1 medium diced onion and 2 medium diced carrots and continue to cook over medium heat for about 10-15 minutes. Add 1 clove garlic, minced and 1 tsp. tomato paste. Stir to completely mix.

Drain barley and add to soup pot. Add 8-10 c water and stir to mix. Add a small handful roughly chopped parsley and a pinch of salt. Bring the soup pot to a boil, then reduce to a simmer, cover with lid and cook 30-35 minutes. Test barley to make sure it's cooked through (if it's not quite done, continue to cook until barley is uniformly tender.) Taste and season with salt and pepper.

Shuck 3 ears fresh sweet corn. Using a large, sharp knife, slice kernels off each cob. Then reverse the knife to run the dull edge along the cob to press out the milky part of the cob. Add kernels and "cob milk" to the soup along with 1 can red kidney beans. Stir to combine and heat through.

Serve soup hot garnished with extra parsley and a few grinds of fresh pepper. Pick up a loaf of crusty bread from the bakery and you have a delicious summertime meal. Enjoy!

*Juliet's Corner*



# Patriotic Pie Bites

All you need is some premade pie dough, some canned pie filling and an egg. Obviously, you could make all these things from scratch, but then it wouldn't be the easiest pot luck dessert ever!

- Use a 2" circle cutter to cut circles (clearly) out of the pie dough. Using a mini muffin tin, place one circle in each opening.
- Place 2 tablespoons of filling in each tart shell (You can use blueberry and cherry pie filling and do 4 berries per pie)
- Cut patriotic shapes out of the remaining pie dough and top each tart with a dough shape.
- Make an egg wash by beating one egg with 2 Tbsp. of water and brushing the top of each tart.
- Bake in a 425° oven for 10 minutes

<http://www.franklyentertaining.com/2012/07/04/easiest-potluck-dessert-ever/>



## 7 Tips for Evaluating Compensation for a Professional Trustee:

What is a reasonable fee for a professional trustee to charge? The answer is not always black and white. The following are seven helpful tips:

- A reasonable fee is determined in the same way that a reasonable fee for a non-professional trustee is assessed.
- One way to evaluate whether a professional trustee's compensation is reasonable is to compare the fee schedules for various professional trustees in the area.
- In many cases, a professional trustee will charge at least 1% of the total worth of the trust as a fee.
- Often, the fee charged by a trustee for administering a small- to medium-sized trust will be similar to the fee charged by a personal representative of a similar sized estate during the probate administration process.
- Fees may vary depending on the level of skill of the trustee and the complexity of managing the trust.
- The terms of the trust may contain specific instructions with regard to trustee compensation. If so, these instructions must be followed.
- In some cases, under certain specific circumstances, a trustee can petition the court for a higher or lower fee than is called for under the trust instrument.

# July 4th Bean Bag Toss

The full directions can be found here

[https://hoosierhomemade.com/bean-bag-toss-game/?utm\\_medium=social&utm\\_source=pinterest&utm\\_campaign=tailwind\\_tribes&utm\\_content=tribes&utm\\_term=364541742\\_11721144\\_80871](https://hoosierhomemade.com/bean-bag-toss-game/?utm_medium=social&utm_source=pinterest&utm_campaign=tailwind_tribes&utm_content=tribes&utm_term=364541742_11721144_80871)

## Bean Bag Toss Game Supplies:

- Buckets – I like the size of these white plastic buckets that I found at Michael's. And the Tutu skirt fits perfectly!
- Tutu skirt
- Bandana
- Fabric Glue
- Numbers cut from Cricut machine
- Scissors
- Funnel (optional)
- Dried Peas or Beans



## How to make No Sew Bean Bags

1. Begin with the Bandana. The one I used was 21 x 21 inches.
2. Cut the Bandana in half.
3. Then cut those 2 pieces into quarters. I just followed the fold lines.
4. You will have 8 pieces.
5. Run a line of fabric glue across the top and one side
6. Then fold the bag, matching the edges
7. Turn the bag inside out after the glue is dry (about 1 hour depending on your room temperature)
8. Using the funnel, add the dried peas or beans to the bag.
9. Seal with more fabric glue. Let dry.
10. Bean Bags are ready for the game



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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

## 5 REASONS TO INSURE AN AUTOMOBILE DURING A PROBATE

Even though it may be an added expense of the estate, automobile insurance is important. Why? The following are five reasons to keep automobile insurance on the vehicles of the estate:

1. If you drive the car and get into an accident, the car repairs may not be covered by insurance. The car is an asset of the estate, and you will have decreased the value of that asset.
2. Similarly, if you allow someone else to drive the car and he gets into an accident, the repairs may not be covered by insurance.
3. If an accident occurs and the other driver sues, the estate can potentially be held liable for property damage, physical injuries, and emotional pain and suffering.
4. As the personal representative of the estate, you have an obligation to manage the estate's assets. Allowing the car to remain uninsured, but used by one or more parties, could constitute a breach of that duty.
5. Damage to the vehicle can occur even if it is not being driven. For example, it could be damaged due to weather or some other incident outside of your control. Repairs could be costly.

