

THE STATE OF THE ESTATE

November 2019



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Juliet's Corner

Eva is having a blast exploring Washington DC as she settles into life as a freshman at George Washington University (or, as they officially call it, THE George Washington University.)

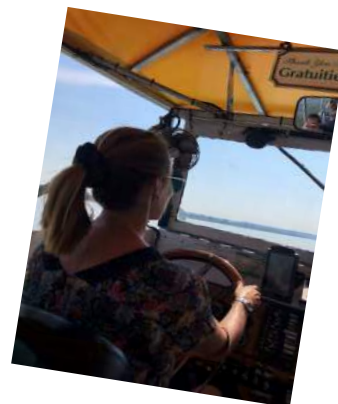
The last weekend of September was Colonials Weekend, a time for alumni and families of current students to gather for special programs and festivities.

We decided that Scott would help move Eva into her dorm when school started in August, so I was lucky enough to get to be the one to go to family weekend ☺

Washington is a fun city! College students there do something they like to call "monumenting," which is hiking and walking or jogging around the various historical monuments, especially at night. So of course my first night in DC, I had to experience it for myself. If you ever go to DC, definitely go monumenting at night. It was exciting and we couldn't believe all of the groups of friends and families we saw. Our favorite was a bachelorette party in sashes and tutus posing for photos at the Lincoln Memorial.

Another highlight of our DC weekend was the Duck Tour. You've probably seen these tours in cities all around the country. The tour company repurposes amphibious vehicles (called DUKWs) and the tour is half on land, half in the water. Our DC tour started at the train station, spent half an hour in the Potomac River, and gave us unique and amazing views of lots of sites throughout the city. I even took the opportunity to drive the DUKW. (The driver asked for volunteers and nobody else wanted to do it!) We also visited museums including the American History Museum at the Smithsonian. One cool exhibit gave us the chance to stand in front of "the Berlin Wall" and deliver Ronald Reagan's famous "Mr. Gorbachev, tear down this wall!" speech.

We managed to squeeze in several great meals, a trip to Georgetown Cupcakes, shopping on M Street, a tour of Georgetown University, and a Target run (an essential for college students!) It was a fabulous trip and I can't wait to return!



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DIY Decorative Leaf Bowl for Fall

MATERIALS:

- Artificial Autumn Maple Leaves
- Plastic Bowl
- Mod Podge Matte (waterbased sealer/glue)
- Krylon Triple Thick Glaze
- Plastic Wrap

DIRECTIONS:

Step 1: Cover the bowl with plastic wrap.

Step 2: Paint Mod Podge onto a leaf, and press the leaf onto the bowl. Repeat with various leaves, overlapping the leaves as you go. Continue until the base is covered and half the sides are covered with leaves.

Step 3: Cover the wet leaves with more plastic wrap. Press on the plastic wrap to smooth out the leaves and help them stick together. Place the covered leaves in the sun for about 4 hours, then carefully remove the outer layer of plastic wrap and let the leaves dry.

Step 4: When the leaves are dry, spray them with an application of Krylon Triple Thick Glaze.

Step 5: When the glaze is dry, carefully take the leaves and plastic wrap off the bowl.

Carefully peel back the plastic wrap from the inside of the leaf bowl and it's done! How might you use your decorative leaf bowl this fall?



For Full Instructions: <http://blog.consumercrafts.com/decor-home/decorative-leaf-bowl/>

HOW TO MAKE TOILET PAPER PUMPKINS

Materials:

- Toilet paper rolls
- Fabric: you'll need 18" of fabric for each pumpkin
- One 3-4 inch stick for each pumpkin stem
- Green ribbon or leaves
- A pencil



DIRECTIONS:

- Step 1 - Lay out your fabric square. Place a roll of TP in the center.
- Step 2 - UNROLL the toilet paper 8-10 times. Then loosely ROLL it back up, twisting and scrunching the toilet paper as you do so. This give you a rounder pumpkin shape.
- Step 3 - Grab one corner of the fabric and tuck it inside the toilet paper roll, using a pencil to push it down.
- Step 4 - Continue with the other three corners, gathering up the fabric as you stuff each corner into the center of the toilet paper roll.
- Step 5 - Tie a ribbon around a twig and stuff it in the center of the pumpkin for a stem.
- (Make sure to UNROLL the toilet paper about 8 times, then loosely roll it back up, twisting it as you do so, to make your toilet paper roll a little rounder. This makes the finished TP pumpkins much cuter!)

<https://www.itsalwaysautumn.com/how-to-make-cute-plaid-pumpkins-using-toilet-paper-rolls.html>

Creamy Butternut Squash Pasta with Bacon

The full directions can be found here

<https://www.joyfulhealthy eats.com/creamy-butternut-squash-alfredo-pasta/>

INGREDIENTS:

- 3 strips of applewood bacon
- 2 tablespoons butter
- 1 cup diced red onion
- 1 garlic clove
- 3 cups butternut squash cubes



- 1 cup low sodium chicken stock
- 1.5 tablespoon diced fresh sage
- 1.5 tablespoon diced fresh thyme
- 1 cup 2% milk salt to taste
- 12 oz. box of gluten free thin spaghetti

INSTRUCTIONS

1. In a large skillet add the butter and red onion. Saute until slightly soft, about 1-2 minutes.
2. Next add in the garlic, saute for 30 seconds, stir and add the butternut squash, chicken stock, sage, and thyme. Stir and cover. Cook until the butternut squash is fork tender, about 8-10 minutes.
3. When the squash is tender, add the squash to a food processor along with the milk and salt to taste. Puree until smooth.
4. In the meantime heat a small skillet to medium high heat, add the diced bacon to the pan and saute until the bacon is crispy. About 4-5 minutes. When the bacon is done, place it on a paper towel lined plate to let the grease drain.
5. Bring a large pot of water to a boil. Add gluten free pasta, cook according to directions, (6-8 minutes) do not over-cook.
6. Drain pasta and add butternut squash sauce to the pasta, gently toss together and top with crispy bacon. Serve!

PUMPKIN PIE CRISP

PUMPKIN FILLING:

- 1 (15-oz.) canned pumpkin purée
- 1 cup Dixie Crystals Extra Fine Granulated Sugar
- 3 large eggs
- 2 teaspoons pumpkin pie spice
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 2 teaspoons pure vanilla extract
- 2/3 cup heavy cream
- TOPPING: Vanilla Ice Cream

CINNAMON STREUSAL:

- 2 cups all-purpose flour*
- 1 1/2 cups Dixie Crystals Extra Fine Granulated Sugar
- 2 teaspoons cinnamon
- 1/2 teaspoon salt
- 12 tablespoons unsalted butter, melted



- Preheat oven to 375°F. Butter a 12-inch cast iron skillet or a medium casserole dish. Set aside.
- In a large bowl, whisk together pumpkin, sugar, eggs, pumpkin pie spice, salt, and vanilla extract. Whisk in heavy cream until smooth. Pour into prepared skillet and set aside.
- In a medium bowl, whisk together flour, sugar, cinnamon, and salt. Add melted butter and stir with a fork until crumbly.
- Spread cinnamon streusel topping on top of pumpkin pie mixture in an even layer.
- Bake until the filling is set and the top is golden brown, 40 to 45 minutes.
- Let cool for 10 minutes, then serve warm topped with Vanilla Ice Cream.

https://www.dixiecrystals.com/recipes/pumpkin-pie-crisp?utm_source=The%20Novice%20Chef&utm_medium=Blog%20%2B%20Social&utm_campaign=Pumpkin%20Pie%20Crisp



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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

What to Consider When Handling a Challenge From an Omitted Spouse

As the personal representative of the estate, you must represent the estate's interests when dealing with the surviving spouse. The surviving spouse may be clearly entitled to a share of the estate under the terms of California law. In other circumstances, however, the surviving spouse may not be entitled to a share of the estate, regardless of the provisions made for omitted spouse under the will.

The following are the questions every personal representative should carefully consider when dealing with a dispute brought by an omitted spouse:

1. Is there evidence that indicates that the surviving spouse was omitted intentionally?
2. Does the deceased spouse's will specifically state that the surviving spouse is to be disinherited?
3. Did the deceased spouse give property to the surviving spouse outside of the will? An example would be if the deceased spouse named the surviving spouse as the beneficiary of a life insurance policy.
4. Did the transfer of assets to the surviving spouse show the deceased spouse intended for the transfer to provide for the surviving spouse in place of providing for the spouse under the terms of the will? Supporting evidence is written or verbal statements made by the deceased spouse before they died. The statements must indicate this was their intent. Further supporting evidence is if the amount transferred to the surviving spouse outside of the will was substantial.
5. Was a written agreement signed by the surviving spouse waiving their right to share in the deceased spouse's estate upon his or her passing? While this is rare, it does happen in some cases. If the surviving spouse willingly entered into such an agreement, he or she would not be entitled to receive the share of a pretermitted spouse under the law.