We Speak for the Dead

THE STATE OF THE ESTATE

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Iuliet's Corner

Any birthday with a zero at the end can be emotional for a woman, so this summer I decided to tackle my November 50th head-on and started planning a fun week of festivities. After a little brainstorming, we decided to take a family trip to New York City to celebrate in style. We're back, and our trip was wonderful!

We stayed in Times Square, which is a surreal experience. The first evening, we arrived at nightfall, then got settled into our hotel and hung out until leaving for a late dinner. We stepped outside of the hotel doors after 10 p.m. and it was as bright as full daytime because of all of the flashing billboards. It was a little bit like staying inside a pinball machine. We are all thankful for blackout curtains!

One of the best highlights of this trip was having Eva join us. Eva loves going to college in Washington, D.C., and she's discovering how easy it is to get to some exciting East Coast destinations, including New York. She took the train and was able to join us for this trip, even though Thanksgiving falls conveniently just a couple of weeks before finals. (And she did pack a couple of textbooks in her suitcase.)

We managed to squeeze a lot into a few days. We walked the High Line, which is a portion of exposed subway train tracks that have been converted into a walkable garden park space. We toured The Vessel, which is a multi-story performance art piece made up of interlocking staircases with 360 degree views of the city. We walked down Fifth Avenue admiring the holiday window decorations.

We ate New York City pizza, authentic Chinese food in a restaurant where we were the only non-Chinese customers, Italian food, and deli cheesecake. We walked in Greenwich Village and stumbled upon a world-class vegetarian restaurant. We ate at Tavern on the Green and had salted pretzels from a street vendor. For my birthday treat, I chose an oversized chocolate sundae at Junior's Delicatessen (and it did not disappoint.)

On my actual birthday, we started the day with a private before-hours ice skating session at Wollman Rink in Central Park, and we ended our evening at Hamilton, which three out of the four of us have been obsessed with for several years. Hamilton is just as amazing as everyone says and absolutely lives up to every ounce of hype.

I can't imagine a better way to spend my big birthday or better companions to spend it with







New Years Snowman Mason Jars

SUPPLIES:

- Jars
- Glitter-white
- Googly eyes
- Black beads
- Orange paper
- Hot Glue

DIRECTIONS:

- 1. Cover your jar with white glitter.
- 2. Glue two small googly eyes on.
- 3. Cut a small carrot nose from your orange paper and glue that in place as well.
- 4. Grab your small black beads and glue them to create a smile

For Full Instructions: https://crazylittleprojects.com/christmas-treat-jars/

Make Your Own Christmas Ornaments Organizer Box

What You'll Need:

- 1. Large storage bin of some sort
- 2. Cardboard
- 3. Plastic cups
- 4. Glue gun & glue sticks
- 5.

Directions:



- Simply cut your cardboard pieces so that they fit inside the bottom of your box. Depending on the height of your cups and the height of your box, you should be able to fit at least two layers.
- Apply glue to the bottom of the cups (it might melt a little but you're not going to be drinking out of them, so it's fine!)
- Attach as many as will fit evenly on your piece of cardboard. Repeat with 2nd piece of cardboard.
- Now stack on top of each other in the box and you have your own compartmentalized ornament box for a FRACTION of the cost of the ones online or in the stores.



Baked Parmesan Carrot Fries

The full directions can be found here:

https://www.kitchensanctuary.com/baked-parmesan-carrot-fries-chilli-mayo-dip/

INGREDIENTS:

- 2 large carrots washed
- 1 egg
- 2 tbsp water
- 6 tbsp grated parmesan cheese (use vegetarian hard cheese for veggie version)
- ½ tsp salt
- ½ tsp pepper
- 4 tbsp mayonnaise
- 2 tsp chilli sauce sweet chilli or hot chilli your preference
- Parsley

INSTRUCTIONS

- 1. Preheat the oven to 200c/400f.
- 2. Line a baking tray with parchment or a non-stick silicone mat.
- 3. Slice the carrots into long thin pieces about the size of a French fry (no need to peel).
- 4. Mix the egg and water and place in a shallow dish. Place the Parmesan into another shallow dish.
- 5. Dip the carrot sticks first in the egg wash, allow any excess to drip off, then roll in the parmesan and place on the baking tray. Repeat until you've used all the carrots.
- 6. Sprinkle with the salt and pepper, and place in the oven for 15-20 minutes, turning once until dark golden brown.
- 7. Whilst the carrots are cooking, mix together the mayonnaise and chilli sauce in a small bowl.
- 8. Take the fries out of the oven, place on a plate and sprinkle with parsley. Serve with the chilli mayo dip.

Black Bean and Butternut Squash Quesadillas

INGREDIENTS:

- 8 taco size flour tortillas
- 2 cups cheddar and monterey jack cheese mix
- 1 cup butternut squash puree
- 15 ounces black beans,, rinsed and drained
- 1 cup salsa,, or to taste

DIRECTIONS:

- 1. Spray a large griddle or skillet with cooking spray and heat over medium heat.
- 2. Working in batches as necessary, place one tortilla on the griddle and spread with 1/4 cup squash. Sprinkle with 1/4 cup cheese. Add a quarter of the black beans and drizzle with about 3 tablespoons of salsa. Top with another 1/4 cup cheese and finish with a tortilla.
- 3. Heat 5 minutes per side or until browned and crispy as desired. Transfer to a plate and use a pizza cutter to slice into wedges. Serve hot with sour cream, avocado, and lime.



Full Instructions: https://theliveinkitchen.com/black-bean-and-butternut-squash-quesadillas/





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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

What should I do if I suspect a trustee breached a fiduciary duty while the settlor was still alive?

Beneficiaries shouldn't hesitate to consult with an attorney if they suspect prior incidents of breach of fiduciary duty in probate. In addition, you can consider taking the following steps:

- First of all, obtain copies of the trust and all amendments.
- Additionally, gather any documentation that supports the alleged breach by the trustee.
- Furthermore, request information about all trust assets.
- In conclusion, request copies of trust accountings.

This information will assist your attorney in evaluating whether the trustee committed a breach, as well as whether you may have standing to bring an action.

For more information on how to prepare for an initial meeting with an attorney, visit our website or call our office and we will be happy to give you information about what to expect and how to prepare: https://www.grossmanlaw.net/how-to-prepare-for-your-initial-phone-consultation/