

THE STATE OF THE ESTATE

June 2020



SAN DIEGO OFFICE

114440 W. Bernardo Ct.
Suite 300
San Diego, CA 92127
Phone: (619) 344-0600
Fax: (619) 764-4091

RIVERSIDE OFFICE

6370 Magnolia Avenue
Suite 320
Riverside, CA 92506
Phone: (951) 683-3704
Fax: (951) 683-3948

TEMECULA OFFICE

43537 Ridge Park Drive
Suite 101
Temecula, CA 92590
Phone: (951) 461-8874
Fax: (951) 683-3948

(951) 523-8310

WWW.GROSSMANLAW.NET

IN THIS ISSUE

PAGE 2

Homemade Chip Dip
Hawaiian Sliders

PAGE 3

DIY Ocean Slime
DIY Glowing Jars

PAGE 4



It's graduation season!

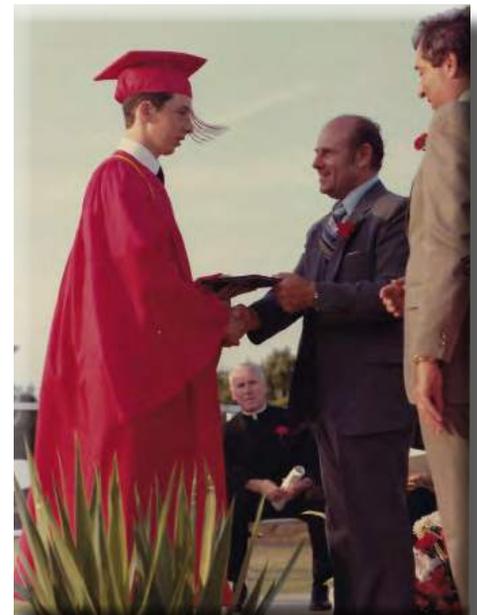
I have been really enjoying going through old pictures and other memorabilia during the stay-at-home time, and I recently found a box with old pictures of Scott.

Luckily, Scott's mom Penny wrote details on the back or we probably never would have even realized it was him. This picture was taken when Scott was 11 months old and the family was living in Fresh Meadows, Queens. Scott and his sister Bonnie are only 13 months apart so Penny must have been very pregnant when this picture was taken, and because Scott's birthday is in December, it would have been November and cold enough to bundle him into his little pom-pom topped hat.

The other picture is Scott graduating from Tappan Zee High School. To me he looks baby-faced and optimistic about the future. A few months after this picture was taken, he headed off to Boston to attend Tufts and start his adult life. In May 1987, he looks very eager to graduate and move on!

I hope each and every one of you are staying healthy in body, mind, and spirit. Maybe you can crack open some old photo albums too. I promise you it's fun!

Juliet's Corner



Homemade Chip Dip

INGREDIENTS:

- **CREAM CHEESE:** two (8oz) packages. Make sure the cream cheese is softened before mixing.
- **CHILI SAUCE:** all you need is one (12 oz.) jar. You can find the chili sauce by the ketchup.
- **ONION SALT:** just 2 teaspoons. You can add more to taste.



DIRECTIONS:

1. **STEP 1:** In a large bowl, using an electric hand or stand mixer, whip cream cheese, chili sauce, and onion salt until creamy and smooth.
2. **STEP 2:** Place dip in a covered container. Put in the refrigerator for at least 2 hours or overnight before serving.
3. **STEP 3:** Serve with potato chips and enjoy.

Full Instructions: https://deliciouslysprinkled.com/the-best-potato-chip-dip/?utm_medium=social&utm_source=pinterest&utm_campaign=tailwindtribes&utm_content=tribes&utm_term=581270310_21183834_140378

Hawaiian Sliders

INGREDIENTS:

- 2-2oz packets ham
- 1 4oz block of cheese
- 1 package Hawaiian buns
- 1/2 cup butter
- 1 Tablespoon minced garlic
- 1 Tablespoon Worcestershire sauce
- 1/2 can pineapple slices



DIRECTIONS:

1. Preheat the oven to 350°F.
2. Slice the Hawaiian buns in half as a sheet.
3. In a baking dish, layer the bottom “sheet” of Hawaiian bread, ham, cheese, and pineapple, then cover with the top half of the buns.
4. In a small saucepan, melt the butter with the garlic and Worcestershire sauce.
5. Pour the butter mixture over the buns.
6. Cover the sliders with tinfoil and bake 30-40 minutes until butter is fully absorbed.

For Full Instructions: <https://thesoccermomblog.com/hawaiian-sliders/>

DIY Ocean Slime

The full directions can be found here:

<https://www.steamsational.com/ocean-slime-recipe/>

SUPPLIES:

- Borax Powder
- Elmer's Clear Glue
- Water
- Blue food coloring
- Glitter
- Fish bowl



INSTRUCTIONS:

1. Mix one teaspoon of borax powder with 1/2 a cup of water.
2. Mix 5 ounces of glue, the blue food coloring, the glitter, and 1/2 a cup of water to a second container.
3. Add the borax water to the glue mixture and stir until completely mixed.
4. Stretch and mix the slime until it stretches. Borax slime breaks a little easier than laundry starch slime, so you'll need to be careful not to stretch it too quickly.

DIY Glowing Jars

SUPPLIES:

- Glow sticks
- Straw
- Gloves (optional)
- Mason jars
- Glitter
- Scissors



Full Instructions: <https://www.craftymorning.com/make-glow-stick-jars/>

DIRECTIONS:

1. Crack the glow stick so that it glows brightly.
2. Put on gloves.
3. Take a scissors and cut the clear end of the glow stick off, letting it drip into the jar. Flip it over and cut the other side.
4. Take a straw and put it over one end of the open glow stick and blow the rest of the liquid into the jar.
5. Put lots of silver glitter inside and shake it up!



6370 Magnolia Ave. Ste. 320
Riverside, CA 92506
Phone: (951) 683-3704
Fax: (951) 683-3948
(951) 523-8310
WWW.GROSSMANLAW.NET

PRSRT STD
U.S. POSTAGE PAID
RIVERSIDE, CA
PERMIT NO. 21

Happy Father's Day!



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 Is The Difference Between Trust Litigation And Financial Elder Abuse Litigation?

Generally, from a beneficiary's perspective, the difference between trust litigation and financial elder abuse litigation is when the money or property was wrongfully taken. Financial elder abuse litigation occurs when the person who was leaving property to you (for example your mother or father) has that property taken from them while they are alive. Usually this happens when someone close to them has them transfer title to real estate, or uses a durable power of attorney or trust to make a "gift" of property.

Trust litigation usually involves events after your loved one's death. An important exception is when the trust litigation is to set aside a trust or will. By definition, the trust or will had to be created during your loved one's life. Otherwise the trust litigation is nearly always because the trustee won't provide a copy of the trust, won't provide a trust account, or won't distribute trust property.

If you need help with Trust Litigation we are here to help you. We will listen and give you our best advice. If you are in need of help with Financial Elder Abuse Litigation we will help point you to someone who can assist you with that and will always provide you with an honest opinion of what we believe is the right thing for you to do. Please feel free to reach out to our office at 951-683-3704 or visit our website at grossmanlaw.net and fill out a contact form or have a chat.