

THE STATE OF THE ESTATE

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Juliet's Corner

This month's column is about Eva, who is now a college sophomore at George Washington University (GWU) in Washington, D.C.

GWU decided very early on to be online-only this year, so after her freshman year spent almost entirely living independently in a major urban environment, Eva is back at home in her childhood bedroom, doing school by Zoom. Long story short, she doesn't love it, but she's doing fine and making the best of things.

One benefit to being home is having access to a full kitchen, and we came home to this beautiful banana bread, which smelled amazing and tasted even better. This recipe is definitely a keeper!

Ingredients:

- 1 Stick (1/2 cup) butter
- 3 large bananas
- 2 eggs
- 1 tsp. Vanilla Extract
- 2 cups all Purpose Flour
- 1 cup Granulated Sugar
- 1 tsp. Baking Soda
- 1/2 tsp. Salt
- 1/2 tsp. Cinnamon



Directions:

1. Preheat oven to 350 degrees. Spray a loaf pan with non-stick cooking spray or grease with butter set aside.
2. Add the stick butter to a large bowl and microwave for 1 minute until melted.
3. Add the bananas to the same bowl and mash with a fork.
4. Add the vanilla extract and eggs to the bowl and using the same fork to mash and stir until no yellow streaks of egg remain.



5. In a second large bowl whisk together the flour, sugar, baking soda, salt, and cinnamon.
6. Add the dry ingredients and wet ingredients mix together with a spatula until just combined.
7. Pour the batter into loaf pan and bake for 45-55 minutes until a toothpick inserted in the center of the bread comes out clean.

IN THIS ISSUE

PAGE 2

Apple Pie Bites
Jackfruit Pot Roast

PAGE 3

Cinnamon Candle
Gratitude Pumpkin

PAGE 4

Steps After A Suspicious
Change To Beneficiary

Apple Pie Bites



INGREDIENTS:

- 1/4 cup packed light brown sugar
- 1 teaspoon apple pie spice, and additional apple pie spice (about 1/4 teaspoon) for sprinkling on top of crescent rolls
- 3 tablespoons unsalted butter, melted
- 1/3 cup chopped pecans
- 1 small Granny Smith apple, cored and sliced into 8 (1/2-inch) slices
- 1 (8 ounce) tube Pillsbury Original crescent rolls

Preheat your oven to 375 degrees F. Line a baking sheet with parchment paper.

In a small bowl, combine brown sugar and apple pie spice. Set aside.

Melt butter and toss apple slices in butter, set aside.

Arrange crescent roll triangles on baking sheet lined with parchment paper. Evenly distribute brown sugar mixture onto each triangle.

Sprinkle each triangle evenly with the chopped pecans.

Place an apple slice on the wide end of each triangle. Wrap crescent roll dough around each apple.

Brush each crescent roll with remaining butter. Sprinkle lightly with additional apple pie spice.

Bake for 10 to 12 minutes, or until golden brown. Cool for 5 minutes before serving.

Full Instructions: https://theblondcook.com/apple-pie-bites/#_a5y_p=3046884

JackFruit Pot Roast

INGREDIENTS:

- 2 tablespoons of olive oil
- 1 small white onion, diced into 1 inch chunks
- 4 cloves of garlic, minced
- 2 tablespoons of vegan Worcestershire sauce
- 1 cup of dry red wine (can sub for additional broth)
- 1 teaspoon of dried thyme
- 1 teaspoon of dried rosemary
- 1 teaspoon of fine sea salt
- 1/2 teaspoon of black pepper
- 2 cups of veggie broth
- 2 tablespoons of cornstarch
- 1 pound of red potatoes cut into quarters or halves depending on preferred size
- 1 pound of baby carrots
- 18 ounces of young jackfruit (if you buy jackfruit in a can, look to get 18 ounces of DRAINED jackfruit)*

Full Instructions: <https://foodwith-feeling.com/jackfruit-pot-roast/>



**JACKFRUIT
POT ROAST**

DIRECTIONS:

- Pre-heat the oven to 400 degrees F.
- In an extra large skillet or stockpot, heat the olive oil over medium heat. Add in the onion and saute for 5 minutes. Add in the garlic and cook for one additional minute. Add in the jackfruit and cook over medium for one more minute.
- Now add in the red wine, Worcestershire sauce, thyme, rosemary, salt and pepper. Stir and bring to a gentle simmer.
- In a measuring cup/ bowl, whisk together the broth and cornstarch until fully combined and then mix into the skillet with the jackfruit. Bring to a simmer and let cook for 5 minutes, stirring often.
- Pour the jackfruit mixture over top of the carrots and potatoes and bake for 40 minutes or until the veggies are fork tender and ready to eat. Let cool slightly and enjoy!

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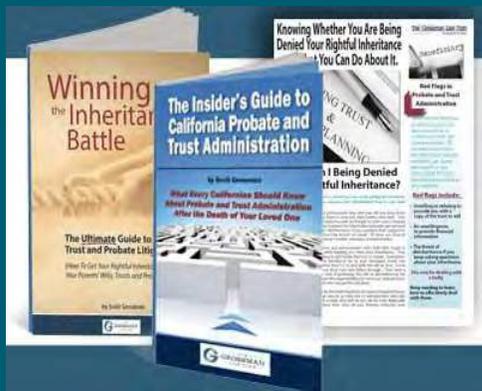
Happy Thanksgiving!



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

Take These Steps After A Suspicious Change To Beneficiary Designation

Discovering that your loved one changed a life insurance policy beneficiary designation in an unexpected or unusual manner can be very upsetting for family members and loved ones. In some cases, the new beneficiary may have exerted undue influence in order to convince your loved one to make the change. Proving this, however, can be challenging. For this reason, it is crucial to take the following actions:



1. Consult with an experienced estate litigation attorney in San Diego as soon as possible. Your attorney can help you to assess whether a claim is viable, as well as assist you in gathering the proper evidence for your claim.
2. Furthermore, Obtain copies of the insurance policy, the original beneficiary designation, and the changed designation.
3. Additionally, Gather copies of written communication that relate to the change in the designation.
4. Also, obtain medical records and other evidence that speak to the mental state of your loved. This must be specifically one at the time the change was made.
5. Lastly, gather evidence that indicates the type of relationship and the dynamic between the new beneficiary and your deceased loved one.

Understanding whether undue influence existed can be difficult for those inexperienced in this field of the law. If you are able to prove that undue influence took place, you may be able to have the changed beneficiary designation invalidated. Contact Scott Grossman, the experienced San Diego probate court litigation attorney at The Grossman Law Firm, for a consultation. Call our office today at (888) 443-6590. It would be our pleasure to further assist you.