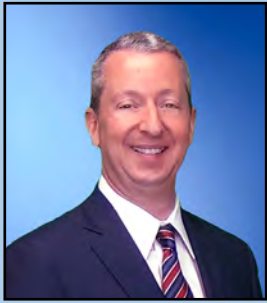


# THE STATE OF THE ESTATE

October 2020



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### Kornberg Family Honey Cake



I'm not usually a big baker but something about the times today had me craving the comfort of stirring up a batch of something warm and homey in the kitchen, so I made a traditional honey cake for the Jewish New Year. The final product looked more like something from Dr Seuss than Martha Stewart, but (1) that was completely my own fault for not being patient enough to wait for it to cool completely before turning it out of the pan (so really it was the cake's own fault for smelling too good!) and (2) it still tasted amazing.

The tradition of eating foods with honey is simple: we want a sweet year to come so we symbolically eat sweet things. Apples dipped in honey are also very traditional. This recipe is from our rabbi's wife, who owns a spice shop and gave us a special top-secret spice blend (which I think contains cinnamon, nutmeg, and allspice, but may have some other secret ingredients as well.) The recipe uses whiskey, the juice of a fresh orange (I used a very juicy tangelo), and a cup of hot coffee. I substituted olive oil for half the vegetable oil for a moist, dense cake. If you make it, I suggest leaving to run a few errands while it cools so you won't be tempted (like me!) by the incredible aroma to turn it out before its time.

- 3 1/2 c all purpose flour
- 1 T baking powder
- 1/2 tsp baking soda
- pinch of salt
- 2 T Spice & Leaf Rosh Hashanah spice blend
- 1 c canola oil
- 1 c honey
- 1 c granulated sugar
- 3/4 c brown sugar
- 3 eggs
- 1 tsp & 1/2 tsp vanilla extract
- 1 c warm coffee or black tea, strong for max flavor
- 1/2 c orange juice
- 1/4 c whiskey
- 1 c powdered sugar
- 1 T & 1 tsp hot water
- 1/4 tsp fresh orange zest



Preheat oven to 350 degrees and lightly grease bundt pan with cooking spray. In a large mixing bowl, combine flour, baking powder and baking soda, salt and spices and mix well so ingredients are incorporated. Make a well in the center and add oil, honey, sugars, eggs, 1 tsp vanilla, coffee, orange juice, and whiskey. Using a strong wire whisk, combine the ingredients well. Pour into baking pan and bake for 40-55 minutes depending on type of pan. Check at 40 minutes. Cake is fully cooked when it springs back when gently pressed. Let rest until fully cooled and remove from baking pan. For icing: in a small bowl, add powdered sugar and hot water. Mix well then add 1/2 tsp vanilla with orange zest and mix well. Once cake is fully cooled, drizzle icing on top.

Juliet's Corner

# Apple Cheesecake Tacos!

## INGREDIENTS:

- CINNAMON SUGAR TORTILLA SHELLS
- 6 Large Flour tortillas
- 1/2 Cup Brown sugar
- 1 1/2 teaspoon Cinnamon
- Oil for frying
- CREAM CHEESE FILLING
- 8 oz Cream cheese
- 1 Cup Heavy cream
- 1/4 Cup Powdered sugar
- 1 teaspoon Vanilla extract



- HOMEMADE APPLE PIE FILLING
- 2 large Apples, diced
- 1/2 tsp cinnamon
- 1/8 cup cornstarch
- 1/3 cup brown sugar
- 1 cup water
- 1/8 tsp nutmeg
- 1/2 tsp vanilla extract

Full Instructions: [https://www.sweetspicykitchen.com/apple-desserts/apple-cheesecake-tacos/?fbclid=I-wAR0L-dR-x39M\\_IBPkX1GskjtWv\\_IMqAk3MFa0RE6cm0-HAgCywHYf4jbO4g](https://www.sweetspicykitchen.com/apple-desserts/apple-cheesecake-tacos/?fbclid=I-wAR0L-dR-x39M_IBPkX1GskjtWv_IMqAk3MFa0RE6cm0-HAgCywHYf4jbO4g)

## Pumkin Pasta

Full Instructions: <https://www.laurafuentes.com/pumpkin-pasta-recipe/>

## INGREDIENTS:

- 16 ounces penne pasta
- 2 tablespoons olive oil
- 2 garlic cloves, minced
- 1 cup pumpkin puree
- 1 cup reserved pasta water
- 1/2 cup half and half
- 3/4 cup milk
- 1/4 teaspoon nutmeg
- 1 teaspoon salt
- 1 cup Parmesan cheese, plus more for serving



## DIRECTIONS:

- Cook pasta according to box directions, reserve 1 cup pasta water, drain, and set aside.
- In a large skillet over medium-high heat, heat olive oil. Add garlic and sauté for about 30 seconds, until fragrant.
- Add the pumpkin puree and reserved pasta water. Combine while heating up until a smooth paste forms. Add in half and half, milk, nutmeg, and salt, and cook stirring occasionally for 5 minutes.
- Once heated through, add in Parmesan cheese and combine until cheese is dissolved. Toss in cooked penne pasta and toss to combine. Top with additional Parmesan cheese and serve.

# Milk Jug Walkway Decor

The full directions can be found here:

<https://alpharagas.com/diy-halloween-decorations/>



## INSTRUCTIONS:

This is the easiest DIY outdoor decoration idea. All you need is a bunch of empty milk jugs and make a hole at the bottom, scissors, a craft knife, marker, and light.

Make scary faces on the jug with a marker and insert low wattage light from the bottom. This walkaway light looks so interesting in the evening.

## SUPPLIES: *Light-Up Halloween Totem*

- 5 trick-or-treat pumpkin pails
- 1 garden stake or rebar
- String of white lights
- Drill and 1 1/2-inch spade drill bit
- Witches hat
- Wire



## DIRECTIONS:

1. Begin by cutting two holes in the bottom of each pumpkin pail: One center hole that's barely larger than the stake used to assemble them, and one 1 1/2-inch hole to pull the string of lights through.
2. The 1 1/2-inch hole is necessary for the light plug to fit through. To make the bottom pumpkin sit flat, run the light cord out the back instead of the bottom.
3. Insert your stake into the ground, then string white lights through the largest holes. One at a time, lower the pumpkins onto the stake.
- 4.
5. Finish off your totem by using wire to attach a witch's hat to the top. Look for an inexpensive hat at the dollar store or Target's Dollar Spot, Bullseye Playground.

full instructions:

[https://thekrazycouponlady.com/tips/diy/easy-cheap-diy-halloween-crafts?utm\\_source=pinterest&utm\\_medium=social](https://thekrazycouponlady.com/tips/diy/easy-cheap-diy-halloween-crafts?utm_source=pinterest&utm_medium=social)

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Enjoy October!



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

## Financial Costs Of Defending A Will Contest

Unfortunately for the rightful beneficiaries of an estate, even a frivolous will contest in San Diego will cost money to defend. Probate litigation in California can quickly become an expensive endeavor. Finding a knowledgeable, experienced attorney to handle your matter can help reduce the overall cost of defending against the claim. It is vital that you have the right lawyer in your corner in order to protect the interests of the estate and its beneficiaries.



In general, the following factors may influence the overall costs of defending a will contest:

1. First of all, the size of the estate
2. Whether there are extensive complicating factors to the will contest claim
3. Furthermore, whether the claim is frivolous or not
4. The amount of time required of the San Diego probate court attorney
5. Additionally, the costs of any expert witnesses
6. Finally, the amount of any court fees.

In conclusion, while the costs of defending a will contest may add up, it is necessary in order to protect the estate assets. Hiring the right attorney will help to keep costs of defending a will contest under control by ensuring that the case is handled as efficiently as possible. It may also reduce the likelihood that the estate loses financial assets as a result of the will contest. As you begin the process of finding a probate litigation attorney to assist you, review our article, "Five Questions to Ask Before Hiring a Trust and Probate Litigation Attorney," for helpful information. 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.