

MARCH 2020 ISSUE

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# LIVING TRUST SEMINAR

For the public and also for our existing clients who want to bring family or friends!

SATURDAY, MARCH 7th Torrance Main Office When It Comes To Dividing Your Estate Between Your Children (or Other Beneficiaries),

# What's Really "Fair"?

by Attorney, Philip J. Kavesh



"That's not fair!" What parent of youngsters hasn't heard that countless times? It's a complaint that doesn't 9:30am - 11:30am (Check in at 9:15am) 990 W. 190th Street Suite 500 Light Refreshments

### REGISTER

#### **TUESDAY, MARCH 10th**

Torrance Main Office 9:30am - 11:30am (Check in at 9:15am) 990 W. 190th Street Suite 500 Light Refreshments

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### THURSDAY, MARCH 19th

Torrance Main Office 9:30am - 11:30am (Check in at 9:15am) 990 W. 190th Street Suite 500 Light Refreshments

REGISTER

necessarily vanish when children are adults. In fact, depending on how they feel they've been treated in your estate plan, your kids may be complaining about unfairness even after you are gone, to the detriment of their relationship with one another.

Is equal always fair? How can you avoid being perceived as playing favorites in your estate plan? The most obvious approach is to split everything equally. That's often what's done, without much further thought. But suppose your children's circumstances are vastly different? In those cases, treating your children "equally" in your estate plan may not necessarily be the same as treating them "fairly." Here are just a few situations when dividing everything equally may not be the best solution:

<u>Scenario 1</u>: One child is far more successful financially. Example: Child A is doing exceptionally well on... <u>Continue</u> <u>Reading</u>

## **CLIENT REVIEWS!**

"After the passing of both of my parents recently, Peter Keon of Kavesh, Minor and Otis was very helpful and it has made the legal end so much easier. During this time, there's so much stress and it's nice to have an advisor." - Doreen P.

"Peter does an exceptional job of taking care of business in a very understanding way. We really appreciate the extra time he takes to review and update our trust binders. His attention to detail is meticulous. Thank you!"

# Five Frequently Asked Questions about Memory Loss

Contributed by Belmont Village

Most of us have moments when we struggle to remember. It's not unusual to worry, or to be concerned when you see a family member grappling with these issues, but a lot of things can make you forgetful. Stress and multi-tasking are major culprits. Research has also shown - William B.

that sheer volume of information attained over a lifetime can be a factor, and nearly everyone's memory slows a little with aging.

However, if problems are significant and have begun suddenly, it could be a sign of something more serious. You should speak with your doctor about changes, especially if...<u>Continue reading</u>

# THANK YOU!



We want to thank all of our clients who have referred family and friends this past month. It's easy! Just forward along this newsletter to them or <u>invite them to come</u> to one of our free seminars!

(We also appreciate Facebook and Yelp!reviews!)

## QUOTE OF THE MONTH

## RECIPE OF THE MONTH

Irish Tea Cake



Ingredients:

- 1/2 cup butter, softened
- 1 cup white sugar
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 1 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1/4 cup confectioners' sugar for dusting

Directions:

- 1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9-inch round pan.
- 2. In a medium bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs, one at a time, mixing until fully incorporated; stir in the vanilla. Combine the flour, baking powder and salt; stir into the batter alternately with the milk. If



"Good luck is when opportunity meets preparation, while bad luck is when lack of preparation meets reality." the batter is too stiff, a tablespoon or two of milk may be added. Spread the batter evenly into the prepared pan.

3. Bake for 30 to 35 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. Cool in pan on a wire rack, then turn out onto a serving plate. Dust with confectioners' sugar right before serving.

Recipe from allrecipes.com

## **OFFICE LOCATIONS**

For your convenience, we have multiple office locations throughout Southern California.

#### **MAIN OFFICE**

**TORRANCE OFFICE** 990 W. 190th Street, Suite 500 Torrance, CA 90502

OTHER LOCAL OFFICES PASADENA OFFICE 790 E. Colorado Blvd., 9th Floor Pasadena, CA 91101

**WOODLAND HILLS OFFICE** 5850 Canoga Avenue, 4th Floor Woodland Hills, CA 91367 TELEPHONE NUMBER 1.800.756.5596

**ORANGE OFFICE** 333 City Drive West, 17th Floor Orange, CA 92868

**NEWPORT BEACH OFFICE** 5000 Birch Street, Suite 8000 Newport Beach, CA 92660



The testimonial in this newsletter and throughout our website were provided by actual clients. To maintain their privacy, their names may be abbreviated and their photos are not shown. Please note that testimonials do not warrant, guarantee or predict your particular results. Actual client testimonial letters may be viewed by you in several "Thank You" books, proudly displayed at our main office lobby.

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