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#### **OCTOBER 2019 ISSUE**

Our Firm | Resources | Seminars | FAQs | Contact Us

# IN THIS ISSUE

This Simple Tool May Change the Quality of Your Life (or of Someone You Know)

A Little Known Tax Saving Strategy

**Living Trust Seminars** 

SPECIAL: Retirement Planning Seminar

**KMO Client Review Seminar** 

Long-Term Care Planning Seminar

Recipe of the Month

Office Locations

# LIVING TRUST SEMINAR

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

# **WEDNESDAY, OCTOBER 9**

**Torrance Main Office** 

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

# This Simple Tool May Change The Quality of Your Life (or of Someone You Know)

by Philip J. Kavesh, Attorney



We, our parents and other loved ones are living longer, but does that assure we are living better?

I recently came across a great tool that can assist you or seniors you know in:

- Keeping mentally sharp and even earning some additional income during your retirement
- Staying connected with your family and friends

Continue Reading...

# **A Little Known**

7/8/2021, 10:28 AM

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# **SATURDAY, OCTOBER 19**

# **Torrance Main Office**

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

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# **TUESDAY, OCTOBER 29**

#### **Torrance Main Office**

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

### **REGISTER**

# SPECIAL CLIENT SEMINAR EVENT

# Are You Making Any of These Retirement Planning Mistakes?

This seminar is for our clients who are already retired or will be soon.

LIMITED SPACE!

# **TUESDAY, OCTOBER 2**

## **Torrance Main Office**

10:00am - 11:30am (Check in at 9:45am) 990 W. 190th Street, Suite 500 Light Refreshments

## **REGISTER**

# WEDNESDAY, OCTOBER 3

# **Torrance Main Office**

10:00am - 11:30am (Check in at 9:45am) 990 W. 190th Street, Suite 500 Light Refreshments

### **REGISTER**

# KMO CLIENT REVIEW SEMINAR

# Contributed by Pence

Wealth Management

As a Financial Advisor, one of the largest client issues uncovered is that people are making charitable contributions with aftertax money and not receiving a tax deduction. That is, they are taking cash out of their savings or checking and donating directly to their favorite charity, religious group, or other non-profit. This is one of the least tax-efficient methods in making charitable contributions given the recent changes... Continue Reading

# 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 invite them to come to one of our free seminars!

(We also appreciate <u>Facebook</u> and <u>Yelp!</u> reviews!)

# RECIPE OF THE MONTH Caramel Popcorn

2 of 5 7/8/2021, 10:28 AM

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# **TUESDAY, OCTOBER 15**

**Torrance Main Office** 

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

# **REGISTER**

# LONG-TERM CARE PLANNING SEMINAR

For our existing clients who want to know how to protect their assets with alternative ways to pay for nursing home care!

# **TUESDAY, OCTOBER 1**

**Torrance Main Office** 

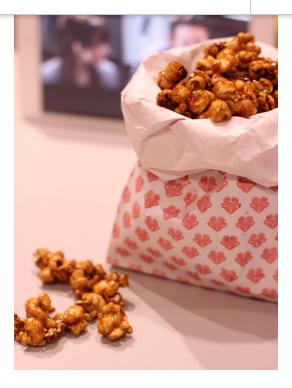
9:30am - 11:00am (Check in at 9:15am) 990 W. 190th Street, Suite 500 Light Refreshments

# **REGISTER**

"We have been clients of the law firm of Kavesh for many years. Phil is an outstanding lawyer, a specialist in his field and we feel, indeed, fortunate to have found him.

We have also dealt with Peter Keon. We have found him to be knowledgeable, efficient, very time-managed, follow-through and is, also, kind-hearted in how he relates to us. He talks with us rather than down to us. He relates to us in a humanistic, kind, caring, warm compassionate way, which we absolutely value. Peter keeps his promise-this is what I call integrity. And, character counts because we count character!."

- Charles S.



# Ingredients:

- 1 cup butter
- 2 cups brown sugar
- 1/2 cup corn syrup
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1 teaspoon vanilla extract
- 5 quarts popped popcorn

#### Directions:

- 1. Preheat oven to 250 degrees F (95 degrees C). Place popcorn in a very large bowl.
- 2. In a medium saucepan over medium heat, melt butter. Stir in brown sugar, corn syrup and salt. Bring to a boil, stirring constantly. Boil without stirring 4 minutes. Remove from heat and stir in soda and vanilla. Pour in a thin stream over popcorn, stirring to coat.
- Place in two large shallow baking dishes and bake in preheated oven, stirring every 15 minutes, for 1 hour. Remove from oven and let cool completely before breaking into pieces.

Recipe from www.allrecipes.com

# HAPPY BIRTHDAY KMO!!!

3 of 5 7/8/2021, 10:28 AM