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Would You Like to Pay MORE Income Taxes?

by Philip J. Kavesh, Attorney



You're probably thinking, "Of course not!"

However, sadly, you may in fact be paying more than you have to - - especially now that the President's "Tax Cut and Jobs Act" has caused many Californians' federal income taxes to go *up* in 2018. (If you haven't filed your 2018 return yet, I'm sorry to inform you that you may be rudely awakened when you do!)

My point is this. We may be able to help you navigate the new tax laws and significantly cut your income taxes, if any of these apply to you... READ ON

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Will You Miss My Bitcoins (Or Other Online Assets) When I'm Gone?

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LIVING TRUST SEMINAR

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

WEDNESDAY, MAY 8
Torrance Marriott
6:30pm - 8:30pm
(Check in at 6:15pm)
3635 Fashion Way

Bitcoins (Or Other Online Assets) When I'm Gone?

How to act now to secure and preserve your digital assets.



Digital security has never been so important or perhaps so easy. You can unlock your phone with your fingerprint or your face. You can use a password manager to store all your login credentials behind a single master password. And you can secure many online accounts with two-factor authentication (where a website sends a one-time code to your phone).

But all that security comes at a cost when you die or become incapacitated. If you haven't planned ahead, your loved ones could find themselves shut out of your digital accounts. And that could cause problems ranging from the trivial (their losing access to your Netflix watchlist) to the tragic (their losing access to your family photos on Flickr). They may not even know which financial or retail accounts you have, since so many companies encourage customers to sign up for email delivery of statements.

Welcome to the new frontier of digital estate planning. READ ON

THANK YOU!

REGISTER

THURSDAY, MAY 9

Main Office

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

REGISTER

SATURDAY, MAY 11

Torrance DoubleTree

9:00am - 11:30am (Check in at 8:45am) 21333 Hawthorne Blvd. Full Breakfast

REGISTER

TUESDAY, MAY 21

Main Office

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

REGISTER

KMO CLIENT SEMINAR

For our existing clients who want to know why it is important to review their trust every 3 years!

THURSDAY, MAY 30

Main Office

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

REGISTER

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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!

(We also appreciate Facebook and Yelp reviews!)

Recipe of the Month Zesty Pulled Pork Sandwiches



the completion, I actually thought it was way more than needed. My father passed away in February of 2008, and I can only tell you that I was and am so thankful for the trust document he had your firm do. As the trustee of my father's estate, it made a lot of the issues I had to deal with a lot easier, but regardless of the trust being well done, I couldn't have gotten through all of this without the expert guidance of your firm. I can only imagine that in this type of law, everyone at Kavesh, Minor & Otis must deal with a lot of

emotional issues"

"My father had a Living Trust prepared for him by Kavesh, Minor & Otis in the past, and when he first showed it to me, after

- Corinne L.

Ingredients:

- 1 1/2 cups barbeque sauce, or more as desired
- 1/2 cup chopped white onion
- 1/4 cup ketchup
- 1/4 cup brown sugar
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon chili powder
- 1 pound boneless pork loin, quartered
- 4 onion rolls, halved

Directions:

- Stir barbecue sauce, onion, ketchup, brown sugar, salt, black pepper, and chili powder in slow cooker; add pork loin and coat with sauce.
- 2. Cover and cook on High until pork is very tender, about 4 1/2 hours.
- 3. Shred pork with 2 forks. Keep warm on Low until ready to serve.

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Courtesy of AllRecipes.com

Quote of the Month In Honor of Memorial Day



"Your greatness is not what you have, but in what you give."

- Alice Hocker

Thank you for those that gave us your all.

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

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