



November 2019

Toys for Tots

Dear clients,

This year, as we have done in years past, we are participating in the Toys for Tots program. Toys for Tots is a program run by the United States Marine Corps Reserve which distributes toys to children whose parents cannot afford to buy them gifts for Christmas.

We will have a collection box in our office lobby where you can drop off your wrapped, or unwrapped gifts, for donation for the cause. Any toys you contribute, large or small, are sure to make a big difference in a child's life.

Thank you so much!



IN THIS ISSUE

Toys For Tots.....	1
Gratitude Pumpkin DIY.....	2
Corn Casserole Recipe.....	2
Year End Review.....	3
Refer a Friend.....	4
What 's in Season.....	4
Happy Thanksgiving	4



Gratitude Pumpkin DIY



GRATITUDE PUMPKIN November Tradition



How to Make a Gratitude Pumpkin:

1. Keep your (non-cut) pumpkin on your kitchen or dining room table with a sharpie so it's easy to remember to write on it.
2. Every evening when you eat dinner, discuss with your family what you're grateful for.
3. Start at the top of the pumpkin and write, "We are grateful for..." or "We are thankful for..."
4. Every evening, add a few things you're grateful for, writing in a spiral around the pumpkin. In our family, we each add 1-3 things every night.
5. We start with the super important things we're grateful for like our family members.

For full instructions:

<https://coffeandcarpool.com/celebrate-thanksgiving-with-gratitude-pumpkin/>

Corn Casserole Recipe

For full instructions:

<https://www.recipetineats.com/creamy-corn-casserole/>

12 ingredients

- 420 g Corn, canned kernels
- 420 g Creamed corn
- 2 Eggs
- 1 2 cup (80g) yellow corn-meal* ((note 2)), yellow
- 1 tbsp Baking powder
- 1 Pinch Cayenne pepper
- 2/3 cup Flour* ((all purpose, plain))
- 1/4 tsp Salt
- 1/4 cup White sugar
- 2 tbsp Vegetable oil
- 1 stick Butter, unsalted
- 1 cup Sour cream



DIRECTIONS

1. Preheat oven to 325F/165C.
2. Whisk Dry ingredients in a bowl.
3. Add Wet Ingredients, including all the liquid in the canned corn kernels. Mix well.
4. Pour into a 2-2.5 quart / 2-2.5 liter / 8 cup casserole dish.
5. Bake for 55 - 60 minutes (standard ovens) or 50 minutes (fan forced / convection), or until set but still a bit jiggle in the center (it will set when cooled). The top should be a deep golden brown.
6. Serve warm or even at room temperature.

YEAR END REVIEW

As we approach the end of the year, many of our clients find themselves still procrastinating in scheduling a review of their estate plan. A review of your trust and powers of attorney is critical in ensuring a smooth transfer of assets at your death, and seamless transition of power to your agent under power of attorney during a period of incapacity. Some of the things we review during your trust review appointment are the following:

1. Are bank accounts and investments titled in the name of the trust?
2. Are your children now old enough to serve as trustees?
3. Do you have protective measures in place to preserve prop 13 for your property should your children wish to inherit the property?
4. Do you have asset protection measures in place in your estate plan in order to protect your beneficiaries from creditors and divorcing spouses?
5. Do you have a trust that meets your current needs, in light of current estate tax and impending estate tax changes?
6. Do you have a trust that will protect your assets, should you need to go into a skilled nursing facility and require state assistance?

As you can see, a trust review is very comprehensive, and it's something that everyone should do every several years if they have an estate plan. At this time, we are offering a complimentary review of your estate plan, if scheduled before December 31, 2019, for those of you who have not had a review of the estate plan in the last three years. Please mention this article to receive your complimentary review and call (714) 282-7488 to schedule the appointment.



Remember to Sign Up for Our Free Seminar!



We regularly conduct a free estate planning seminar designed to teach about the benefits of creating an estate plan. The seminars are held on-site at our Anaheim office inside of our "classroom" and led by our very own James F. Roberts. We offer light snacks and refreshments to the attendees and the group is often small and intimate, which allows for questions to be asked comfortably and for a very relaxed environment.

Please encourage your loved ones to attend the seminar so that they may learn more about the estate planning process and benefits. We look forward to seeing you and your family, friends, colleagues and neighbors! Please share this event!

STAY TUNED FOR UPDATES ABOUT DATES FOR UPCOMING SEMINARS!!!

What is in Season in November?



What's in Season for November?



Winter Squashes



Cranberries



Brussels Sprouts

Apples
Avocados
Bananas
Beets
Bok Choy
Broccoli
Cabbage
Carrots
Cauliflower
Celery

Citrus
Grapes
Greens
Kiwi
Leeks
Lemons/Limes
Mango
Mushrooms
Parsnips
Pears

Pomegranates
Potatoes
Pumpkins
Rutabagas
Strawberries (FL)
Sweet Onions
Sweet Potatoes
Turnips

Visit ProduceforKids.com for more info & recipes!



We hope that you have had the very best experience with our firm! And we hope that you would consider referring a friend that we may be able to help the same way we helped you! Getting a referral from a customer gives us a lot of pride! It shows us that we did a good job and our clients appreciate us!

The Law Offices of James F. Roberts & Associates

3061 E. La Palma Ave.
Anaheim, CA 92806

Phone: 714-282-7488

E-mail:

amanda@webuildyourtrust.com



LAW OFFICE OF JAMES F. ROBERTS
& ASSOCIATES, APC
ESTATE PLANNING YOU CAN TRUST