



Coronavirus and Estate Planning

July 2020

Due to the Coronavirus pandemic, in just a short period of time, we have experienced unprecedented changes. With those changes have come a myriad of concerns – concerns for our health, our jobs, our retirement accounts, our peace, our economy and the health of our nation. Unfortunately, no one is immune from the effects of this crisis – but we hope to offer you some solace during this time by being a resource to you. Many of you have expressed concerns about your estate plans during this time -- rushing to make changes to your living trust that you have been putting off; reviewing your healthcare directives to make sure the provisions reflect your wishes; and encouraging your loved ones to establish their own estate plans and powers of attorney. We appreciate you entrusting us to take care of these matters for you, and we are committed to taking care of your estate planning needs in the safest, and most efficient, manner possible.

You can rest assured that at the Law Offices of James F. Roberts and Associates, APC, we are doing everything in our power to ensure a safe and hygienic environment for our team and customers. Here are just a few of the things we are doing to protect you:

1. We offer client meetings in a variety of formats: including phone calls and video conferencing. We also have resumed in-office meetings, and ensure that the offices are equipped with screen shields, six feet of distance between client and attorney, as well as mask requirements for all attorneys, staff and visiting clients.
2. All common areas and touched surfaces are disinfected regularly, with doorknobs and seats disinfected hourly.
3. We offer a drive-through notary at our office where you can remain in your car and have our notary notarize your documents at no cost. Alternatively, we can arrange for a mobile notary to come to your home for a flat fee.
4. We have extended our hours until 9 p.m. and are now accommodating Saturday appointments as well (by phone or video conferencing).

Please do not hesitate to contact us with any estate planning questions or concerns. As always, thank you for being part of our estate planning family.



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Decorative Wrapped Jars DIY

For Ideas on how to create lots of new fence post signs visit some of these sites:
<https://stowandtellu.com/decorative-fisherman-netting-wrapped-jars/>

Here is what you need:

- Jars, colored or plain.
- Decorative fisherman netting
- E6000 glue
- Hemp twine
- Scissors
- Toothpicks



1. Cut the fisherman netting to size, leaving extra for overlap. The fisherman netting is more stretchy going one way, so I cut most of the netting so that the stretchy side went up and down along the jars. A few of the jars had netting going the other way, and that worked fine, too.
2. Run a glue line, or glue dollops along one side of the jar, and then wrap netting over and let excess hang over the opposite side for weight. Dab netting into place and let dry 1 hour.
3. Trim off excess netting on glued piece and then apply another line of glue (or dollops) along the same spot and wrap the second side of netting. Dab into place and let dry at least 1 hour.
4. Trim off excess netting when dry so the glue seam looks like this.
5. Cut a piece of hemp twine (it helps to cut the ends on an angle), glue one end to the rim of the jar, let the glue set for a few minutes, add glue lines along the rim of the jar; and then wrap the twine around the rim. Snip off excess with an angle cut, and then glue down to rim of jar.
6. Trim off excess netting on the top of the jar and then trim off the excess netting on the bottom of the jar, leaving just enough to wrap and glue around the bottom of the jar.
7. Once glue is dry, place the jar right side up on a table and if any of those netting nubbies are getting in the way of the jar being stable, then snip off the nubbies that seem to be sticking out.



TAKE ADVANTAGE OF A COMPLIMENTARY REVIEW

We are currently offering a complimentary review of your estate plan if you have not been in to have your estate plan reviewed or amended in the last three years. The following are some reasons to take advantage of this complimentary review:

- To confirm that you have the proper Successor Trustees in place and that your beneficiaries are up to date.
- To confirm that the agent on your Health Care Directive is the right person to make medical decisions for you.
- To confirm that the appropriate assets are funded into your Trust.
- To confirm whether or not you have incorporated asset protection for your children and beneficiaries.
- To confirm that you have named one or more people to manage your finances in the event you lose capacity.

If you believe something needs to be updated, or just want to make sure that everything is in order, and have not taken advantage of your complimentary review in the last three years, then please contact us for a complimentary Trust review.

Summer Corn Salsa



Ingredients

- 4 ears of sweet corn husks removed
- 1 red bell pepper diced
- 2 Roma tomatoes diced
- 3/4 cup diced English cucumber
- 1/4 cup diced red onions
- 1-2 jalapeños seeded, deveined, minced (1 for mild)
- 1/3 cup packed cilantro minced
- 2 tablespoons lime juice
- 1 tablespoon apple cider vinegar
- 1/2 tsp EACH EACH ground cumin, salt
- 1/4 tsp EACH garlic powder, smoked paprika, pepper

For full instructions:

<https://carlsbadcravings.com/corn-salsa/>

DIRECTIONS

1. GRILL CORN: Lightly brush each ear of corn with olive oil. Grease and heat grill to high heat (450 degrees). Once hot, add corn and close the lid. Cook 2-3 minutes on each side, rotating the corn until all of the sides are lightly charred, about 10-12 minutes, closing the lid in between rotations. Set the corn aside and allow to cool enough to handle. Cut the kernels off of the cob and transfer to a large bowl.
2. OR SKILLET CORN: Cut the kernels off of the cob. Heat 1 tablespoon olive oil in large cast iron skillet over high heat. Add the corn and cook, stirring occasionally, until corn starts to char approximately 5-7 minutes. Transfer kernels to a large bowl.
3. ASSEMBLE: Add all of the remaining Corn Salsa ingredients to the grilled corn and toss to evenly coat. Season with additional lime juice and/or salt and pepper to taste.
4. SERVE: Let rest for 30-60 minutes at room temperature to let the flavors meld or serve immediately. Corn Salsa will keep covered in the fridge for up to 4-5 days, but is best the first day.

Free Estate Planning Seminars



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!

Please contact our office at 714-282-7488 for information about the next seminar!



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