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The Law Firm of  
**KAVESH  
MINOR &  
OTIS, INC**

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Estate Planning Specialists  
*for your peace of mind®*

**1.800.756.5596**



**OCTOBER 2019 ISSUE**

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**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

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**A Little Known**

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9:30am - 11:30am

(Check in at 9:15am)

990 W. 190th Street, Suite 500  
Light Refreshments**REGISTER****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****Strategy****Contributed by Pence Wealth Management**

As a Financial Advisor, one of the largest client issues uncovered is that people are making charitable contributions with after-tax 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 [Facebook](#) and [Yelp!](#) reviews!)

**RECIPE OF THE MONTH  
Caramel Popcorn**

[Subscribe](#)[Past Issues](#)[Translate ▼](#)**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.
3. 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](http://www.allrecipes.com)**HAPPY BIRTHDAY  
KMO!!!**