



JULY 2024 NEWSLETTER

Remembering My Dad

by John M. Goralka, Esq.

My dad was all about family, and his stories keep future generations smiling.

IN THIS ISSUE

LEAD ARTICLE:
[Remembering My Dad](#)

ARTICLE:
[Philip Seymour Hoffman's \\$12 Million Estate Planning Mistake](#)

ARTICLE:
[Six Custom Tax Planning Tips for High-Income Individuals and Families](#)

VIDEO:
[Does Your Trust Protect Your Beneficiaries From Themselves?](#)

IN THE NEWS:
[Best Law Firms 2024 California Edition](#)

RECIPE OF THE MONTH:
[Crab Cake Sliders](#)

[Thoughts of the Day](#)



[Client Testimonials &
Online Reviews](#)

[Contact Us](#)

THOUGHTS OF THE DAY

“A person with a clear purpose will make progress on even the roughest road. A person with no purpose will make no progress on even the smoothest road.”

- Thomas Carlyle

“The measure of intelligence is the ability to change.”

- Albert Einstein

“It is very simple to be happy, but it is very difficult to be simple.”

- Rabndra nath Tagore

My dad was not the life of the party. His humor was quieter, more subtle with an ever-present twinkle in his eye. My dad's jokes and clever stories remain my favorite memories. My father was born on March 18, 1924. He died on April 11, 1998.

My father worked at least 5 ½ days a week or more as a radiologist for virtually his entire work life. He worked every Saturday morning for as long as I can remember. My father for many years, while we were growing up, was the only radiologist in the Livermore Valley. As a result, we were not able to travel much, but my dad loved to load all of us in the car for day trips. We went to Hayward for White Castle hamburgers. To Mount Diablo to visit the wild caves. Most anywhere on the road with nine (9) kids in a single car, my parents were very brave. Those trips were a lot of fun. I have 5 brothers and 3 sisters. Our cars were always large enough to hold us all, but we may have been liberal in our interpretation of the seat belt rules. We referred to one GMC Travelall with four (4)

rows of seats as the “Yellow Tuna Boat”, I really don’t know where that name came from.

I think of my parents often and I...[Read On](#)

-John



Philip Seymour Hoffman’s \$12 Million Estate Planning Mistake

by John M. Goralka, Esq.

A few moves could have saved the loved ones of actor Philip Seymour Hoffman a lot of money. Even if you don’t have a \$35 million estate, like Hoffman’s, there are some things you could learn from it.



Philip Seymour Hoffman was one of my favorite actors. He starred in Charlie Wilson's War, Hunger Games, Pirate Radio and many more major movies. His roles covered a wide range, from a priest in Doubt to a coach of the Oakland A's in Moneyball, which evidenced his unique ability as an actor.

Philip was a talented actor...but not a good estate planner. He died in 2014 and was survived by his girlfriend, Mimi, and their three children, ages 10, 7 and 5. He did not want "trust fund kids" so he used a will prepared by his CPA to leave his \$35 million estate to his girlfriend. She was to provide for their children.

The lack of planning results in his estate owing estate tax of approximately \$12 million. If Philip had married Mimi, his family would have saved approximately...

[**LEARN MORE**](#)

Six Custom Tax Planning Tips for High-Income Individuals and Families

by John M. Goralka, Esq.

Tax planning is a multifaceted process that requires a personalized approach, especially for high-income individuals and families.



Taxes are probably the greatest impediment to growing wealth. This is particularly true for the family business. There is no one-size-fits-all solution for tax planning. Your situation is uniquely your own, shaped by your specific goals, needs and limitations.

Yet when a high-income individual or family meets with a tax attorney to plan for their future, they often have a similar experience. The lawyer immediately throws out alphabet soup recommendations, from CLTs (charitable lead trusts) and GRATs (grantor retained annuity trusts) to DSTs (deferred sales trusts) and CRTs (charitable remainder trusts), before fully understanding their clients' desires. The firm may have an interest in marketing specific products that they sell, which may also come with hidden costs and fine print.

You deserve custom tax solutions aligned with your personal circumstances and needs. Based on my expertise in tax planning and estate planning, here

are six practical tips to help you weigh your options and craft the right plan for you and your loved ones...

[READ MORE](#)

Does Your Trust Protect Your Beneficiaries From Themselves?

by John M. Goralka, Esq.

WATCH THIS VIDEO



In this video I talk about how to protect your beneficiaries from themselves through a trust. One way is to use stage distribution, which means giving the beneficiaries the inheritance in stages, such as at age 25, 30, and 35. Watch this video to learn what other options might be available to you.

In The News: John Featured in Best Lawyers: Best Law Firms 2024 California Edition

by John M. Goralka, Esq.

John was the only lawyer asked to write for the Insight section of Best Lawyers: Best Law Firms 2024 California Edition for his article: The Business Climate in California is Golden.



The Best Law Firms 2024 California Edition is a publication by Best Lawyers®, an organization dedicated to identifying legal talent through a rigorous peer-review process. This annual California edition specifically recognizes top law firms and lawyers within the state.

Inclusion in the Best Law Firms 2024 California Edition is a prestigious honor. It signifies that a law firm has been recognized by its peers for excellence in its practice areas.

[LEARN MORE](#)

CLIENT TESTIMONIALS

"The Firm was very helpful in setting up my trust with suggestions. The professionalism and friendliness of the staff was a great plus. Thank you so much for all your help!"

- Lorina W.

"Everything was explained in detail and in layman's terms we could understand. John answered all our questions and took care of all the details."

- Robert & Carolyn G.

"We are happy and impressed with the quality of the service. A nice, friendly, and professional atmosphere."

- Frank & Marta R.

Video Testimonial

John helped long time clients Ed and Georgette address liability issues regarding their thriving and growing business by structuring their company to reduce risk. Watch the video to hear how it was done.



See the full video on our YouTube Channel:

https://youtu.be/cTAcdfTvZPc?si=_5u0GH8ofmz9EvTU

READ MORE CLIENT TESTIMONIALS



Thanks to all of our clients for their business and referrals over the years. Reviews like these are a reminder about why we do what we do and reaffirms that we are not simply just preparing legal documents, but we're cultivating relationships and really helping families and their loved ones with

transformational changes for generations to come.

Can you do us a huge favor and take a couple minutes of your time to leave us some feedback and a review online at one (or more) of the following websites:



RECIPE OF THE MONTH

Crab Cake Sliders

Calling all crab cake lovers! This recipe for Crab Cake Sliders is about to become your new favorite appetizer. Packed with flavor and perfect for sharing, these bite-sized treats are sure to be a hit at your next get-together. Let's dive in and get cooking!



Total Time: 1 hour and 50 minutes

- Prep: 1 hour and 20 minutes
- Cook: 30 min

Servings: 15 sliders

INGREDIENTS

- 18 mini potato buns
- 1/2 cup plus 2 tablespoons mayonnaise
- 2 tablespoons unsalted butter, melted, plus more for brushing
- 1 large egg
- 1 teaspoon Old Bay Seasoning
- 1 teaspoon Worcestershire sauce
- 1 teaspoon yellow mustard
- Kosher salt
- 1 pound lump crabmeat, picked through
- 10 strips bacon
- Finely grated zest of 1 lemon
- Freshly ground pepper
- Diced red onion, sliced tomatoes and lettuce leaves, for topping
- Pickles, for serving (optional)

DIRECTIONS

1. Prepare the crab cakes: Tear 3 buns into small pieces to make about 3/4 cup; put in a medium bowl. Whisk 2 tablespoons mayonnaise, the melted butter, egg, Old Bay, Worcestershire sauce, mustard and 1/4 teaspoon salt in another bowl. Add the mayonnaise mixture to the bun pieces and stir to combine; let sit 10 minutes, then gently fold in the crabmeat. Brush a baking sheet with butter. Tightly pack the crab mixture into 15 small patties and arrange on the prepared baking sheet; refrigerate at least 1 hour or overnight.
2. Preheat the oven to 350 degrees F. Arrange the bacon on a rimmed baking sheet in a single layer and bake until golden and slightly crisp, about 20 minutes. Transfer to a paper towel-lined plate, reserving 1 tablespoon of the drippings. Break each piece of bacon into thirds; set aside. Combine the remaining 1/2 cup mayonnaise, the lemon zest and the reserved bacon drippings in a bowl; season with salt and pepper.
3. Preheat the broiler. Arrange the remaining 15 buns cut-side up on a baking sheet; brush with butter and broil until golden. Transfer the crab cakes to the broiler and cook, rotating the pan as needed, until golden and warmed through, about 6 minutes.

4. Spread the cut sides of the buns with some of the lemon mayonnaise. Sprinkle with diced red onion. Serve the crab cakes on the buns with tomatoes, lettuce and the bacon. Serve with pickles.

Enjoy! 😊

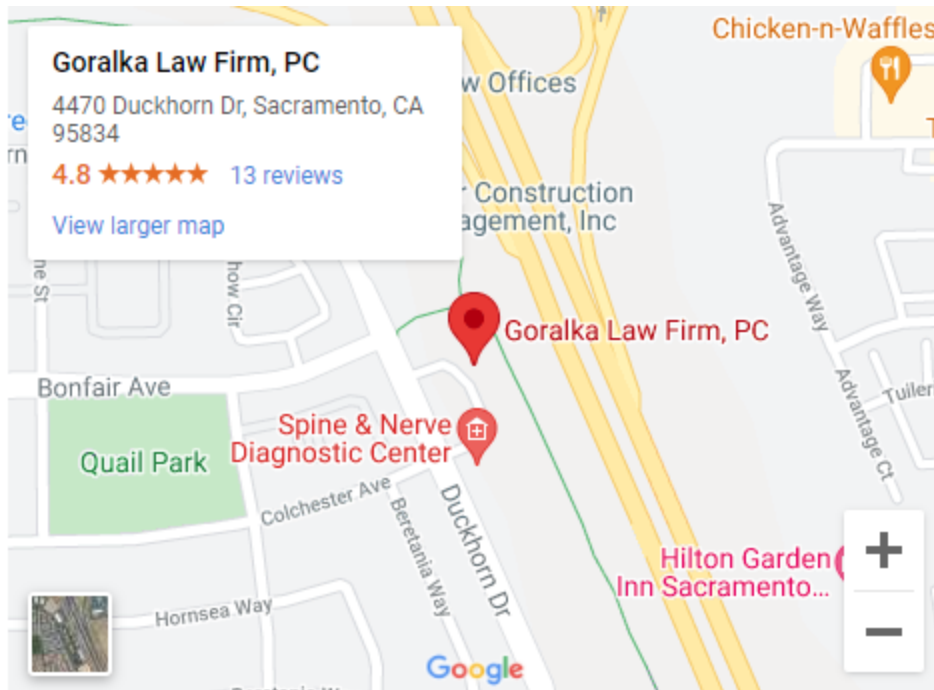
Recipe courtesy of: The Food Network

<https://www.foodnetwork.com/recipes/food-network-kitchen/crab-cake-sliders-recipe-2112581>

CONTACT US

THE GORALKA LAW FIRM, APC
4470 Duckhorn Drive
Sacramento, CA 95834

Phone: (916) 440-8036



NOTE: The client testimonials featured in this newsletter and on our website are from actual clients of The Goralka Law Firm, P.C. Their full names have been redacted to protect their privacy. These client testimonials do not guarantee your particular results.