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OFFICE LOCATIONS

Multiple office locations for your convenience.

Virginia Beach (Main Office) 500 Viking Drive, Suite 202

Norfolk Office 319 W. 21st St., Suite B

Chesapeake Office 1545 Crossways Blvd., Suite 250

Suffolk Office 3345 Bridge Road, Suite 916

Newport News Office 11815 Fountain Way, Suite 300

Phone: 757-530-7011 Fax: 757-233-3600

UPCOMING SEMINAR & WEBINARS

WHY WILLS ARE OBSOLETE SEMINAR



Wednesday March 22nd at 2:00 PM



PLAN NOW TO PROTECT YOUR LOVED

ONES



Wednesday March 22nd at 2:00 PM



WHY WILLS ARE OBSOLETE WEBINAR

Wednesday April 12th at 1:00 PM

MARCH 2023

Your Alperin Law Monthly Newsletter

We are thrilled to announce the newest addition to our team at Alperin Law. Please join us in welcoming Daniel Tirle, who has joined our firm as a tax attorney. With years of experience in tax law, Daniel brings a wealth of knowledge and expertise to our firm, and we are excited to have him on board.

From Daniel

I was born in Romania where I spent half of my life. As millions before me, I came to America driven by ambition fueled through a series of providential circumstances. Before my career in Tax Law, I earned my Bachelor of Arts in Sociology from College of the Ozarks, graduating magna cum laude. I then went on to pursue my Bachelor of Science in Accounting from Western Governors University, where I received the WGU Excellence Award. I was a part of the honors graduating section at Regent Law School, where I received my Juris Doctor. Since then, I have worked with hundreds of clients in America and overseas (e.g., corporations, high networth individuals, estates, trusts, nonprofits, expats)

At Alperin Law, we understand the importance of staying up to date with changes in tax laws and regulations. Our team is dedicated to providing our clients with personalized advice and guidance in the area of tax law and planning. With the addition of Daniel to our law firm, we are now even better equipped to help our clients navigate the complex and ever-changing tax landscape in 2023 and beyond.

Daniel has an impressive track record of success in tax law. He has assisted and helped over 900 clients in his time as a tax law attorney. He has worked with clients of all sizes from all specs of the world, from individuals to large corporations, and have helped them navigate a variety of tax-related issues, including:

Give us a call ! 757-530-7011 www.alperinlaw.com | Hours: 9:00-5:00 M-F



Alperin Law Welcomes New Tax Attorney to the Firm

- Tax planning and compliance
- Tax controversy and litigation
- Individual income tax services
- Estate and gift tax planning
- Tax benefits, deductions, and credits
- Corporate tax planning

Daniel Tirle is committed to providing personalized and attentive service to each and every one of our clients. He takes the time to understand our clients' unique needs and goals, and works tirelessly to help them achieve the best possible outcomes. We are confident that Daniel will be a valuable asset to our team and to our clients.

If you are in need of assistance with any tax-related legal matter, please do not hesitate to contact us at Alperin Law at (757) 530-7011. We are here to help you put more money back into your pockets!

Spring Break Checklist

After a long, cold winter, many of usfrom the young and to the more mature -are ready to make plans for spring break. Here are a few important reminders, whether you plan to travel to take advantage of warmer weather by traveling or enjoy your spring break at home.

Tips for Traveling

1. Make sure your family and loved ones have your contact information in case of an emergency. Although you will likely have your cell phone with you during your travels, some areas, even in the United States, have poor cell phone coverage. As a result, you should provide your family with landline telephone numbers and addresses of the hotels or resorts where you plan to stay during your trip.

2. If you are planning a spring break trip, gather the following important documents you that may need during your travels:

Passport: If you plan to travel internationally, you will need a valid passport. If you need a new passport or to renew your existing passport, you should plan ahead: routine processing can take six to nine weeks, although expedited, urgent, and emergency processing is available under some circumstances.

Health insurance card: You should bring your health insurance card with you on your trip. If you are traveling within the United States, you should contact your health insurance company to ask if the state you are visiting is within your

plan's network. If you are traveling to a state outside of your plan's network, you should ask which services are covered. In general, routine care is not covered in states that are outside of a plan's network, but emergency services are covered. However, plans may differ, so it is important for you to check with your insurance company.

Powers of attorney: If you have property, accounts, or a business that needs to be monitored or managed while you are away, you should have a financial power of attorney granting someone you trust the power to take care of your affairs until you return. In addition, you should consider having a power of attorney that authorizes someone you trust to handle emergencies while you are away, for example, repairs and insurance claims in the event of a flooded basement or a roof damaged by hail. The document can specify exactly what the individuals appointed under the power of attorney are authorized to do and the time period during which they may act on your

Tips for Staying Home

behalf.

If you are taking a staycation, you can take advantage of your free time by reviewing your existing financial and estate plans. If you have changed jobs, gotten married, had children, or experienced other life changes, it may be time for an update. If your estate plan is outdated, the people who you want to receive your money and property may not receive it as you intend. You should also regularly review the people you have named as executor, trustee, caregiver for your children, and agent

under a power of attorney to ensure that they are still willing and able to fulfill those roles-and that you still have confidence in their abilities to do so. Further, if you have experienced financial changes, such as a substantial increase or decrease in the value or composition of your estate, buying or selling a home or other property, changing jobs, buying or selling a business, or receiving an inheritance, there may be tax and other consequences that could impact your estate plan. Although this may not sound like a relaxing activity for your spring break, you may be surprised at the peace of mind you will gain by ensuring that your estate plan accomplishes your goals and protects your family as you intend.

We hope your spring break plans refresh you after a long winter. Regardless of whether you are traveling or staying home, if you need to create or update your estate plan, give us a call at (757) 530-7011 to schedule an appointment.

Recipe: Corned Beef and Cabbage

Ingredients

- 1 (3 pound) corned beef
- **10** small red potatoes
- **5** medium carrots
- **2** small onions
- **3** stalk celery
- **1** large head cabbage
- **1 teaspoon** ground
- **2** bay leaves
- Salt/Pepper

Directions

- 1. Gather all ingredients
- until corned beef is just about fork-tender, about 2 hours.
- into 3-inch pieces. Cut cabbage into small wedges.
- broth.



Looking for something kosher to try this St. Patrick's Day? Look no further. This corned beef and cabbage recipe will have you racing to the kitchen for more.

2. Place corned beef in a crock pot or Dutch oven and cover with water. Add bay leaves, allspice, salt/pepper, cover, and bring to a boil. Reduce heat and simmer

3. While the corned beef is simmering, cut potatoes in half. Peel carrots and cut

4. When corned beef has cooked for 2 hours, add potatoes, carrots, celery, and onions; cook until vegetables are almost tender and meat is fork-tender, about 10 minutes. Add cabbage and cook until tender, about 15 more minutes.

5. Remove meat and let it rest for 15 minutes. Leave broth and vegetables in the crock pot Dutch oven. Slice meat across the grain. Serve with vegetables and