

WYTYCHAK ELDER LAW NEWS

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February Greetings from



Wytychak Elder Law!

In the News:

- On Wednesday, February 9, 2011 the Alzheimer's Association will present "**Maintain your Brain- a 'How- To' Class**" from 4:00 to 6:00 p.m. at the Lake City Senior Center. The presentation is FREE and open to the public. Reservations are requested. The evening includes a complimentary dinner buffet provided by Four Seasons Assisted Living. For more information, or to RSVP, please call PJ Christo at (208) 666-2996.

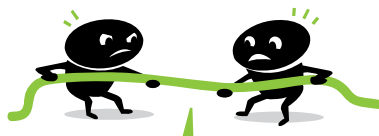


- Wytychak Elder Law will be closed on February 21, 2011 for President's Day.



Legal Landmines to Watch Out for in 2011- By Michael Wytychak III

When asked about news headline on the front page of a newspaper, a character in Another Roadside Attraction by Tom Robbins said "The world is in chaos, as usual". That sentiment never seems to become outdated! The coming year will be a tug-of-war of issues that will directly affect seniors.



The recovery of the economy is good news, but the past losses have been staggering. I've read reports that the economy would have to double the number of jobs currently being created for the next two years in order to get unemployment back to where it was before the recession. Unemployment means that less money is paid in taxes, which affects the benefits seniors get in Social Security, Medicare and other public programs.

The health care act that was passed during the beginning of 2010 may be partially dismantled this year. The act softened the economic cost of the "doughnut hole" – i.e. medication expenses. Medical providers were rewarded for preventative health measures. The criticism of the health care act is that it costs too much and is too complicated. The rebuttal has been that health care costs will be even more expensive without reform of the system. Every senior knows that the system we have now can't continue very long into the future.

Despite the dark clouds, there is a silver lining. A recent newspaper article reported that Medicare recipients receive benefits that are about four times larger than the premiums they have paid during their lifetimes. Another article described how millions of dollars have stopped being paid to fraudulent Medicare claimants for medical services or equipment that they never provided. As Carlos Auden on KPBX radio often says, "All you can do is the best that you can do, and that will do."

Valentine's Day Red Velvet Sandwich Cookies

Ingredients:

- 1 1/3 cups all purpose flour
- 2 tablespoons cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 cup butter, room temperature
- 1 cup sugar
- 2 eggs
- 2 tablespoons buttermilk
- 2 teaspoons apple cider vinegar
- 1 teaspoon vanilla extract
- 1 tablespoon red food coloring

For the cream cheese filling:

- 1 pound cream cheese
- 2 sticks butter, softened
- 1 teaspoon vanilla extract
- 4 cups powdered sugar

Directions: Preheat the oven to 375°. Mix together the flour, cocoa powder, baking powder, baking soda, and salt in a small bowl. In a separate bowl, cream together the butter and sugar until light and fluffy, about 3 minutes. Add the eggs one at a time. Beat the buttermilk, vinegar, vanilla, and food coloring into the creamed mixture. Once combined, add the dry ingredients to wet. Mix thoroughly. Line a cookie sheet with parchment, and drop batter in 2 inch round circles. Bake about 10 minutes, until cake-like and light. Allow to cool a few minutes on the baking sheet, then remove to a wire rack to cool completely. Frosting: In a large bowl beat the cream cheese, butter, and vanilla together until smooth. Add the sugar on low speed. Beat until fully incorporated. Increase the speed to high and mix until very light and fluffy. Spread the cream cheese frosting between 2 cookies and enjoy! Yield: 12 to 15 Sandwiches.

**"Surely as cometh the Winter, I know
There are Spring violets under the snow."**

- R. H. Newell



If you haven't already done so, please take a look at our website at:
www.wytychakelderlaw.com