



# WALT SHURDEN LAW

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611 Druid Road East, Suite 712 • Clearwater, FL 33756

## TRAPPED!

By Walt Shurden

In the classic book “Where the Red Fern Grows,” 10 year old Billy grows up exploring the Ozark Mountains in the early 20th century. The woods are wild with mountain lions, bears, and raccoons. Billy tires of exploring alone and develops a very specific form of the common childhood “dog-wanting disease.” He desperately wants two Redbone coon hound pups that he can train to hunt the raccoons that wander the hills and low lands near the Illinois River. But Billy’s people are subsistence farmers and can’t afford pure-bred dogs. So the gritty boy works tirelessly for two years and saves money so he can make his dream real. He finally buys his new pups and then “Old Dan” and “Little Ann” are ready to train to hunt raccoons.

But, Billy needs a fresh raccoon hide to train his young pups how to hunt. How will he catch a raccoon? His grandfather tells him how to make a trap that relies on the raccoon’s own unique personality to actually work!

The trap:

Drill a 6 inch deep hole in a sturdy log near raccoon tracks. The hole should be wide enough for a raccoon to reach to the bottom of the hole with his fingers straight. Sprinkle some shiny tin pieces around the area, because raccoons love shiny objects, and then put one piece of shiny tin in the bottom of the hole as bait. Drive nails one inch apart at a slant into the hole with the nails opposite each other. The curious coon can reach in and grab the tin, but when it closes its hand to pinch the tin, its hand becomes too big to back out of the hole without gouging his hand on the nails. The trap works *only*



because the raccoon will not let go of its prize. At any time it could drop the tin and back it’s hand out – but it just won’t drop the tin.

This painful situation brought to mind a client who came in requiring nursing home care. His predicament forced him to take his hard earned money out of an annuity that he had purchased twelve years earlier. But even after 12 long years, the annuity contract still required a fifteen (15) percent surrender penalty!

Billy trapped his raccoon, and along with “Old Dan” and “Little Ann” they became the best raccoon hunters in the Ozarks.

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### Our Goal

*To provide exceptional  
legal service to our clients.*

Estate Planning • Fiduciary Services • V.A. Benefits • Irrevocable Trusts • Medicaid Eligibility

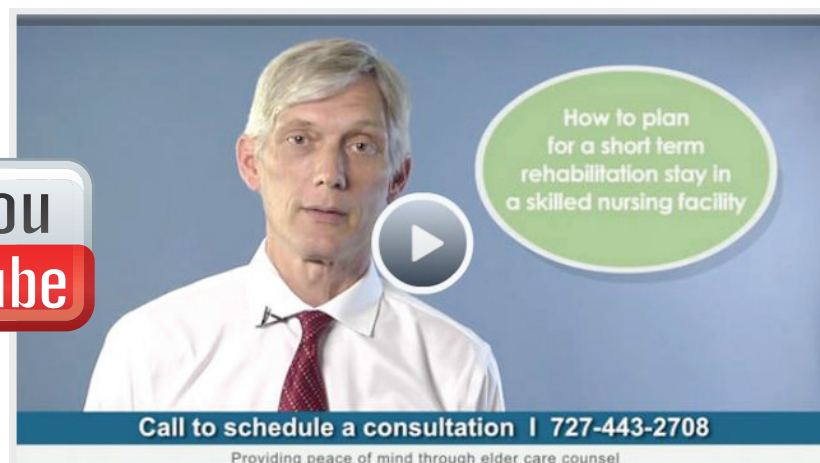
## Volunteering at RCS Community Services

Walt Shurden Law staff, Kathy, Jen, Bette, and Malisa, and of course Walt, had another opportunity to serve the community by volunteering at the RCS food bank on Druid Road. We were able to help with checking people in, sorting food products, and filling grocery carts by size of family. If you would like to help, you may call 727-584-3528 ext. 407 or email [Christi.snyder@rcspinellas.org](mailto:Christi.snyder@rcspinellas.org).



## The information you are looking for may be on YouTube

Walt Shurden Law has several short, informative videos that are easy to access on YouTube. Just type, "youtube walt shurden" into your search engine and a list of videos will come up. You can learn about everything from "When Should I Apply for Medicaid Assistance?" to "Is there Veteran's Aid for Assisted Living Costs?"



Estate Planning • Fiduciary Services • V.A. Benefits • Irrevocable Trusts • Medicaid Eligibility

If you have grandkids who stop by after school, or kids that take lunches to school, here is a great healthy snack they will love.

### Rockin' Moroccan Snack Mix

#### Ingredients:

- 2 – 15 ½ oz can chickpeas, drained and rinsed
- 2 Tbsp packed brown sugar
- 1 tsp ground cumin
- 1 tsp cinnamon
- 1 tsp sweet paprika
- 1 tsp ground coriander
- ¾ tsp salt
- ½ tsp ground ginger
- ½ teaspoon ground allspice
- 1/8 tsp ground cayenne (optional)
- 2 Tbsp olive oil
- 1 cup whole unsalted almonds
- ¼ cup sesame seeds
- 1 ½ c dried apricots, chopped
- 1 cup pitted dates, chopped



#### Directions:

1. Preheat oven to 350 degrees. Dry chickpeas in a single layer between paper towels.
2. In a bowl, combine brown sugar, cumin, cinnamon, paprika, coriander, salt, ginger, allspice and, if using, cayenne. Toss chickpeas with half the spice mix and 1 Tbsp of the oil. Arrange in a sided baking sheet in a single layer and bake at 350 degrees for 45 minutes.
3. Toss almonds and sesame seeds with remaining spice mix and 1 Tbsp oil; mix into chickpeas on baking sheet. Bake another 20 minutes, or until chickpease are slightly crispy and almonds are toasted. Cool slightly and toss with apricots and dates. Store in airtight container.

### TRAPPED! ... Continued from page 1

As for the rest of us in Florida, as we grow older we are at greater risk of needing to cash in our investments unexpectedly to pay for long term care or to rearrange our assets so that Medicaid will help pay. With all the investment options that are available, ask yourself why you should accept as an investment, an arrangement that takes your principle at the time when you should be taking your profits.

### With all the focus being put on quotes from presidential candidates, we thought you might like to read some quotes from past presidents:



#### Andrew Johnson

“ Washington, D.C., is twelve square miles bordered by reality. ”



#### Abraham Lincoln

“ If I were two-faced, would I be wearing this one? ”



#### John Adams

“ No man who ever held the office of president would congratulate a friend on obtaining it. ”

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## Legal Term of the Month

**Eminent Domain** – The legal process by which private property is taken for public use without the consent of the owner.

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