



Se habla español



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62% of Disability Claims are Denied



Kenton Koszdin discusses the complex laws, how to navigate the process and beat the odds.

[Watch Now](#)

Seasonal Jobs and Workers' Compensation



With the holiday season approaching, many of you may be considering getting temporary jobs. These jobs can help you earn some extra money, but it is important to know your rights, especially when getting help if you get hurt.

[Click Here to Learn About Compensation](#)

From Our Blog

Social Security Benefits for Children of Disabled Parents

The health and happiness of a child are very important to all parents. But sometimes, it becomes even more difficult when a parent cannot work due to a disability. That's when the SSDI program steps in to help. It acknowledges and provides support to kids whose parents are receiving [SSDI benefits](#). This ensures that the children of a disabled parent or guardian can be financially supported, regardless of their family's situation.

[Click Here to Read More](#)



Four Types of Ecoregions in California



California is famous for its stunning natural beauty, and one big reason for this is that it has so many ecoregions. An ecoregion is a large area of land or water or an ecosystem with its distinctive geography, climate, animals, plants, and vegetation. Today, we will explore four distinct ecoregions that make California so unique.

[Click Here to Learn about Ecoregions](#)

If you or a loved one has been denied [Workers' Compensation](#) or [Social Security Disability \(SSDI\) benefits](#), it's important to get an attorney experienced in these types of cases involved immediately. [The Kenton Koszdin Law Office](#), a [Social Security attorney in Van Nuys](#), can help you navigate the application process for the best possible outcome for you and your family.

Call **818-901-9999** for your initial free consultation in our office or the comfort of your home.

[Click here](#) for a **FREE Consultation**

What Our Clients Say

Susan R.

"Hi! I would like to say that Kenton and his workers do such an excellent job and have wonderful skills. They're willing to help you at your lowest point. I am so grateful he was my attorney and helped me get everything I needed. I would definitely recommend this law office to anybody. He is an awesome attorney! Thank you for all your help!"

What's Happening in Van Nuys & Southern California

October 15

[Sherman Oaks Street Fair](#)

Sherman Oaks Chamber of Commerce
Sherman Oaks

November 4 – 5

[Los Angeles Philharmonic: Gustavo Dudamel Leads Khachaturian](#)

Walt Disney Concert Hall
Los Angeles

November 14

[BARK: Read to a Dog](#)

Corona Del Mar Branch Library
Corona Del Mar

October 22

[Westside Food-Wine-Spirits Festival](#)

The Zimmerman Automobile Driving Museum
El Segundo

November 10 – 12

[Fall 2023 West Coast Gem and Mineral Show](#)

Holiday Inn Orange County Airport
Santa Ana

November 15

[Cover Story: Five Decades of Comic-Con](#)

Comic-Con Museum
San Diego

October 28

[Taste of On the Mark *FALL* 2023](#)

On the Mark
Palm Springs

November 12

[Piston and Brunch Car Show](#)

Highway 39 Event Center
Anaheim

Recipe of the Month:

Apple Cinnamon Bread

Anyone who tries this apple cinnamon bread will be thrilled. It has a hearty texture and sweet, home-baked flavor, but none of the fat and calories.



Ingredients:

- 3 cups all-purpose flour
- 1-1/2 cups sugar
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- Two large eggs, room temperature
- 1/2 cup unsweetened applesauce
- 1/3 cup canola oil
- One teaspoon of vanilla extract
- 3 cups chopped peeled tart apples

Topping:

- 1/2 cup all-purpose flour
- 1/2 cup sugar
- Two tablespoons chopped walnuts
- 1/3 cup cold butter

Instructions:

1. Preheat oven to 350°. In a large bowl, combine the first six ingredients. In another bowl, whisk eggs, applesauce, oil, and vanilla. Stir into dry ingredients just until moistened. Fold in apples. Transfer to 2 greased 8x4-in loaf pans.
2. For the topping, combine flour, sugar, and walnuts; cut into butter until crumbly. Sprinkle over batter.
3. Bake until a toothpick inserted in the center comes out clean, 45-55 minutes. Cool for 10 minutes before removing from pans to wire racks.

Courtesy of [tasteofhome.com](#)



Connect Online



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