



Looking Ahead:

- ***Tuesday, April 8th @ 9:00am: “8 Most Costly Mistakes in Estate Planning”***
The Grand, Lifelong Learning: 19781 N. Remington Dr. Surprise, 85374 (Part 1 of 2)
Attorneys Dave Eastman & Darren Richardson
- ***Thursday, April 10th @ 10:00am: “What Happens To Your Estate When You Die?”***
Sun City Festival Sage Center - Willow Room : 26501 W. Desert Vista Blvd. Buckeye, 85396
(Part 1 of 2) Attorneys Dave Eastman & Darren Richardson
- ***Tuesday, April 15th @ 9:00am: “8 Most Costly Mistakes in Estate Planning”***
The Grand, Lifelong Learning: 19781 N. Remington Dr. Surprise, 85374 (Part 2 of 2)
Attorneys Dave Eastman & Darren Richardson
- ***Thursday, April 17th @ 10:00am: “What Happens To Your Estate When You Die?”***
Sun City Festival Sage Center - Willow Room : 26501 W. Desert Vista Blvd. Buckeye, 85396
(Part 2 of 2) Attorneys Dave Eastman & Darren Richardson
- ***Monday, April 21st @ 1:00pm: “Wills, Trusts & Beneficiaries - Why Most People Get It Wrong”***
Trilogy@ Vistancia Kiva Club- Center for Higher Learning 27980 N. Trilogy Blvd. Peoria, 85383
Attorney Darren Richardson
- ***Thursday, May 1st @ 10:00am: “Wills, Trusts & Beneficiaries - Why Most People Get It Wrong”***
Friendship Village - Skirm Auditorium - 2645 E Southern Ave. Tempe, 85282
Attorney Darren Richardson

April

Tragedy in Santa Fe: Estate Fights to Shield Harrowing Details from Public Eye



SANTA FE, N.M. — In a chilling and tragic twist to the story of one of Hollywood’s most iconic figures, the estate of legendary actor Gene Hackman is urgently moving to block the public release of autopsy files and police body-cam footage following the shocking discovery of Hackman and his wife, Betsy Arakawa, dead in their secluded New Mexico home.

The couple’s partially mummified remains were found on February 26—eight full days after their likely deaths. Hackman, 95, succumbed to heart disease complicated by Alzheimer’s, authorities say. His wife, just 65, was claimed earlier by an invisible killer: hantavirus pulmonary syndrome, a rare and deadly disease carried by rodents.

What transpired inside their home in the final days remains a mystery—a mystery steeped in silence, solitude, and sudden tragedy.

Hackman’s pacemaker signaled its last flicker of life on February 18, recording abnormal heart rhythms on the day he is believed to have passed. For more than a week, the couple lay undisturbed in their Santa Fe sanctuary, a place long chosen for its quiet and distance from the glare of fame. It was only when maintenance workers arrived and alerted authorities that the heartbreaking scene was revealed.

Now, a fierce legal battle is brewing.

Julia Peters, acting on behalf of the estate, has petitioned a state court to seal all investigative records, citing the devastating emotional toll their release could cause the grieving family.

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She warned that graphic photos and unsettling police footage—likely to capture a deeply disturbing scene—could be leaked to the press, sensationalized, and forever distort the final chapter of two private lives lived with grace and dignity.

“The couple lived an exemplary private life for over thirty years,” the filing states, describing how Hackman and Arakawa quietly built a life in Santa Fe, far removed from Hollywood’s clamor. The city, known as a retreat for artists, authors, and the famous fleeing the spotlight, was their chosen refuge. But that veil of privacy now hangs by a thread.

Open records advocates, like Amanda Lavin of the New Mexico Foundation for Open Government, caution against blanket secrecy. “This challenges the very principles of transparency and public trust,” she said, noting that death investigations and autopsies are typically considered public under state law. “There’s also a public health imperative at play,” Lavin added, underscoring the relevance of hantavirus in this case—a disease that, while rare, poses lethal risks and demands public awareness.

Still, the petition by Hackman’s estate is unusual, arguing that even the Constitution offers protection from such a public unraveling of personal tragedy. It appeals to the 14th Amendment, invoking the right to mourn in peace, away from the scrutiny of headlines and the prying eyes of the internet.

Gene Hackman, a two-time Academy Award winner, left an indelible mark on cinema through unforgettable roles in "The French Connection," "Hoosiers," and "Superman." His wife, Arakawa—born in Hawaii, a trained pianist, and a USC alumna—met Hackman in the 1980s, not in a Hollywood gala, but in a California gym. Their quiet love story endured nearly four decades.

Now, in death, their story has taken a darker turn. Whether the final pages will be kept sacred—or made public for all to see—lies in the hands of a New Mexico court



Paralegal Tip - Donna Schubert

Patio Stains

After a weekend party and barbecue, you notice a big grease stain on your patio. To make it vanish, pour water on the spot, then cover it with a thick layer of baking soda. Let the mixture soak for 10 minutes, then pour boiling water over it. The absorbent baking soda soaks up the surface oil while the hot water breaks down and washes away soaked-in grease.



Inside-Out Chicken Cordon Bleu

- 3 tablespoons fig jam
- 1/2 teaspoon chopped fresh thyme
- Kosher salt and freshly ground pepper
- 4 6-oz boneless chicken breasts
- 1 cup shredded Gruyere cheese (about 3 ounces)
- 8 thin slices black forest ham
- 5 tablespoons extra-virgin olive oil
- 1 shallot, minced
- 1/2 teaspoon Dijon mustard
- 2 tablespoons white wine vinegar
- 2 cups baby greens



1. Mix the jam, thyme, and salt and pepper to taste in a bowl.
2. Lay out a long piece of plastic wrap on a cutting board. Place the chicken on the plastic and brush half of the jam mixture evenly on top of each breast. Mound a quarter of the cheese on each piece of chicken, then wrap 2 slices of ham around each breast to cover the cheese. Place another piece of plastic over the chicken and gently pound with a mallet or heavy skillet until about 1/4 inch thick.
3. Heat 2 tablespoons olive oil in a medium nonstick skillet over medium-high heat. Add the chicken and cook until golden and crisp, 3 to 4 minutes. Turn and cook on the other side until cooked through but still moist, 3 to 4 more minutes.
4. Meanwhile, whisk the shallot, mustard, vinegar and the remaining jam mixture in a medium bowl. Slowly whisk in the remaining 3 tablespoons olive oil to make a smooth dressing. Place each piece of chicken on a plate and drizzle with dressing. Toss the greens with the remaining dressing; serve with the chicken.