

# KEN HORWITZ, CPA-DALLAS

TXCPA member Ken Horwitz is a CPA and tax attorney at Glast Phillips & Murray PC in Dallas. He has more than 50 years' experience in a broad general tax and transaction practice that has included sophisticated work in business acquisitions, corporate and partnership taxation, and estate planning.

He serves on TXCPA's Board of Directors and has been active for a number of years on several committees, including as a member and former chair of the Federal Tax Policy Committee, as well as the TXCPA Professional Ethics Committee and Relations with IRS Committee.

It was his passion for cooking, however, that led him to pursue another interesting project – authoring a cookbook. His new book, “Deep Flavors – A Celebration of Recipes for Foodies in a Kosher Style,” includes an eclectic anthology of recipes that have been developed and modified based on traditional family favorites. Read on to learn more about Horwitz, his TXCPA service and the story behind his unique new book.

## **What is your background? Where were you born and where did you grow up?**

I was born and grew up in Atlanta, Georgia. I attended Georgia Tech for my undergraduate Bachelor of Science degree and Emory University of Law for my Doctor of Law degree. I married Barbara (Bobbie) and moved to Washington after graduating from law school. I worked at the Internal Revenue Service national office and during that period of time, earned a Master of Laws in Taxation from George Washington University.

## **Tell us about your family.**

I have been married to Bobbie for more than 51 years. We have two children. Our son, Seth, and his wife, Lily, live in Dallas with their two children. Seth practices patent law in Dallas. Our daughter, Lisa, is married to Andrew Costello. They live in New York, where Lisa works for the State of New York in environmental law.

## **You're a CPA and an attorney. What are your primary responsibilities at your firm?**

I am in the active practice of law, although my CPA certificate and experience is central to helping my clients. My focus is on tax and tax-oriented transactions, business acquisitions, corporate and partnership taxation, estate planning, and international tax. I also defend CPAs and represent CPAs in business issues related to their practices.


## **You're on TXCPA's Board of Directors and have actively served on several committees for a number of years. Why is volunteering or committee service in TXCPA so important to you?**

I have been active with TXCPA Dallas and TXCPA at the state level for many years. I find that the relationships I have built in my activities are rewarding in many ways, not the least of which are the many personal friendships that I have built up through my activities here in Dallas and statewide. For example, I cannot overstate the rewarding support and encouragement I have received as I have worked on “Deep Flavors.”

My activities with the profession have also been rewarding in enhancing my skills as a practitioner; the volunteer work that I have done has broadened and honed my experiences and professional knowledge, as well as building a resource base to help my clients. I would not give up those relationships and those experiences. I hope to continue to work with the Society on a volunteer basis for many years to come. While it may sound trite, I find that the more I do, the more rewarding those relationships become.

## **You recently published a new cookbook. Writing a cookbook could be considered outside the usual realm for a CPA and attorney. What led you to write the cookbook? What makes it unique?**

Many years ago, when my son was a young teenager (and he is now 43 years old), his youth group met with a girls' youth group in our house one Saturday evening. Bobbie and I were making blintzes, which in



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our house is a team project. Two of the girls came up to us and asked us what we were doing and when I told them that we were making blintzes, one of the girls said, "I've never seen anybody make blintzes before." My immediate thought was that our culture was disappearing.

Fast-forwarding a number of years, we were on a cruise up the Yangtze River and sat with a British couple at dinner each night. Since one of my passions is food and cooking, and our table mates also had the same passion, our dinner conversation included food and cooking. At the end of the cruise, the wife, who was the cook, said "You need to write a cookbook and you should call it "Deep Flavors." I had never forgotten the question from the young teenager, 15 to 17 years before, and so I decided to start writing.

My approach to cooking is really an extension of what I do in my professional practice. I solve problems. One of the "problems," at least in my house, is that since we maintain a kosher house, but eat eclectically, is how to convert recipes so that they are kosher (that is, do not contain pork or shellfish, or mix milk or milk products and meat), but without damage to the originals' flavor and texture.

A second problem to be solved is that we like food to be flavorful and delicious, while many recipes do not focus on that aspect, strange as it may seem. Thirdly, many recipes simply do not tell the reader exactly how to cook a recipe or leave out steps or ingredients: many recipes merely set forth ingredients and a sketch of what to do, leaving the reader to guess at the process. I also wanted to let my readers know many tricks and techniques

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**“Deep Flavors – A Celebration of Recipes for Foodies in a Kosher Style” is available for purchase on Amazon – hard cover and Kindle. It is also available on the website [www.deepflavorscookbook.com](http://www.deepflavorscookbook.com). The photographs alone will make you hungry!**

*Reviews on Amazon or the website are welcomed and appreciated.*

that help the cook organize the process, locate and process ingredients efficiently and economically, and save time and effort to the extent possible. Finally, I wanted to make the book fun to read.

**Do you have a favorite recipe from the book? If so, why is it your favorite?**

One of my favorite recipes is Mushroom Pie. This unusual pie is one of the most delicious foods you will ever eat. It is, of course, savory and not a dessert pie, made with a wonderful mixture of domestic and wild mushrooms, shallots or onions, garlic, herbs, Marsala wine, and cheese. This dish is an example of combining one of my creations, the mushroom mixture, with Bobbie’s wonderful pie crust for which she is justifiably famous.

**What do you find to be the most rewarding aspects of developing this book?**

One of the most rewarding aspects of developing this book is the interaction that I’ve had in that process with my children, particularly my daughter, who supplied commentary, review and a couple of

recipes. It’s also working with Bobbie to develop recipes that clearly and accurately portray how she cooks some of her specialties, including some of her pies and cakes, together with some of her traditional family specialties that she got from her mother or that we developed together. This book is really and truly devoted to communicating from generation to generation what we have loved and shared in our family for many years.

**What advice would you give other CPAs who are interested in writing their own book or pursuing their own passion like you did?**

The process of writing a book is, first and foremost, a process of communicating thoughts clearly as I say “in English” to the reader, a process that is not simple to achieve. Writing (and re-writing) will be a lot of work and can consume an enormous amount of time. You need to be sure this is something you really want to do because, in the end, it is not necessarily easy to publish or market the book.

Writing is only part of the process: I had to learn a lot about the publishing business and what it takes to actually get a book in print. Thus, while writing can be rewarding, particularly when you start to get back comments from friends and relatives who have purchased and read what you wrote, there is a long road to get to that point. You need to be sure that is something you want to undertake before you start.

