April 2019 the confusion out of retirement!

Brewers Preview

Helping to take

the confusion

The Brewers season just kicked off this past week, so here is a preview on how the team will be looking this year. Last year the Brewers had the best record in the National League and made the playoffs for the first time since 2011. They will be looking to keep the success rolling into this year with most of the key contributors back on the roster. Christian Yelich will be a key player and is looking to build off of his NL MVP season he had last year. Lorenzo Cain, Ryan Braun, Travis Shaw and Mike Moustakas also make up what should be a loaded batting order. The Brewers added a couple players including free agent catcher Yasmani Grandal and utility outfielder Ben Gamal via trade. The pitching staff is filled with familiar names and will be getting Jimmy Nelson back who missed last year due to injury. The Bullpen is stocked with hard throwing pitchers including Josh Hader and Corey Kneble. With the Cardinals and Reds getting better, as well as the Cubs still looking good, the National League central Race should be exciting. Hopefully another playoff appearance is in store this season. Let's go BREW CREW!!

MAY EVENTS TO CHECK OUT

The Brewers have 13 home games in May to go to and hopefully there will be some Bucks playoff games. 5/2 PINK- Fiserv. Forum 5/12 Cher-Fiserv. Forum 5/18 Dancing with Derek Hough–Riverside Theater 5/30 Milwaukee Ballet, A Midsummer Night's Dream-Marcus Theater



11270W Park Pl Ste 980 Milwaukee, WI 53224 Learn more: Jvbfinancial.net E-mail: jay.vanbeusekom@adviserfocus.com

Special Reminders:

Do you need a referral for anything? Call us, we would love to help!

If you have any changes to your personal information, please call Pauline at 414-359-1756 and she will be happy to assist you!

Would you like to schedule a progress appointment with Jay? Call Pauline at 414-359-1756 to set up an appointment.



Wishing all of our clients born in April a splendid birthday. Cheers to another great year!

The celebs celebrating ...

4/3: Eddie Murphy 57 4/6: Paul Rudd 49 4/15: Emma Watson 28 4/22: Queen Elizabeth 92 4/25: Al Pacino 78 4/29: Jerry Seinfeld 64

Brunch Enchiladas

Prep time: 30 minutes Total time: 1 hour

- 1 pound cooked • ham, chopped
- 3/4 cup sliced green onions
- 3/4 cup chopped
- green bell peppers 3 cups shredded Cheddar cheese, divided

10 flour • tortillas

- 5 eggs, beaten
- 2 cups half-and-half cream
- 1/2 cup milk
- 1 tablespoon all-• purpose flour
- 1/4 teaspoon garlic
- powder 1 dash hot pepper sauce



A Message From Jay

Hello and welcome to April!

This month I'd like to share a story of two people I know; for compliance and privacy reasons I will refer to them as Fred and Wilma.

Fred was a college intern for me from 2006-2007 while he was a student at UW-Milwaukee. Fred then introduced me to his girlfriend, Wilma, who became his fiancé and eventually his wife.

Fred and Wilma became the proud parents of their daughter, Pebbles, on January 23, 2019! I had the pleasure of meeting Pebbles and visiting with Fred and Wilma when Pebbles was only two weeks old. With my assistance, Fred and Wilma are doing all the things they need to do now to work towards a secure financial future for themselves and their family.

I get a great deal of pleasure out of helping to put people in a better financial position and to help them feel comfortable about their insurance protection and their money. Please let me know if I can be a resource for you. It is never to late or too early to start planning!

Have a great month!

Be well, Jay

- 1. Place ham in food processor, and pulse until finely ground. Mix together ham, green onions, and green peppers. Spoon 1/3 cup of the ham mixture and 3 tablespoons shredded cheese onto each tortilla, then roll up. Carefully place filled tortillas, seam side down, in a greased 9x13 baking dish.
- 2. In a medium bowl, mix together eggs, cream, milk, flour, garlic powder and hot pepper sauce. Pour egg mixture over tortillas. Cover, and refrigerate overnight.
- 3. Bake at 350 F uncovered, for 50 to 60 minutes, or until set. Sprinkle casserole with remaining 1 cup shredded cheese. Bake about 3 minutes more, or until cheese melts.



Brewers Magnet Schedule are here!

To reserve your magnet, please contact us at 414-359-1756 or **Pauline.edwards** @adviserfocus.com

Follow, Like & Connect!



*The featured third party resources are provided solely as a convenience to you and not as an endorsement of the content. We make no representations or warranties as to the accuracy, timeliness, suitability, completeness, or relevance of any information prepared by any unaffiliated third party.