



Helping to take the confusion out of retirement!

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## VISIT CANDY CANE LANE FOR A CAUSE

For the past couple of weeks, student volunteers have been busy in West Allis decorating trees in red and white wrapping. The candy cane-inspired look is all in preparation for the start of Candy Cane Lane. Each year, from North Montana Avenue to South Oklahoma Avenue, the neighborhood comes together and goes all out with Christmas lights and decorations.

What started with a small group of neighbors in 1984, has grown into a landmark Christmas display that attracts visitors from all over Milwaukee. And Candy Cane Lane is about so much more than Christmas lights. Visitors are encouraged to donate to the MACC fund during their drive through the neighborhood. Each night, volunteers are on hand to greet visitors and take donations.

Since the inception of Candy Cane Lane, the neighborhood and their sponsors have raised \$2.2 million to find a cure for childhood cancer by providing research funding.

Candy Cane Lane opened the day after Thanksgiving and goes through December 26th. Take a drive through and enjoy the holiday light display weeknights, 6:00-9:00 PM and Saturdays and Sundays, 5:00-10:00 PM.

For directions and more information on Candy Cane Lane and the MACC fund, visit [candycanelanewi.com](http://candycanelanewi.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.

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



Wishing all our clients born in December a great birthday, cheers to another year!

The celebs celebrating ...

12/4: Tyra Banks turns 45

12/10: Bobby Flay turns 54

12/13: Taylor Swift turns 29

12/21: Jane Fonda turns 81

12/30: LeBron James turns 34

## NEWSWORTHY EVENTS IN THE NEW YEAR

1/2-6: THE BOOK OF MORMON - [Marcus Center](#)

1/11-13: MBA HOME BUILDING & REMODELING SHOW - [Wisconsin State Fair Park Expo Center](#)

1/18-27: MILWAUKEE BOAT SHOW - [Wisconsin State Fair Park Expo Center](#)

1/30-2/3: CIRQUE DU SOLEIL CRYSTAL - [Fiserv Forum](#)

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## PEANUT BUTTER REINDEER COOKIES

3/4 cup peanut butter

1 1/4 cup firmly packed brown sugar

1/2 cup shortening

3 tablespoons milk

1 tablespoon vanilla

1 egg

1 3/4 cup all-purpose flour

3/4 teaspoon baking soda

3/4 teaspoon salt

Chocolate-covered mini pretzels

Mini brown M&Ms

Regular-sized red M&Ms



- 1) Preheat the oven to 375° F.
- 2) Combine brown sugar, peanut butter, shortening, milk, and vanilla in a large bowl. Beat at medium speed until well blended. Add egg; beat until just blended.
- 3) In a separate bowl, combine flour, baking soda, and salt. Add to creamed mixture at low speed. Mix until just blended.
- 4) Form dough into 1-inch balls. To make reindeer-shaped cookies, pinch the bottom of the ball slightly to form a point, then gently flatten with your hand. Space cookies about 2 inches apart on a greased cookie sheet and bake for 7 to 8 minutes, until set or just beginning to brown.
- 5) Remove from oven and immediately (and gently) press two mini pretzels into the tops of the cookies for the reindeer's antlers. Press two mini brown M&Ms in for eyes and one red M&M for the nose (or any other color you might want).
- 6) Allow to cool for 2 minutes on the baking sheet and then transfer to a wire rack or paper towel to cool completely.  
Makes about 40 reindeer cookies.

### **A MESSAGE FROM JAY ...**

Hello and welcome to December!

The winter chill is in the air and some of us have already had some snow that has accumulated. 2018 has been a challenging year for me healthwise, but I'm happy to say that I am approaching 100% recovery. It's also been a challenging year for the stock market, but given time, it always recovers.

I saw a quote the other day, "Principal Guarantee is a lot like health, you don't appreciate it until you lose it." Very true. Please let me know if you would like to sit down and talk, maybe a second opinion on your insurance and investment planning is in order.

As we approach this Christmas and holiday season, please slow down and take some time to remember the simple, basic things that you should be thankful for. I want to wish each and every one of you a very Merry Christmas and a Happy New Year! I hope you get to spend time with those who are closest and most important to you. Enjoy the upcoming holiday season and sincere wishes for a healthy and happy 2019!

Be well,  
Jay

\*[Check out the full list at livingly.com](http://livingly.com)



#### **TOP GIFTS through the years\***

1968: HOT WHEELS

1978: SIMON GAME

1988: STARTING LINEUP FIGURINES

1998: FURBY

2008: NINTENDO WII

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*Editor: Ashley Evans*

*Publisher: JVBFA, LLC*