



# 2019 January

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out of retirement!

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## TOP NEW YEAR'S RESOLUTIONS

New year, new you? Now that you've had the chance to ring in the new year, it's time to look ahead and think about what you want in 2019. What do you want to do differently? If you're still debating on what to focus on for the year ahead, here's some inspiration by the numbers. Here were the most common resolutions for 2018:

### 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.

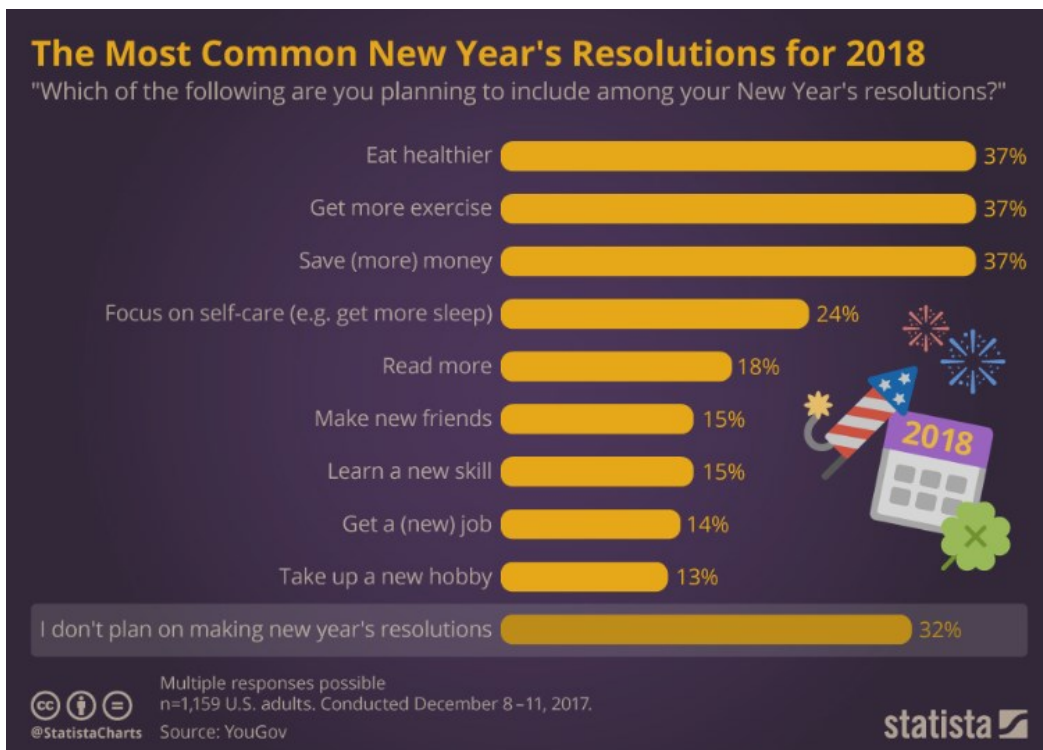
Would you like to schedule a progress appointment with Jay? Call Pauline at 414-359-1756 to set up an appointment.



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

The celebs celebrating ...

- 1/3: Eli Manning turns 38
- 1/9: Kate Middleton turns 37
- 1/17: Steve Harvey turns 62
- 1/24: Neil Diamond turns 78
- 1/31: Kerry Washington turns 42



## FEBRUARY EVENTS TO CHECK OUT

2/2-3: SHEN YUN - [Miller High Life Theatre](#)

2/12-17: THE FIDDLER ON THE ROOF - [Marcus Center](#)

2/14-17: DISNEY ON ICE - [Fiserv Forum](#)

2/16-17: CEDARBURG'S WINTER FESTIVAL - [Downtown Cedarburg](#)

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## CREAMY LUMP CRAB & CORN DIP

Crostini:

1/4 cup extra virgin olive oil	8 ounces lump crab meat
1 sourdough baguette, thinly sliced on a bias	1/4 cup mascarpone, softened
Salt to taste	1/4 Monterey Jack cheese, grated
	1 teaspoon hot sauce

Crab & Corn Dip:

1 tablespoon extra virgin olive oil	2 tablespoons chives, thinly sliced
1 shallot, minced	1/4 cup panko breadcrumbs
1 ear yellow corn, kernels removed from cob	2 tablespoons Parmesan, finely grated
2 garlic cloves, minced	2 tablespoons butter, softened
	Salt and pepper to taste



- 1) Preheat the oven to 375° F.
- 2) Brush each slice of baguette with a small amount of oil and place onto a baking sheet. Lightly season with salt.
- 3) Bake crostini for 15 minutes and flip over. Bake for an additional 5 to 10 minutes. Place onto cooling racks and allow crostini to cool.
- 4) For dip: Place crab in a mixing bowl and set aside. Pour oil into a small sauté pan and place over medium-high heat. Add shallots and sauté for 2 minutes. Add corn and continue to sauté for 3 to 4 minutes. Add garlic and stir together. Cook for 1 minute and season with salt and pepper.
- 5) Pour corn mixture over crab and add mascarpone, Monterey Jack, hot sauce, chives and 1/4 cup panko breadcrumbs to the mixing bowl.
- 6) Gently fold ingredients together, until just combined. Season with salt and pepper. Pour mixture into a (1-1.25 quart) baking dish.
- 7) Place remaining panko and Parmesan into a small bowl and stir together. Sprinkle mixture evenly over dip and top with softened butter.
- 8) Bake for 20 to 25 minutes or until baked through and golden brown. Serve hot with crostini.

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

Happy New Year Everyone! Welcome to 2019!

I hope you had a nice holiday season with your family, friends and loved ones. I always look forward to the Christmas season and it seems to come and go quickly after all the build up. It's my favorite time of year! This year, my wife Sara and I hosted both sides of the family.

We hosted Sara's family on the Saturday before Christmas and since they travel from Florida, Minnesota and the Appleton area, everyone stays at our house. We had 16 people spend at least one night. Tight quarters, but so much fun to be with everyone.

Sara and I hosted my family on Christmas day. My nephew and his wife came all the way from the state of Washington and my daughter was home with us visiting for a week from Washington D.C. We hosted all 17 people from my side of the family and it was the first time we were all together for Christmas in awhile.

Looking back, it was a very hectic Christmas season, but I wouldn't trade the time I had with my family and relatives for anything.

As we begin a new year, I wish health and happiness to each and every one of you. All the best in 2019!

Be well,  
Jay