

Helping to take the confusion out of retirement!

## Summerfest 51

Summerfest is back in Milwaukee for the 51st time. This year the headliners, like usual, include a variety of different genres. There is Country with Thomas Rhett, Zac Brown Band, and Jason Aldean. Also, Pop with Jennifer Lopez and The Killers, Indie with Billie Eilish and Bon Iver, and Rap with Lil Wayne and Snoop Dogg. As well as Oldies with Lionel Richie and Outlaw Music Festival that includes Willie Nelson. Summerfest runs from June 26th through July 7th with an off day on July 1st. It continues to be the biggest and one of the most premier music festivals in the world. There is a strong side stage lineup especially in country, rock and alternative genres. Some include STYX, Third Eye Blind, 3 Doors Down, Brothers Osborne, and .38 Special. As always there will be great food and great music at Henry W. Maier Festival Park. Summerfest 51 should be another great time for all music lovers.

### JULY EVENTS TO CHECK OUT

7/3: Downtown Milwaukee Fireworks-Milwaukee Lakefront 7/11-14: Bastille Days-Cathedral Square Park 7/19-21: Festa Italiana– Henry W. Maier Festival Park 7/20: Port Washington Fish Days-Port Washington 7/22-28: EAA Airventure- Oshkosh, WI 7/26-28: German Fest-Summerfest Grounds 7/27-28: Milwaukee Air and Water Show-<u>Milwaukee Lakefront</u> 6/30: Mike Tyson turns 52



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#### **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 262-408-5820 and she will be happy to assist you!

Would you like to schedule a progress appointment with Jay? Call Pauline at *262-408-5820* to set up an appointment.



Wishing all our clients born in June a splendid birthday. Cheers to another

The celebs celebrating ... 6/4: Angelina Jolie turns 44 6/5: Mark Wahlberg turns 48 6/15: Neil Patrick Harris turns 46

6/18: Paul McCartney turns 77 6/22: Meryl Streep turns 70

### **Firecracker Grilled Alaska Salmon**

Total time: 40 minutes

- 8 (4 oz) salmon fillets
- 4 tablespoons soy sauce
- 4 tablespoons balsamic vinegar
- 4 tablespoons green onions, chopped
- 3 teaspoons brown sugar
- 2 cloves garlic, minced
  - 1 1/2 teaspoons ground ginger
- 2 teaspoons crushed red pepper flakes
- 1 teaspoon sesame oil
- 1/2 teaspoon salt



# A Message From Jay

#### Welcome to June!

The weather has finally started to warm up, but it seems like we are a month behind our normal weather patterns.

Summer sports are in full swing and the Brewers are playing pretty well, despite numerous injuries to their starting pitching rotation, relievers and a few other position players throughout the first 2-months of the season. I believe they will be in contention again this fall for the playoffs.

Well, the Bucks had a disappointing finish to their season. It was quite a ride though! The Bucks had the best regular season record and held that position all year. They got to their first conference finals since 2001. They have 2 all-stars in Giannis Antetokounmpo and Kris Middleton, with Giannis being the best player in the league.

It was an exciting year that brought a great revitalization to the Deer District and Fiserve Forum. I look forward to a great future for the Bucks.

I hope you have a nice start to your summer and let us know if you have any exciting vacations planned!

Be well, Jay

- Place salmon fillets in a medium, nonporous glass dish. In a separate medium bowl, combine the peanut oil, soy sauce, vinegar, green onions, brown sugar, garlic, ginger, red pepper flakes, sesame oil and salt. Whisk together well, and pour over the fish. Cover and marinate the fish in the refrigerator for 4 to 6 hours.
- 2. Prepare an outdoor grill with coals about 5 inches from the grate, and lightly oil the grate.
- Grill the fillets 5 inches from coals for 10 minutes per inch of thickness, measured at the thickest part, or until fish just flakes with a fork. Turn over halfway through cooking.



Reminder - As of April 1, 2019 our new office address and phone numbers are as follows:

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