

May 2019

Helping to take
the confusion
out of retirement!



N16W23217 Stone Ridge Dr., #120
Waukesha, WI 53188

Learn more: jvbfinancial.net

E-mail:

jay.vanbeusekom@adviserfocus.com

May Sports

Looking at the sports calendar every year people have their favorite months of the year whether it be March with March Madness starting, Baseball starting, and NBA and NHL ending the regular season, or October with MLB playoffs and NFL and NCAA football starting to get ramped up. One of the most overlooked months is May. It gets lost in the weeds sometimes, but it is actually a great month for sports of all kinds. It has NHL and NBA Playoffs entering the Conference semi-finals. It has baseball where teams start to separate themselves from the pack and prepare for the long summer. It has Champions league soccer, as well as league title races finishing up. Two of the three triple crown horse races happen in May with the Kentucky Derby starting it off and the Preakness a couple weeks later. The USA women's national soccer team will be preparing for the World Cup this summer, as well as golf and tennis tournaments going on throughout the whole month. Especially for Wisconsin sports with the Bucks and the Brewers playing well, May should be an exciting time for all sports fans.

JUNE EVENTS TO CHECK OUT

The Brewers have 16 home games in June to go to and hopefully there will be more Bucks' Playoff games

6/8 — [Paul McCartney](#)— Lambeau Field

6/14-6/16 — [PolishFest](#)— Summerfest Grounds

6/21-6/23— [Lakefront Festival of Art](#)— Milwaukee Art Museum

6/22-6/23 [Cedarburg Strawberry Festival](#)- Downtown Cedarburg

6/26-7/7— [Summerfest](#)-Summerfest Grounds

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
May a splendid
birthday.

Cheers to another
great year!

The celebs celebrating ...

5/2: Dwayne Johnson 47
5/6: George Clooney 58
5/9: Billy Joel 70
5/13: Stevie Wonder 69
5/18: Tina Fey 49
5/26: Stevie Nicks 71

ASPARAGUS & SMOKED SALMON

Prep time: 15 minutes
Total time: 25 minutes

- 1 pound fresh asparagus, trimmed and cut into 1 inch pieces
- 1/2 cup pecans, broken into pieces
- 2 heads red leaf lettuce, rinsed and torn
- 1/2 cup frozen green peas, thawed
- 1/4 pound smoked salmon, cut into 1 inch chunks
- 1/4 cup olive oil
- 2 tablespoons lemon juice
- 1 teaspoon Dijon mustard
- 1/2 teaspoon salt
- 1/4 teaspoon pepper



A Message From Jay

Welcome to May! I sincerely hope I am safe in saying that we will not see any more snow until next winter!

Again this month I would like to address the subject of Social Security because I do have so many clients who are closing in on retirement or may have questions about future Social Security benefits.

Do You Know Your Social Security Options?

Social Security payments are a big part of many people's retirement income. If you are nearing retirement or are already retired, you probably have several questions as it pertains to what your Social Security benefit will be:

- How much should I receive from Social Security?
- Can I receive Social Security benefits prior to my normal retirement age?
- If I want to continue working, how does it impact my Social Security benefits?
- What happens to my Social Security benefit when my spouse (or ex-spouse) passes away?

I can help answer these questions and review a variety of options that are available to you. Feel free to call me and we can set up an appointment to review your "Options".

Be well,
Jay

1. Bring a pot of water to a boil. Place asparagus in the pot and cook 5 minutes, just until tender. Drain and set aside.
2. Place the pecans in a skillet over medium heat. Cook 5 minutes, stirring frequently, until lightly toasted.
3. In a large bowl, toss together the asparagus, pecans, red leaf lettuce, peas and salmon.
4. In a separate bowl, mix the olive oil, lemon juice, Dijon mustard, salt and pepper. Toss with the salad or serve on the side.



REMINDER - As of April 1, 2019 our new office address and phone numbers are as follows:
N16W23217 Stone Ridge Dr., #120 Waukesha, WI 53188
Direct Phone: 262-408-5820
Fax: 262-408-5625

Follow, Like & Connect!



*Editor: Zach Van Beusekom
Publisher: JVBFA, LLC*