



Helping to take the confusion out of retirement!

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## HAVE A BLAST AT HARVEST FEST

If your idea of fall family fun includes hopping on a hayride, exploring a corn maze and incredible apple pie, look no further than [The Elegant Farmer](#). Head to Mukwonago (and look for the Smilin' Barn) any Saturday or Sunday, September 8-October 21 to see and taste all that The Elegant Farmer has to offer during their annual [Autumn Harvest Fest](#).

For the kids, you can buy tickets for the tractor-pulled hayride, pony rides and the corn maze. And while you're out exploring, don't forget to stop by the donut shack for hot apple cider and delicious cider donuts. If you're looking to make your trip even more memorable, visit [East Troy Electric Railroad](#) to buy tickets for a ride on their vintage turn-of-the-century train.

As all that fun is sure to work up an appetite, stop in for lunch or a snack at the Smilin' Barn Café where they're serving chili, BBQ pork sandwiches, pie and make-your-own caramel apples.

Finally no trip to The Elegant Farmer is complete without a stroll through the Farm Kitchen Bakery, Deli & Market. You'll find all kinds of award-winning specialties from cider-baked ham and blue ribbon cheeses to seasonal fruits and vegetables. But the most coveted item in the market is the apple pie baked in a paper bag. Take one home to enjoy later and it's sure to have you coming back year after year.

## NOVEMBER EVENTS OF NOTE

11/3: JOSH GROBAN & IDINA MENZEL - [Fiserv Forum](#)

11/10-11: RODGERS & HAMMERSTEIN'S CINDERELLA - [Miller High Life Theatre](#)

11/16-18: HOLIDAY FOLK FAIR INTERNATIONAL - [State Fair Park Expo Center](#)

11/20-25: DR. SEUSS' HOW THE GRINCH STOLE CHRISTMAS - [Uihlein Hall](#)

### SPECIAL REMINDERS

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.

**PACKER AND BADGER GAME SCHEDULE MAGNETS ARE STILL AVAILABLE!**  
Call 414-359-1756 or email [pauline.edwards@adviserfocus.com](mailto:pauline.edwards@adviserfocus.com) to request yours today!

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

**The celebs celebrating ...**  
10/2: Sting turns 67  
10/5: Kate Winslet turns 43  
10/14: Ralph Lauren turns 79  
10/21: Kim Kardashian turns 38  
10/28: Julia Roberts turns 51



## MEATBALL MUMMIES

Prep Time: 20 mins

Cook Time: 20 mins

24 precooked meatballs (golf ball size)

1 refrigerated pizza dough

8 small black olives

1 to 2 tablespoons cream cheese spread

Marinara sauce for dipping



- 1) Prepare the meatballs (if they are frozen, allow to thaw before using). Thread three meatballs on a bamboo skewer to keep from moving around when wrapping them.
- 2) Remove the refrigerated pizza crust dough from the package and leave rolled. With a sharp knife, cut 1/4-inch slices.
- 3) Wrap a string of pizza dough haphazardly around the meatballs. Repeat with two more dough strings, or enough to cover the meatballs to your liking. Remember to leave a space for the eyes.
- 4) Carefully remove the bamboo skewers and place the mummies on a parchment-lined baking sheet.
- 5) Bake at 350 degrees for 18 to 22 minutes or until the dough is golden brown and the meatballs are heated through.
- 6) Remove from the oven and let cool slightly.
- 7) Make the eyes using cream cheese spread and black olives. Put 1-2 tablespoons of cream cheese in frosting bag (or plastic baggie) fitted with a small round decorator tip (or cut a small slit in the corner of the baggie). Squeeze two small dots onto the face of each mummy.
- 8) Next, slice the black olives in half and poke a straw through each olive half. Gently push the olive pupil out of the straw and place it on the cream cheese eyes using the bamboo skewer (or toothpick).
- 9) Serve with warmed marinara sauce for dipping.

## A MESSAGE FROM JAY ...

Welcome to October! I personally had a rough summer, healthwise. I had open heart surgery, which went very well, but I had complications as my kidneys decided to shut down. I ended up being hospitalized two different times for a total of six weeks. Four of those weeks were spent in intensive care. I had kidney dialysis for quite a while until my kidney function got better and I was able to get off dialysis three and a half weeks ago.

I am still doing cardiac rehabilitation three times per week to back to full strength. It's been a little over three months now, but I feel much better and I'm back to doing what I love, which is helping people feel comfortable about their money and their insurance protection. I look at it as taking three months out of my life to hopefully give me three more decades! I am not insurable now for things like life insurance and disability protection, but thank God I had the proper protection before this all happened.

I feel that it is my obligation now after going through this personally, to make sure that my clients, my friends and my family have peace of mind should something happen. Their families should be able to stay in the same house, go to the same schools, and not have to worry about running out of money.

I appreciate everyone's thoughts and prayers as they have truly helped me in my recovery. Please let me know if you would like to review your insurance or investment plans. I'd love to be a resource for you.

Be well,  
Jay



### POPULAR COSTUMES OF 2017

Batman	Marvel superhero
Disney princess	Pirate
Spider-Man	Vampire
Zombie	Star Wars character
Witch	Wonder Woman

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*Editor: Ashley Evans*

*Publisher: JVBFA, LLC*