

April 2021

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Brewers Preview

The Brewers are set to begin the season at home against the Minnesota Twins on Opening Day, Thursday, April 1st at the newly named American Family Field. The Brewers are hoping to make the playoffs for the fourth consecutive season which has never been done before in franchise history. Craig Counsell is back as the manager for his 7th season. Former MVP Christian Yelich hopes to have a bounce back year and return to his All-Star level he was in 2018 and 2019. The bullpen should be a strength again for this team with Josh Hader and last years NL rookie of the year, Devin Williams highlighting it. The Brewers signed two former Gold Glove winners to bolster the defense, Kolten Wong and Jackie Bradley Jr, who will start at 2nd base and add depth to the outfield. Let's have a great baseball season and Go Brewers!!

BREWERS TRIVIA

1. Who was the first Brewer to win an MVP?
2. How many Brewers have won Rookie of the Year?
3. Who is the only Brewer to win an All star game MVP?
4. Robin Yount played in 2,856 games for the Brewers 1,000 more than who in 2nd place?
5. Who threw the Brewer's only no hitter?
6. What year did the Brewers first start playing in Milwaukee?
7. What year did Bernie Brewer become an official team mascot?

1. Rollie Fingers, 2.3 (Pat Listach, Ryan Braun,
Devin Williams) 3. Prince Fielder 4. Paul Molitor
5. Juan Nieves 6. 1970 7. 1973

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 Ashleigh at 262-408-5820 and she will be happy to assist you!

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



**Wishing all our
clients born in
April splendid
birthday.
Cheers to another!
great year!**

The celebs celebrating ...
4/3 Eddie Murphy turns 60
4/4 Robert Downey Jr turns 56
4/6 Paul Rudd turns 52
4/7 Emma Watson turns 31
4/12 David Letterman turns 74
4/21 Queen Elizabeth II turns 95
4/22 Jack Nicholson turns 88
4/25 Al Pacino turns 81
4/29 Jerry Seinfeld turns 67

Greek Chicken Skewers

- ¼ cup lemon juice
- ¼ cup wok oil
- ⅓ cup red wine vinegar
- 1 tablespoon onion flakes
- 1 tablespoon minced garlic
- 1 lemon, zested
- 1 teaspoon Greek seasoning
- 1 teaspoon poultry seasoning
- 1 teaspoon dried oregano
- 1 teaspoon ground black pepper
- ½ teaspoon dried thyme
- 3 skinless, boneless chicken breasts, or as needed, cut into 1-inch pieces
- 8 skewers, or as needed, soaked in water for 30 minutes



A Message From Jay

Welcome to April!

It's hard to believe we are already a quarter of the way through the year. It's starting to warm up and the grass is trying to get green. More and more people are getting vaccinated and things are gradually starting to open up.

I also want to update you on my company's protocol. We are still not able to meet in my office with clients but hope to have that policy changed soon. In the meantime, I have rented another temporary office which is only 1 1/2 miles from my current office. Clients who are comfortable meeting in person with us can meet at our temporary location which is :

N19W24400 Riverwood Drive Suite 350
Waukesha, WI 53188

Our phone number is still the same at 262-408-5820.

If you are not able to meet at our temporary office and would still like to meet in person, I can arrange for a convenient time at your home or at a location you are comfortable with. Of course, we certainly have the option of a zoom meeting, if that's your preference. If you'd like to do a quick phone call meeting or review, that is an option as well. I just want to make sure everyone feels good knowing that we can "get together" in a wide variety of ways.

Please let me know if I can be a resource , if you'd like to review things or if you'd just like to chat.

Be well,
Jay

Directions

1. Whisk lemon juice, oil, vinegar, onion flakes, garlic, lemon zest, Greek seasoning, poultry seasoning, oregano, pepper, and thyme together in a bowl and pour into a resealable plastic bag.
2. Add chicken, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for at least 2 hours.
3. Preheat the oven to 350 degrees F. Remove chicken from the marinade and shake off excess; thread onto skewers. Discard the remaining marinade. Place the skewers on a baking sheet
4. Roast in the oven until golden brown, about 20 minutes.



**Brewers
Magnet Schedules are
in!!
To request yours**

call **262-408-5820**

Or email

Zach.vanbeusekom@adviserfocus.com

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