# **April** 2022

## **Brewers Preview**

After an offseason that had a lockout that led to a delayed start to the season, the Brewers are set to begin on the road against the Chicago Cubs on Opening Day, Thursday, April 7th at Wrigley Field. The Brewers are hoping to make the playoffs for the fifth consecutive season which has never been done before in franchise history. Craig Counsell is back as the manager for his 8<sup>th</sup> season.

Helping to take

out of retirement!

the confusion

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 pitching staff should be the strength of the team with last years NL Cy Young winner, Corbin Burnes leading the way. It also includes former All-Star starting pitchers Brandon Woodruff, Freddy Peralta and great relievers Josh Hader and Devin Williams. The Brewers traded away Jackie Bradley Jr for Hunter Renfroe who will add depth to the outfield. The Brewers also signed Andrew McCutchen who should get some time in the DH spot with the new rule added to the National League. Let's have a great baseball season and Go Brewers!!

#### **MAY EVENTS TO CHECK OUT**

The <u>Bucks</u> will hope to have some playoff games at home depending on how far they make it

As of now the <u>Brewers</u> are scheduled to play 10 games at home.

4/21-5/5– Milwaukee Film Festival

5/6-Hog Fest- Fiserv Forum

5/8-Earth, Wind, and Fire – <u>Fox Cities PAC</u>

5/14-15- Wisconsin Grand Prix- State Fair Grounds

5/14- Kenny Chesney- American Family Field

5/28- Eric Church- American Family Field



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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 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 61 4/4 Robert Downey Jr turns 57 4/6 Paul Rudd turns 53 4/7 Emma Watson turns 32 4/12 David Letterman turns 75 4/21 Queen Elizabeth II turns 96 4/22 Jack Nicholson turns 87 4/25 Al Pacino turns 82 4/29 Jerry Seinfeld turns 68

## **Cilantro Lime Baked Shrimp**

- <sup>1</sup>/<sub>3</sub> cup olive oil
- $\frac{1}{3}$  cup chopped fresh cilantro
- 4 cloves garlic, peeled
- 1 small lime, juiced
- 1 teaspoon garlic and herb seasoning
- <sup>1</sup>/<sub>8</sub> teaspoon cayenne pepper
- 1 pound uncooked medium shrimp, peeled and deveined

- 3 slices white bread, crusts removed. toasted
- 1 butter-flavored cooking spray



# A Message From Jay

Welcome to April !

Hopefully it will start warming up soon and we get to enjoy some nice spring weather.

April is occupational therapy month and it's all about celebrating the holistic approach that OT has brought to healthcare. The profession celebrates the miraculous achievements of their clients and the small steps they take to achieve the things they want and need to do. My daughter Becky, just celebrated five years as an occupational therapist last month

Becky works at a large, rehabilitation hospital in Washington DC, specifically helping patients who have survived a brain injury. From stroke survivors to individuals involved in a motorcycle accident. A traumatic brain injury can affect a variety of physical, cognitive and psychological functions such as memory, emotions, movement and sensory processing. OTs can assist with regaining activities of daily living skills, motor return, coping strategies, increase cognition, assist with return to work and driving rehabilitation. When working with this population some patients return to everyday lives while others celebrate smaller victories.

So this April, let's celebrate and promote the importance of occupational therapy and pay tribute to the superheroes who help people get back on their feet and back to living a more normal life!

Be well, Jay





## **Directions**

- 1. Preheat the oven to 450 degrees F
- 2. Combine oil, cilantro, garlic, lime juice, seasoning, and cavenne in the bowl of a food processor; blend well. Toss with shrimp in a bowl. Transfer into a glass 8x8inch baking dish.
- 3. Process toasted bread in a food processor until crumbed. Top shrimp with bread crumbs and spray with a generous coating of cooking spray.
- 4. Bake in the preheated oven until bubbly and shrimp are bright pink, about 15 minutes.



**Brewers Magnet Schedules are** in To reserve yours

call 262-408-5820 Or email Zach.vanbeusekom@adviserfocus.com

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