

April 2026

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

Learn more:

jvbfinancial.net

E-mail:

jay.vanbeusekom@adviserfocus.com

Brewers Preview

The Brewers started the season at home against the Chicago White Sox on Thursday, March 26th. The Brewers are hoping to make the playoffs for the fourth year in a row after being eliminated in the NLCS against the Dodgers. Pat Murphy returns for his third year as the manager and is coming off a season where he won the NL manager of the year award for the second year in a row.

The lineup will look similar to last year. Christian Yelich, William Contreras, and Jackson Chourio should be among the best hitters on the team. Brandon Woodruff, Jacon Misiorowski, and Quinn Priester are starters in the rotation. The bullpen will have last year stand outs Aaron Ashby, Trevor Megill, and Abner Uribe. The Brewers traded Freddy Peralata and Tobias Myers for starter Brandon Sproat and prospect Jett Williams. They also traded away Caleb Durbin, Andruw Monasterio, Issac Collins, and Nick Mears. Starter Kyle Harrison and utility man David Hamilton were among players the Brewers received.

The National League Central should be a tight race with the Cubs, Brewers, and Reds being the three favorites to win the division. Let's hope for another NL Central title and a deep run in the postseason. Enjoy the baseball season and GO Brewers!

MAY EVENTS TO CHECK OUT

The [Brewers](#) are scheduled to play 12 home games

5/15-17– Maifest– [Germantown](#)

5/29-31– Milwaukee Tattoo Festival– [Baird Center](#)

5/30– Tacos & Tequilla Festival– [Franklin Field](#)

5/31 Locust Street Festival– [Locust Street](#)

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 Zach at 262-408-5820 and he will be happy to assist you!

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



Wishing all our
clients born in
April a splendid
birthday.

Cheers to another
great year!

The celebs celebrating ...

4/3: Eddie Murphy turns 65

4/4: Robert Downey Jr turns 61

4/6: Paul Rudd turns 57

4/7: Emma Watson turns 36

4/12: David Letterman turns 78

4/22: Jack Nicholson turns 91

4/25: Al Pacino turns 86

4/29: Jerry Seinfeld turns 72

BREAKFAST SKILLET

- 8-10 slices bacon, chopped
- 8 breakfast sausage links
- 1 small onion, diced
- 1 red bell pepper, diced
- 3 cloves garlic, minced
- 1.5 lbs Russet potatoes (about 2 large), peeled and diced into ½" cubes, about 3 cups
- ¼ teaspoon smoked paprika
- salt and pepper
- 6 large eggs
- 1 cup shredded cheddar cheese
- 2 green onions, chopped, for garnish
- Hot sauce



A Message From Jay

Greetings, and welcome to April!

It looks like we will dodge the snow for the first week of the month. My wife, Sara, and I escaped the crazy weather for the last part of March., We met another couple in Miami Beach and spent four days there. We had a pretty relaxing agenda and took walks every day and dined at local restaurants every evening. We spent one day at our hotel pool and another day at the beach, which was right across the street from our hotel. One of the other days we ventured into Miami and went to Little Havana. We enjoyed the culture and the delicious food and drink. I had the best Cubano sandwich I've ever had in my life!

We flew to Nassau, Bahamas for Mutual of Omaha's incentive trip. This was the first time we spent significant time in the Bahamas. Beautiful ocean fronts, and the aqua color of the ocean was spectacular! We went on a catamaran experience one day and got some good snorkeling in. Another day, we went to a private island and met up with the friendly pigs that swim in the ocean. I got to feed one of them carrots. That was a unique experience! One morning I went deep-sea fishing and caught four small grouper and one small snapper. A couple of the other boats caught some large mahi-mahi. A bad day fishing is still better than a good day working! The resort we stayed at in Nassau had many pools and a waterpark with a lazy river and some huge waterslides that I ventured down. Even the steepest ones!

All in all, it was a great trip and a nice break from our crazy early spring weather. Have a good month!
Be well,
Jay

Directions

1. Add sausage links to a 12" skillet and cook over medium heat, stirring occasionally, until browned and cooked through. Remove to a paper towel lined plate. Add bacon to the pan and cook until crisp, stirring occasionally. Remove bacon to the plate, leaving 3-4 Tablespoons grease in the pan.
2. Add potatoes to the pan in a single layer and season well with salt and pepper. Cook, flipping only occasionally, until crisp on all sides, and fork tender. Push potatoes off to the side of the pan and add onion, bell pepper and garlic. Sauté for about 3 more minutes.
3. Chop the sausage into bite sized pieces and add both sausage and bacon back to the pan. Sprinkle with smoked paprika.
4. Use a wooden spoon to make 6 wells in the pan to crack eggs in to. Crack the eggs into each well and sprinkle them with a little salt and pepper. Sprinkle shredded cheese evenly over everything.
5. Cover pan with a lid and cook over low heat for a few minutes until egg whites are set and cheese is melted. Garnish with green onion and serve with hot sauce.



Brewers

Magnet Schedules are here

To Reserve yours

Call 262-408-5820

Or email

Zach.vanbeusekom@adviserfocus.com

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Editor: Zach Van Beusekom

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