

August 2022

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State Fair preview

The Wisconsin State Fair is back for another year and it starts Thursday, August 4th and runs through Sunday, August 14th. There is always plenty to do at the fair, whether you want to check out the animals, listen to live music, experience the rides, or just want to eat all the delicious food. There are about 80 new food items at the fair this year which you can check out [here](#). Some of the new stand outs that are up for Sporkie awards are Brandy Old Fashioned S'more on a Stick, Flamin' Hot Cheetos Chicken on a stick, fried pickle cheese curd tacos, jalapeno popper pretzel brat and lastly, the Wisconsin Slugger, which combines a beer brat and cheese curds and then dips them in cruller cornmeal batter. It is then deep-fried and topped with Dijon sauce and German sweet & sour cabbage. August 9th is Crazy Grazin' Day which has food items at a discount if you want to sample many items.

Some of the big bands performing this year include Kansas, Nelly, Brett Young and comedian Charlie Berens. If you want more information visit the fair's website at <https://wistatefair.com/fair/>

SEPTEMBER EVENTS TO CHECK

The [Brewers](#) are scheduled to play 15 games at home.

9/1-9/5– Harley Davidson Rally – [Harley Davidson Museum](#)

9/3-9/4– Third Ward Art Festival– [Third Ward](#)

9/8-9/15-Downtown Dining Week– [Milwaukee](#)

9/16-9/17– Luke Combs– [Resch Center](#)

9/21– Milwaukee Night Market –[Wisconsin Avenue](#)

9/23-9/25– Harvest Fair- [State Fair Grounds](#)

9/24-9/25– Festa Italiana- [Italian Community Center](#)

9/24-9/25– Open Doors Milwaukee– [Milwaukee](#)

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
August splendid
birthday.
Cheers to another
great year!**

The celebs celebrating ...

8/3 Martha Stewart turns 81

8/4 Megan Markle turns 41

8/11 Chris Hemsworth turns 38

8/14 Halle Berry turns 55

8/15 Jennifer Lawrence turns 31

8/16 Steve Carell turns 59

8/17 Robert De Niro turns 78

8/25 Blake Lively turns 34

Zucchini & Tomato Gratin

- 2 tablespoons olive oil
- 4 zucchini, sliced
- 1 large clove garlic, crushed
- 4oz thinly sliced mozzarella cheese
- 4 large tomatoes, peeled and sliced
- ¼ cup grated Parmesan cheese
- 1 tablespoon chopped fresh basil
- salt and freshly ground black pepper



A Message From Jay

Welcome to August! The summer is flying by!

July was a very busy month for me with family and friends. We went to Summerfest twice and saw Rod Stewart who put on a good show despite what the reviews said. I attended Country Boom festival up near La Crosse on July 9th and saw some good country acts headlined by Brothers Osborne.

My daughter Becky was home from D.C. for a week and we celebrated Christmas in July with my wife's side of the family and we also attended Bastille days together. We enjoyed some delicious meals prepared by Becky and my wife, Sara, including a seafood dinner of red snapper, shrimp, and scallops with Bananas Foster for dessert.

I got to four Brewer games in July with some fun tailgating included. I golfed a few different times at Blackstone golf course, Washington County golf course, and Countryside in Kaukauna. We got together on Big Cedar Lake a couple weeks ago with some longtime friends that we hadn't seen for awhile. It was good to catch up.

Sara and I were up in Tomahawk on Muskellunge Lake this past weekend with three other couples who are great friends. We celebrated one of our friends retirements who's last day was July 29th!

Overall, a hectic, but fun month of July. Enjoy the rest of your summer!

Be well,

Jay

Directions

1. Preheat the oven to 375 degrees F
2. Heat olive oil in a large skillet over medium heat, and spread zucchini slices into the skillet in a single layer. Sprinkle pieces of garlic over zucchini, and cook until zucchini are golden brown on both sides, about 8 minutes per side.
3. Arrange slices of zucchini in a 9x12-inch glass baking dish, alternating with slices of mozzarella and tomato. Sprinkle Parmesan cheese and basil over the dish, and season to taste with salt and pepper.
4. Bake in the preheated oven until the cheese is melted and brown and the dish is bubbling, about 30 minutes.



**Packer/Badger
magnets are now in**

call 262-408-5625

Or email

Zach.vanbeusekom@mutualofomaha.com
to reserve yours

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