

August 2023

Helping to take
the confusion
out of retirement!



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

Learn more:

Jvbfinancial.net

E-mail:

jay.vanbeusekom@adviserfocus.com

State Fair preview

The Wisconsin State Fair is back for another year and it starts Thursday, August 3rd and runs through Sunday, August 13th. 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 over 100 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 Wisconsin beer cheese lava cake, Dill Pickle donut, Irish Dipper, which has cream cheese, Guinness beer, caramelized onions, and Irish cheddar, and then layered with classic Irish beef in Guinness and lastly, the Porkie, which is vanilla custard layered with cheesecake bites and hot fudge. It's topped with graham cracker crust, more hot fudge, warm caramel, a graham cracker cookie, and cherry. August 8th 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 Alabama, Ludacris, REO Speedwagon and Trace Adkins. If you want more information visit the fair's website at <https://wistatefair.com/fair/>

SEPTEMBER EVENTS TO CHECK OUT

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

9/2-3- Third Ward Art Festival – [Third Ward](#)

9/8-10- Festa Italiana– [Italian Community Center](#)

9/8- Old Dominion– [Fiserv Forum](#)

9/8/-9-TosaFest-[Wauwatosa](#)

9/13- Wisconsin vs Marquette Volleyball– [Fiserv Forum](#)

9/14- Jordan Davis– [The Rave](#)

9/16-17-Cedarburg Wine & harvest Festival – [Cedarburg](#)

9/28- Jake Owen-- [The Rave](#)

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 Zach at 262-408-5820 to set up an appointment.



Wishing all our
August clients a
splendid
birthday.

Cheers to another
great year!

The celebs celebrating ...

8/3 Martha Stewart turns 82

8/4 Megan Markle turns 42

8/11 Chris Hemsworth turns 39

8/14 Halle Berry turns 56

8/15 Jennifer Lawrence turns 32

8/16 Steve Carell turns 60

8/17 Robert De Niro turns 79

8/25 Blake Lively turns 35

Gochujang Honey Shrimp

- 16 oz uncooked medium shrimp, peeled and deveined
- garlic powder to taste
- salt to taste
- 3 tablespoons gochujang
- 2 tablespoons honey
- 1 tablespoon sesame oil
- 3 teaspoons soy sauce
- 1 teaspoon freshly squeezed lemon juice
- 3 cloves garlic, minced
- 1 teaspoon minced fresh ginger root
- ½ cup water
- 1 teaspoon cornstarch
- 1 teaspoon sesame seeds
- scallions, sliced diagonally, as a garnish



A Message From Jay

Hi there and welcome to August!

I hope you are enjoying your summer. Even though fall doesn't officially start until September 23rd, in my mind , summer ends after Labor Day. I didn't do too much traveling in July, but seemed to remain very busy. Sara and I spent time with friends on Pewaukee lake at the beginning of the month and we enjoyed the Fourth of July festivities in Germantown with family and friends. Sara and I went to another friends summer party on Lake Geneva and had a gorgeous day on the lake!

My daughter, Becky was home from Virginia and we got to hang out with her for a few days which was very nice. I attended Country Boom up in West Salem WI , which is a big country music festival, put on by a friend of mine in mid July. Zach and I attended our regional Mutual of Omaha conference in La Crosse for a couple days as well.

Sara and I went to a couple of Brewers games in July and saw them win both games! We also went to a Lake Country Dock Hounds game with my mom. I got some pickleball and golf in too. Finally, we spent the last weekend of July with four couples at our friends cabin in Tomahawk. I hope you have a great month of August!

Be well,

Jay

Directions

1. Season shrimp with garlic powder and salt
2. Combine gochujang, honey, sesame oil, soy sauce, lemon juice, garlic, and ginger in a bowl until well combined
3. Heat oil in a non-stick skillet over medium-high heat. Add shrimp and cook until they are bright pink on the outside and the meat is opaque, 2 to 3 minutes, flipping half way through; do not overcook. Remove shrimp from the pan.
4. Reduce temperature to low, and add sauce to skillet. Whisk water and cornstarch together in a small bowl to make a slurry. Stir slurry into the sauce until well combined. Keep cooking, stirring constantly, until the sauce starts to slightly thicken, about 1 minute. Add shrimp back into the skillet and stir until coated and just heated through.
5. Garnish with sesame seeds and scallions



**Packer/Badger
magnets are now in**

call **262-408-5625**

Or email

Zach.vanbeusekom@mutualofomaha.com

to reserve yours

Follow, Like & Connect!



*Editor: Zach Van Beusekom
Publisher: JVBFA, LLC*