

July 2026

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4th of July Celebrations

Milwaukee will not be having fireworks at the lakefront again this year, instead they will be having a 45 minute drone show that will start around 9:15 PM. If you prefer fireworks, most of the southeastern suburbs around Milwaukee will have their fireworks and parades on the 4th. This includes Brookfield, Germantown, Greendale, Cedarburg, Pewaukee, and West Allis. Most Milwaukee County Parks will also have fireworks on the 4th too. There are a couple places that will have their celebrations on the 3rd. Those include Menomonee Falls, Muskego, Mukwonago, and Waukesha. Please look at this [link](#) if you are interested in finding out when and where 4th of July celebrations will be happening around you.

Please have a fun and safe 4th of July weekend wherever you may be celebrating!

AUGUST EVENTS TO CHECK

The [Brewers](#) are scheduled to play 16 home games

8/6-16- State Fair- [State Fair Park](#)

8/13-16- Irish Fest- [Henry Maier Festival Park](#)

8/16- Bryan Adams- [Fiserv Forum](#)

8/19-Milwaukee Night Market- [Downtown Milwaukee](#)

8/20-23- A La Carte at the Zoo- [Milwaukee County Zoo](#)

8/21-24- College Volleyball- [Fiserv Forum](#)

8/21-23-Mexican Fiesta-[Henry Maier Festival Park](#)

8/28-29- Country in the Burg- [Cedar Creek Park](#)

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
July a splendid
birthday.

Cheers to another
great year!

The celebs celebrating ...

7/3: Tom Cruise turns 64

7/9: Tom Hanks turns 70

7/13: Harrison Ford turns 84

7/16: Will Ferrell turns 59

7/18: Kristen Bell turns 46

7/24: Jennifer Lopez turns 57

7/28: Sandra Bullock turns 62

TOMATO BAISSL SALMON

- 2 (6 ounce) boneless salmon fillets
- 1 tablespoon dried basil
- 1 tomato, thinly sliced
- 1 tablespoon olive oil
- 2 tablespoons grated Parmesan cheese



A Message From Jay

Hello and welcome to July!

Well, we didn't have warm temperatures in June, but we certainly do have warm temperatures here at the beginning of July! Last month I went to Omaha, Nebraska for the Men's College World Series. The CWS has been held in Omaha every year since 1950! The city does a great job of hosting this event every summer.

I've had the opportunity to attend the CWS many times over the last 25 years. When my son Jake was 9 and my son Zach was 7 years old, we attended the CWS for 12 consecutive years! This year the 3 of us went together again for the 1st time in more than 10 years. It was great to relive some of our memories after it had been quite a while and make some new memories! We also met up with 4 of my buddies who joined us in Omaha.

We went to 3 games over a couple of days, and I was lucky enough to host the Mutual of Omaha suite for one of the games. Being big baseball fans, makes this a special event and everyone had a great time! We saw North Carolina beat West Virginia. We saw Texas beat Alabama and we saw Oklahoma beat Georgia. Oklahoma ended up winning the championship over North Carolina.

Wishing everyone a happy and safe Fourth of July weekend and celebration of our great countries' 250th birthday!

Be well,
Jay

Directions

1. Preheat the oven to 375 degrees F (190 degrees C). Line a baking sheet with aluminum foil; coat with cooking spray.
2. Place salmon fillets on foil; sprinkle with basil. Top with tomato slices, drizzle with olive oil, and sprinkle with Parmesan cheese.
3. Bake in the preheated oven until salmon opaque in center and Parmesan lightly browned, about 20 minutes.



Packers

Magnet Schedules are here

To Reserve yours

Call 262-408-5820

Or email

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