

June 2025

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Summerfest Preview

Summerfest is right around the corner! It will be continuing the three separate weekends schedule that they've done the past few years. The first weekend is Thursday, June 19th through Saturday June 21st. The Thursday through Saturday format will be the same for 6/26-6/28 and 7/3-7/5.

Some of the headliners for the Amphitheater include Def Leppard, James Taylor, Lainey Wilson, The Killers, and The Lumineers. Other Big names playing Summerfest includes Riley Green, The Fray, The Avett Brothers, and Natasha Bedingfield.

You can find ways to get admission at a discount or for free if you go to this [link](#). There are also many new restaurants and foods to try. For a preview check out this [link](#) and for all other information about this years Summerfest check out <https://www.summerfest.com/>

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 she 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.



JULY EVENTS TO CHECK OUT

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

7/3-5- Summerfest Weekend 3- [Henry Maier Festival Park](#)

7/12-Smoke on the Water BBQ Fest- [Henry Maier Festival Park](#)

7/10-13- Harley Davidson Festival- [Veterans Park](#)

7/16-Milwaukee Night Market- [Downtown Milwaukee](#)

7/17-19-Port Fish Days- [Port Washington](#)

7/17-20 Bastille Days- [Cathedral Square](#)

7/19-20- Milwaukee Air & Water Show-[Lakefront](#)

7/25-27-Germanfest-[Henry Maier Festival Park](#)

7/26-Brady Street Festival- [Brady Street](#)

7/26- Milwaukee Brewfest-[McKinley Park](#)

**Wishing all our
clients born in
June a splendid
birthday.
Cheers to another
great year!**

The celebs celebrating ...
6/5: Mark Wahlberg turns 54
6/9: Natalie Portman turns 44
6/15: Courtney Cox turns 61
6/18: Paul McCartney turns 83
6/21: Prince William turns 43
6/22: Meryl Streep turns 76
6/30: Michael Phelps turns 40

Hot Honey Shrimp

- 2 cup reduced-sodium soy sauce
- 2 tablespoons brown sugar
- 2 tablespoons rice vinegar
- 1 tablespoon hot honey
- 1/4 teaspoon ground ginger
- 1 teaspoon minced garlic
- 1 teaspoon sesame oil
- 1/4 cup water
- 1 tablespoon cornstarch
- 1 pound colossal shrimp, peeled and deveined
- salt and freshly ground black pepper to taste
- 2 teaspoons vegetable oil
- 1 tablespoon black sesame seeds



A Message From Jay

Welcome to June!

I promised to share our adventures in Italy this month. We spent the first 3 days in the Puglia region, which is located in the heel of the boot of Italy. We spent the first day visiting the town of Aberobello which is famous for its trullo-style homes. The next day we explored the Bari Vecchia neighborhood and sampled some of their local foods. The following day we toured the Castellana caves. That evening, we had dinner at one of the most beautiful views I've ever seen in my life! Grotta Palazese restaurant in the town of Polignano a Mare. We dined right on the stunning cliffs overlooking the coast.

Our last 5 days were spent in Venice where we stayed on a private island. Sara and I did a tour of the main island of Venice, including local food and drink. We enjoyed dinner at the famous Glass Cathedral on the island of Murano.

We had a great day experiencing a cooking class on the island of Lido at Marika's kitchen. We made many local dishes and pastas. The best cooking class I ever participated in! The next day we went to Treviso and discovered hidden gems of that island. Our final day in Venice, we went off on our own and experienced a gondola ride, gelato and authentic pizza and pasta! We had a wonderful European trip overall! Have a good month!

Be well,
Jay

Directions

1. Stir soy sauce, brown sugar, rice vinegar, honey, ginger, garlic, sesame oil, water, and cornstarch together in a small bowl. Set aside.
2. Pat shrimp dry with a paper towel. Season with salt and pepper.
3. Heat a skillet over medium-high heat. Add vegetable oil; once oil is shimmering, cook shrimp until tails begin to curl, about 3 minutes.
4. Pour in sauce; bring to a simmer and cook until shrimp is bright pink and opaque and sauce is thickened, about 2 minutes.
5. Sprinkle with black sesame seeds and serve.



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