

# March 2024

Helping to take  
the confusion  
out of retirement!



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

Learn more:  
[jvbfinancial.net](http://jvbfinancial.net)

E-mail:  
[jay.vanbeusekom@adviserfocus.com](mailto:jay.vanbeusekom@adviserfocus.com)

## March Madness

We are now in March which means March Madness will be starting soon. Selection Sunday is March 17th, as of now both the Marquette Golden Eagles and the Wisconsin Badgers are projected to be in the tournament. Marquette is projected to be a 2 or 3 seed and the Badgers are looking like a 5 or 6 seed. As of now UWM is in the middle of the pack for the Horizon League. UWGB is tied for second in the Horizon League and has a chance to win the conference tournament and make the NCAA tournament. The Final Four will be held in Phoenix April 6th with the Championship being held April 8th.

Obviously there is still more basketball to be played before the tournament begins, but as of now, UConn is the favorite to win it all and would be the first repeat champion since Florida in 2007. Purdue, Houston, North Carolina, Arizona, Tennessee and Marquette round out the next group favored to win it all. Both the Big East and Big 10 tournaments are also coming up. The Big East tournament will be held in New York at Madison Square Garden from March 13th-16th. The Big 10 Tournament will be in Minneapolis from March 13th-17th. We are rooting for the Wisconsin teams to make a run in the tournament and have an exciting March!

## APRIL EVENTS TO CHECK OUT

The Bucks are scheduled to play 5 home games

The Brewers are scheduled to play 13 home games

4/2- Opening Day- American Family Field

4/2- Fall Out Boy- Fiserv Forum

4/4- Dan & Shay- Fiserv Forum

4/6- Andrea Bocelli- Fiserv Forum

4/11-25th- Milwaukee Film Festival- Milwaukee

4/19- Tim McGraw - Fiserv Forum

4/19- Spring Gallery Night MKE- Third Ward

### 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  
clients born in  
March a splendid  
birthday.**

**Cheers to another  
great year!**

The celebs celebrating ...

3/2- Jon Bon Jovi turns 62

3/6- Shaquille O'Neal turns 52

3/10- Carrie Underwood turns 41

3/14- Stephen Curry turns 36

3/18- Adam Levine turns 45

3/22- JJ Watt turns 35

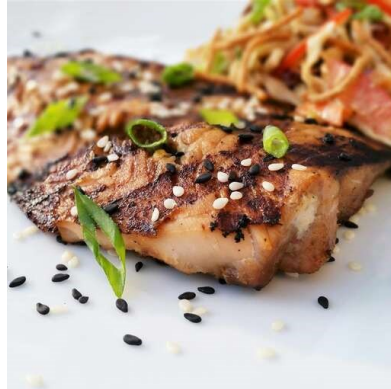
3/27- Mariah Carey turns 54

3/28- Lady Gaga turns 38

3/30- Celine Dion turns 56

## Sesame Grilled Salmon

- ¼ cup light soy sauce
- 1 ½ tablespoons honey
- 1 tablespoon grated fresh ginger
- 1 clove garlic, minced
- 1 pound salmon fillets
- 1 teaspoon sesame oil
- 2 teaspoons sesame seeds



## A Message From Jay

Welcome to March!

We have had some wild weather swings over the last week! It was in the low 70s on Tuesday and then into negative temperatures on Wednesday morning, with the windchill! My wife, Sara and I got a one week break from the weather in mid-February. We flew down with another couple to our friend's winter home in Naples FL and spent four days with them. We enjoyed some nice weather in the upper 70s and ate a lot of good seafood.

One day, we rented a pontoon on Marco Island and cruised around Big Marco Island, Little Marco Island, and hung out on the beach at Keewayd in Island. The next day we had our annual bocce ball tournament. The guys vs our wives and this year the ladies got the better of us! We spent some time at a friend's pool on Super Bowl Sunday and watched the Big Game outside while we grilled out for dinner.

Sara and I then drove up to Bonita Springs and spent the day with some other friends who winter in Florida and went out for a nice seafood dinner with them as well. We spent our last morning hiking around the Six Mile Cypress Slough Preserve and enjoyed seeing some wildlife too. We spent the afternoon at Fort Myers Beach catching some rays. Overall, it was a nice break from winter. Enjoy the start of spring!

Be well,  
Jay

## Directions

1. Whisk soy sauce, honey, ginger, and garlic together in a bowl until marinade is evenly mixed. Set aside 1/4 of the marinade.
2. Place salmon fillets in a shallow dish; pour the remaining marinade over the salmon. Cover dish with plastic wrap and refrigerate for 5 minutes.
3. Heat sesame oil in a large skillet over medium-high heat.
4. Remove salmon from marinade, shaking to remove excess marinade, and place, skin-side up, into the hot oil; cook for 4 minutes. Discard unused marinade in the shallow dish. Flip salmon and drizzle the reserved marinade over salmon; sprinkle with sesame seeds.
5. Cook until fish flakes easily with a fork, 5 to 7 minutes. Flip salmon, remove skin, and cook 1 minute more.



## **Brewers**

**Magnet Schedules are here**

**To reserve yours**

call **262-408-5820**

Or email

[Zach.vanbeusekom@adviserfocus.com](mailto:Zach.vanbeusekom@adviserfocus.com)

Follow, Like & Connect!



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