March 2025 the confusion

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March Madness

We are now in March which means March Madness will be starting soon. Selection Sunday is March 16th, both the Marquette Golden Eagles and the Wisconsin Badgers are projected to be in the tournament. As of now Marquette is projected a 6 or 7 seed and the Badgers are looking for a 2 or 3 seed. UWM is tied for second in the Horizon League and UWGB is last in the league. Both teams would need to win the conference tournament to make the tournament. The Final Four will be held in San Antonio April 5th and the championship game will be April 7th.

Obviously there is still more basketball to be played before the tournament begins, but as of now Auburn and Duke are the two favorites to win it all. They both have been in the top 5 for most of the year. They also both have one of the best players in the country with Duke having Cooper Flag and Auburn having Johni Broome. Florida, Alabama, Houston, St. Johns, Tennessee, and Iowa St round out the next group favored to win it all. The Big East and Big Ten tournaments are coming up as well. The Big East tournament will be held March 12th-15th in Madison Square Garden in New York. The Big Ten tournament will be held in March 12th– 16th in Indianapolis. We are rooting for the Wisconsin teams to make a run in the tournament and for an exciting tournament!

APRIL EVENTS TO CHECK OUT

The **Bucks** are scheduled to play 4 home games

The Admirals are scheduled to play 3 home games

The Brewers are scheduled to play 12 home games

3/31: Opening Day- American Family Field

4/4- Milwaukee Gaming Classic- Baird Center

4/19- Millenium Tour- Fisery Forum

4/24-5/8- Milwaukee Film Festival- Milwaukee

4/26-Billy Joel & Sting-American Family Field

4/26-27- Art in the Green- Milwaukee Domes

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.



Wishing all our clients born in March a splendid birthday. Cheers to another great vear!

The celebs celebrating ...

3/2: Jon Bon Jovi turns 63

3/6: Shaquille O'Neal turns 53

3/10: Carrie Underwood turns 42

3/14: Stephen Curry turns 37

3/18: Adam Levine turns 46

3/22: JJ Watt turns 36

3/27: Mariah Carev turns 55

3/30: Celine Dion turns 57

Shrimp Scampi Cheesecake App

- 1 tablespoon olive oil
- 1 onion
- 6 teaspoons mine ed garlic
- 1 pound fresh shrimp, peeled and deveined
- 12 shells puff pastry, baked
- 4 tablespoons butter

- 3 (8 ounce) packages cream cheese, softened
- 4 eggs
- ½ cup heavy cream
- 16 ounces smoked Gouda, grated
- 2 teaspoons salt



A Message From Jay

Hello and welcome to March!

It looks like we will begin the month with normal temperatures for this time of year. My wife, Sara, and I got an 8-day break from the winter weather in early to mid-February. It's always nice to get some warm weather to shorten the winter season. We spent the first 4 days with friends of ours that winter in South Naples. The highlight was renting jet skis one afternoon and cruising around the back waters and intercoastal waters near Goodland, FL. Our guide led us on a 2-hour trip, and we saw many dolphins without any other boat traffic around us at all. We put on over 45 miles during our excursion! Another evening, we went to a concert event with a cover band of Chicago and then an Eagles cover band. They were both very good!

We drove to the Atlantic side near Jupiter FL to spend 4 days with one of my college friends who winters in Hobe Sound. We spent a day at the beach and did some body surfing. My friend belongs to a boat club and we rented a pontoon boat another day. We cruised up and down the intercoastal waters near Jupiter Island and stopped at a few different sandbars to hang out. We saw more dolphins and were very close to some manatees that swam by us at one of the sandbars. This was my favorite part of our time with my college buddy. Overall, we had great sunny weather, and lots of good seafood! The days are getting longer, and spring will be here soon!

Be well, Jay

Directions

- In a large skillet over medium-low heat, warm oil and sauté onions and garlic until onions are translucent; set aside to cool. When cool, pour off liquid reserving garlic.
- 2. Cut shrimp into 1/2 inch pieces, reserving 12 uncut for garnish. In a large skillet over medium-low heat, melt butter and add reserved garlic and all shrimp; cook shrimp for 2 to 4 minutes or until done.
- 3. Remove center circle and a small portion of inside of cooled puff pastry shells.
- 4. In a medium bowl, beat cream cheese until creamy; add one egg at a time and beat until well mixed. Add cream, Gouda, onions, shrimp and salt
- 5. Spoon filling into puff pastry shells.
- 6. Bake in preheated oven for 20 to 25 minutes or until filling is browned on top. Garnish with whole shrimp and chopped chives; serve.



Brewers

Magnet Schedules are here

To Reserve yours

Call 262-408-5820

Or email

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