

# October 2023

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## Bucks Preview

The Milwaukee Bucks start their season October 26th at home against the Philadelphia 76ers. They are looking to bounce back this season after being upset by the Miami Heat in the 1st round of the playoffs last year. They are still one of the favorites to win the East and the NBA Championship.

The team will look a bit different this year as the Bucks recently made a big trade. They traded away Jrue Holiday and Grayson Allen for Damian Lillard from the Portland Trailblazers. Lillard is 7-time all-star and his shooting and offense ability should be a great match with Giannis. They also have a new head coach. Adrian Griffin was an assistant for the Toronto Raptors for the past 5 seasons and will now be head coach of the Bucks. Giannis will lead the team and look to earn another MVP award and show he is the best player in the world. Khris Middleton should be healthy after being hurt for much of last season. Bobby Portis, Brook Lopez, and Pat Connaughton round out the other players who will get a good amount of minutes. Former first round pick, MarJon Beauchamp, Jae Crowder, Malik Beasley and recent draft pick Andre Jackson Jr all hope to be contributors as well.

It should be another exciting and successful season for the Bucks who will contend in the Eastern Conference for the #1 seed and hope to bring another championship home to Milwaukee.

## NOVEMBER EVENTS TO CHECK OUT

The [Bucks](#) are scheduled to play 8 home games

[Marquette](#) is scheduled to play 5 home games

11/4– Foghat–[Oshkosh Arena](#)

11/4– Wisconsin Veterans Day Festival– [Downtown Milwaukee](#)

11/11– Kesha– [The Rave](#)

11/11– Adam Sandler– [Fiserv Forum](#)

11/15– Bert Kreischer– [Fiserv Forum](#)

11/20– Jonas Brothers–[Fiserv Forum](#)

### 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 Ashleigh at 262-408-5820 and she will be happy to assist you!

Would you like to schedule a progress appointment with Jay? Call Ashleigh at 262-408-5820 to set up an appointment.



Wishing all our  
clients born in  
October a splendid  
birthday.

Cheers to another  
great year!

The celebs celebrating ...

10/1 Julie Andrews turns 89

10/2 Kelly Ripa turns 53

10/8 Bruno Mars turns 42

10/12 Hugh Jackman turns 55

10/16 John Mayer turns 46

10/20 John Krasinski turns 44

10/21 Kim Kardashian turns 43

10/23 Ryan Reynolds turns 56

10/28 Katy Perry turns 39

## Pumpkin Ginger Cupcakes

- 2 cups all-purpose flour
- 1 (3.4 ounce) package instant butterscotch pudding mix
- ½ cup finely chopped crystallized ginger
- 1 tablespoon ground cinnamon
- 2 teaspoons baking soda
- ½ teaspoon ground ginger
- ½ teaspoon ground allspice
- ¼ teaspoon ground cloves
- ¼ teaspoon salt
- 1 cup butter, room temperature
- 1 cup white sugar
- 1 cup packed brown sugar
- 4 large eggs, room temperature
- 1 (15 ounce) can pumpkin puree
- 1 teaspoon vanilla extract



## A Message From Jay

Welcome to October!

We are off to beautiful start, weather wise. I hope you can get out and enjoy this early part of Fall. It's a great time of the year! Playoff baseball for the Milwaukee Brewers is back after barely missing out last year for the first time in years. They've made the postseason 5 out of the last 6 years. Let's hope they can make a deep run in the post season. The Brewers offense has come alive and their starting and relief pitching has been one of the best in the league all season. I love attending the Brewer playoff games because the energy and excitement in the stadium is so high!

The Packers are off to an okay start with their new starting quarterback, Jordan Love.

They have been missing key Pro Bowl caliber players through the first four games of the season, but other players have stepped up and have done a great job filling in for those starters. It should be an interesting season, nonetheless.

I am currently in Europe on vacation and will share some of my adventures to Munich, Prague, Berlin, and Brussels in next month's newsletter.

Thank you for working with our team and please let me know if there is anyone else you think we should be introduced to.

Be well,  
Jay

## Directions

1. Preheat the oven to 350 degrees F. Grease 24 muffin cups .
2. Whisk together flour, pudding mix, crystallized ginger, cinnamon, baking soda, ground ginger, allspice, cloves, and salt in a bowl; set aside.
3. Beat butter, white sugar, and brown sugar in a large bowl with an electric mixer until light and fluffy. Add eggs one at a time, mixing well after each addition; beat in pumpkin purée and vanilla with last egg. Stir in flour mixture, mixing until just combined. Divide batter between the prepared muffin cups.
4. Bake in the preheated oven until golden and the tops spring back when lightly pressed, about 20 minutes. Cool muffins in the pans for 10 minutes before removing to cool completely on a wire rack.

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