

# September 2023

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## Packers preview

The NFL is scheduled to kick off Thursday, September 7th and the first Sunday slate of games is September 10th. The Green Bay Packers start their season on that first Sunday on the road against the Chicago Bears. They are coming off of a disappointing season having missed the playoffs. Matt LaFleur will be back for his fifth season as the Head Coach.

After an interesting off-season, the Packers ended up Trading Aaron Rodgers to the New York Jets. The Jordan Love era starts now with a very young offensive group highlighted by Aaron Jones and Christian Watson. 2 Rookie tight ends, Luke Musgrave and Rucker Kraft, bring some new blood to the offense. The defense should be the strength of this team with the Packers returning most of their defense from last year. Kenny Clark, Rashan Gary, and Jaire Alexander look to be the biggest players to watch on what should be a very good defensive team. They are hoping for second year jump from last years 1st round picks Quay Walker and Devonte Wyatt.

This should be an interesting year for the Packers being without Aaron Rodgers as the starting quarterback for the first time since 2007. The offensive scheme will be a bit different without Aaron's influence. We should see Matt La Fleur's full offense on display. In a weak NFC conference the Packers may be able to make the playoffs in what should be a development year for the Jordan Love and the Packers. Have a great NFL season and Go Pack Go!

## OCOTBER EVENTS TO CHECK OUT

The [Brewers](#) scheduled to play 1 home game and hopefully some playoff games

10/1-8- Milwaukee Comedy Fest- [Milwaukee](#)

10/2- Peter Gabriel - [Fiserv Forum](#)

10/8- Bill Burr- [Fiserv Forum](#)

10/13-15 Ringling Bros Circus- [Fiserv Forum](#)

10/27-WWE Smackdown-[Fiserv Forum](#)

10/28-The 1975-[Fiserv Forum](#)

10/31-Shania Twain- [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 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  
September clients a  
splendid  
birthday.  
Cheers to another  
great year!

The celebs celebrating ...

9/2 Keanu Reeves turns 59

9/4 Beyoncé turns 42

9/6 Idris Elba turns 51

9/9 Adam Sandler turns 57

9/16 Amy Poehler turns 52

9/19 Jimmy Fallon turns 49

9/21 Bill Murray turns 73

9/25 Will Smith turns 55

9/26 Serena Williams turns 43

## Pull-Apart Onion, Blue Cheese, and Bacon Bread

- 2 slices bacon
- 1 cup chopped onion
- 1/4 teaspoon freshly ground black pepper
- 1/2 cup crumbled blue cheese
- 1/2 teaspoon chopped fresh thyme
- 1/2 (3-lb.) package frozen white roll dough (18 rolls), thawed
- 1 tablespoons butter, melted



## A Message From Jay

Welcome to September!

We have had terrific summer weather, for the most part. Early September looks to be very nice as well. My family recently celebrated my mom's birthday, and all the kids and all of the grandchildren were there except for my daughter, Becky, who lives in Virginia and my nephew, Ryan, who lives in the state of Washington.

My mom went to high school in New Orleans and that's also where she met my dad and where they got married. We decided to do a Mardi Gras themed party for her. I played Cajun and zydeco music and my brother-in-law made hurricane cocktails for the festivities. My wife, Sara, prepared shrimp jambalaya and red beans and rice. She also made Italian muffaletta sandwiches which were invented in New Orleans. They consist of ham, salami, provolone cheese, and an olive-based relish dressing that is a little similar to giardiniera relish. These ingredients are placed on large roll, which are big enough to share. Dinner included, coleslaw, watermelon and cantaloupe as well. Appetizers consisted of shrimp, sausage bits, Cajun Chex mix and spicy shrimp dip. King cake was served for dessert.

Overall, a great party with the Van Beusekom family, celebrating my mom's birthday! It was a wonderful day! All the best for a great start to the fall season.

Be well,  
Jay

## Directions

1. Preheat the oven to 350 degrees F. Line a 5x9-inch loaf pan with parchment paper,
2. Cook bacon in a skillet over medium heat until crisp, about 8 minutes. Transfer to a paper towel-lined plate, reserving 1 tablespoons drippings in the skillet. Let bacon cool; then crumble.
3. Cook onion in the bacon drippings over medium-low heat, covered, stirring occasionally, until tender, 13 to 15 minutes. Uncover and continue cooking, stirring frequently, until golden, 3 to 5 minutes. Stir in pepper; let cool. Stir in bacon, blue cheese, and thyme.
4. Gently snip each roll into quarters, being careful not to deflate the dough. Arrange 1/3 of the dough pieces in the prepared pan. Top with 1/3 of onion mixture. Repeat layers two more times, ending with onion mixture. Drizzle with melted butter.
5. Bake in the preheated oven until golden, about 45 minutes



**Packer/Badger  
magnets are now in**

call 262-408-5820

Or email

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to reserve yours

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