

April 2024

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Brewers Preview

The Brewers started the season on the road against the Mets on Friday, March 29th. The Brewers are hoping to make the playoffs again after getting eliminated by the Arizona Diamondbacks in the Wild card round last year. Craig Counsell left to be the Cubs manager, so Pat Murphy will be the new manager. The Brewers hope to have breakout seasons from a bunch of their young guys including Jackson Chourio, who was the number 2 overall prospect in baseball last year!

The pitching staff will look a lot different this year. Freddy Peralta is the ace of the staff after Brandon Woodruff got hurt last year and is out for the year and Corbin Burnes was traded to the Baltimore Orioles. The 2 players the Brewers got in return are young prospects that made the opening day roster. DL Hall will be in the pitching rotation and Joey Ortiz will be an infielder.

Willy Adames, Christian Yelich, and catcher William Contreras should be among the better hitters on the team. The NL Central should be a tight race. Go Brewers!!

MAY EVENTS TO CHECK OUT

The [Bucks](#) will hopefully have some home playoff games

The [Brewers](#) are scheduled to play 13 home games

5/3– HogFest– [Fiserv Forum](#)

5/14– Portugal. The Man– [Riverside Theater](#)

5/18– Willie Nelson– [BMO Harris Pavilion](#)

5/21– Greta Van Fleet– [Fiserv Forum](#)

5/21– Peso Pluma– [Fiserv Forum](#)

5/31-6/2– Festa Italiana– [Henry Maier Festival Park](#)

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
April clients a
splendid
birthday.**

**Cheers to another
great year!**

The celebs celebrating ...

4/3 Eddie Murphy turns 63

4/4 Robert Downey Jr turns 59

4/6 Paul Rudd turns 55

4/7 Emma Watson turns 34

4/12 David Letterman turns 77

4/22 Jack Nicholson turns 89

4/25 Al Pacino turns 84

4/29 Jerry Seinfeld turns 70

Green Bean Salad with Lemon

- 1 pound fresh green beans, trimmed
- 1 ½ tablespoons olive oil
- 1 tablespoon freshly squeezed lemon juice
- 1 teaspoon Dijon mustard
- zest of 1/2 lemon
- salt and freshly ground black pepper to taste
- 1 pinch sugar, or more to taste
- 2 ounces soft goat cheese, crumbled
- ¼ cup toasted sliced almonds
- ice as needed



A Message From Jay

Welcome to April! I hope everyone had a nice Easter!

It looks like it'll finally start warming up towards the end of the week, which will be welcomed. We had our Great Lakes Region Annual awards banquet in Chicago in early March and my wife, Sara, and I enjoyed the weekend. We went for deep dish pizza at [Pequod's](#) downtown and it was as good as any other deep dish pizza I've had. Pequod's only has two locations in the Chicago area. We were also able to meet up with our daughter, Becky and her friend on Saturday for a couple hours as Becky was in Chicago for an occupational therapist conference. The timing worked out perfect!

Sara and I took a long weekend out to see Becky and her fiancé in Fairfax, VA towards the end of March. Thursday night Becky and Cole made dinner for us, and it was my wife's birthday! Friday we took a walk and saw the cherry blossoms in bloom, which was beautiful! We had a nice dinner at an Italian restaurant, [Trattoria Villagio](#), with Cole's parents in the town of Clifton, VA. Saturday morning Becky made a delicious brunch and invited over two other couples as well. Saturday afternoon we walked around George Mason University and then had dinner at [Court-side Thai Cuisine](#), Sunday morning we did a 5 mile hike at [Burke Lake Park](#) in Fairfax county. Overall, it was a great weekend! We always enjoy spending time with family!

Have a nice start to the month of April.

Be well,
Jay

Directions

1. Make an ice bath by filling a large bowl with ice water, and set aside
2. Bring a large pot of salted water to a boil, add green beans, and blanch until just tender-crisp, 3 to 4 minutes. Drain green beans, and immediately add to ice bath to stop cooking; set aside.
3. Whisk olive oil, lemon juice, Dijon, lemon zest, salt, pepper, and a pinch of sugar together in a small bowl.
4. Drain green beans well and pat dry with a paper towel to avoid diluting the dressing. Place into a bowl and drizzle with vinaigrette, tossing gently to coat.
5. Transfer tossed green beans to a serving dish. Garnish with goat cheese and almonds



**Brewers
Magnet Schedules are
in**

To reserve yours

call **262-408-5820**

Or email

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