

August 2024

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out of retirement!



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State Fair Preview

The Wisconsin State Fair is back for another year and it starts Thursday, August 1st and runs through Sunday, August 11th. There is always plenty to do at the fair, whether you want to check out the animals, listen to live music, experience the rides, or just want to eat all the delicious food. There are over 100 new food items at the fair this year which you can check out [here](#). Some of the new standouts that are up for Sporkie awards are deep-fried lemonade bites, loaded baked potato churro, Cool Ranch Doritos pickle, Hot ham and cheese sandwiched between 2 Kwik Trip Glazer doughnuts and lastly, the Rise and Swine, which is a waffle with vanilla custard layered with maple syrup and caramel and topped with breakfast sausage. Tuesday August 6th is Crazy Grazin' Day which has food items at a discount if you want to sample many items.

Some of the big bands performing this year include Riley Green, Foreigner, Brothers Osborn and Jordan Sparks. If you want more information visit the fair's website at <https://wistatefair.com/fair/>

SEPTEMBER EVENTS TO CHECK OUT

The [Brewers](#) scheduled to play 16 home games

9/1-2- Women's College Volleyball Showcase- [Fiserv Forum](#)

9/6/-7-TosaFest-[Wauwatosa](#)

9/11- Milwaukee Night Market- [Downtown Milwaukee](#)

9/14- Taco Fest- [Henry Maier Festival Park](#)

9/21- Pet Fest- [Henry Maier Festival Park](#)

9/21-Dierks Bentley- [American Family Insurance Amphitheater](#)

9/21-22-Cedarburg Wine & harvest Festival - [Cedarburg](#)

9/28- Gold Over America Tour Gymnastics-[Fiserv Forum](#)

9/28-29- Doors Open Milwaukee- [Downtown Milwaukee](#)

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
August clients a
splendid
birthday.**

**Cheers to another
great year!**

The celebs celebrating ...

8/3 Martha Stewart turns 83

8/4 Megan Markle turns 43

8/11 Chris Hemsworth turns 40

8/14 Halle Berry turns 57

8/15 Jennifer Lawrence turns 33

8/16 Steve Carell turns 61

8/17 Robert De Niro turns 80

8/25 Blake Lively turns 36

Pan Fried Cod with Tomatoes

- 1 cup all-purpose flour
- 1 pint grape tomatoes, halved
- 1 shallot, thinly sliced
- 2 cloves garlic, minced
- 1 tablespoon red wine vinegar
- 1 tablespoon olive oil
- 1 tablespoon drained capers
- 1/2 teaspoon salt, or to taste
- 1 1/2 pounds cod filets
- salt and freshly ground black pepper to taste
- 2 tablespoons olive oil
- 1 tablespoon unsalted butter
- 1 tablespoon chopped parsley for garnish



A Message From Jay

Welcome to August!

It looks like we've got some warm weather to start the month. Last month my wife, Sara, and I and our two sons Jake and Zach went to Door County for 4 days and we stayed in Sister Bay. We did some hiking at [Potawatomi State Park](#) in Sturgeon Bay, and visited One Barrel Brewery there as well. We went to dinner at The Wild Tomato in Sister Bay and watched a beautiful sunset there along the shore. The next morning, we took the ferry along with our car to Washington Island. We went to Little Lake and to a museum located there. We visited two beaches, [Schoolhouse Beach](#) and [Sand Dunes Park](#). We stopped at a lavender farm and Historic [Nelsen's Hall](#) and of course, had our shot of Angostura Bitters to join the club! Tom Nelsen was allowed to keep this tavern open during prohibition selling Angostura Bitters for medicinal purposes. We stopped at the Stabbur Beer Garden in Sister Bay for a nightcap.

The next day we went to [Peninsula State Park](#) and hiked up to the top of the Eagle Tower, and went kayaking in the afternoon. We had dinner in Ellison Bay at the Mink River Basin. We got to watch the fireworks that evening on the shores of Sister Bay. The final day we took a look at the goats on the roof of Al Johnson's Swedish restaurant and visited the [Cana Island lighthouse](#) and hiked in [Baileys Harbor Ridges Park](#) and made a quick stop in Jacksonport and finally, [Whitefish Dunes State Park](#) in Sturgeon Bay. It was a wonderful trip and we had great weather! Enjoy this last full month of summer.

Be well,
Jay

Directions

1. Combine tomatoes, shallot, garlic, red wine vinegar, olive oil, capers, and salt in a bowl, and set aside.
2. About 15 minutes before cooking, remove cod from the refrigerator, so it can come to room temperature. Cut cod into pieces, thoroughly pat filets dry with a paper towel, and generously season both sides with salt and pepper.
3. Heat a large skillet over medium-high heat, add olive oil, melt butter, and swirl to coat. Add cod, and do not move the pieces until it is time to flip them over. Cook until fish flakes easily with a fork, 3 to 4 minutes per side. An instant-read thermometer inserted into the center should read 145 degrees F (Carefully remove the filets from the skillet with a spatula to a serving plate.
4. Reduce the heat to medium and In the same skillet, add the tomato mixture. Cook and scrape up any bits stuck to the skillet bottom and stir until the tomatoes just begin to soften, about 2 minutes.
5. Spoon tomato mixture over filets, garnish with parsley, and serve.



Packer/Badger magnets are now in

call **262-408-5625**

Or email

Zach.vanbeusekom@mutualofomaha.com
to reserve yours

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