

**December 2024**

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the confusion  
out of retirement!**



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## **Holiday Celebrations**

With the holidays here there are many ways to get into the Christmas spirit. Many towns still have their Christmas parade the first 2 weeks of December.

“[Christmas in the Ward](#)” will be held in the third ward on Friday December 6th. [Country Christmas](#) in Waukesha has a very large light display with different areas including a mile long trail and a Christmas village. The Holiday lights have been out for a little bit in Milwaukee and will be out until the new year.

[Pentatonix](#) will be bringing their Christmas tour to the Fiserv Forum on December 17th. The [Trans-Siberian Orchestra](#) will be at the Fiserv Forum on December 22nd. The Milwaukee Performing Arts Center will have the Nutcracker put on by The Milwaukee Ballet for a couple of weeks, starting December 8th and going through December 26th. “A Christmas Carol” will be showing at the Pabst Theater in December, as well. Ice skating at Red Arrow Park is another fun activity to do around the holidays. You can look [here](#) for events around the Milwaukee area.

With a lot of events going on this year, try to go out and do something new. Maybe start a new tradition with your family. However you choose to celebrate this holiday season, try to have fun and stay healthy. We wish you all a happy holiday season!

## **JANUARY EVENTS TO CHECK OUT**

The [Bucks](#) have 8 home game

[Marquette](#) is scheduled to play 4 home games

[UWM](#) is scheduled to play 3 home games

The [Admirals](#) are scheduled to play 9 home games

1/1– Polar Plunge– [Bradford Beach](#)

1/10-11– Monster Jam–[Fiserv Forum](#)

1/25-Kelsi Ballerini–[Fiserv Forum](#)

1/31-Cody Johnson– [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  
December clients a  
splendid  
birthday.  
Cheers to another  
great year!**

The celebs celebrating ...

12/2 Aaron Rodgers turns 41

12/6 Giannis Antetokounmpo turns 30

12/10 Bobby Flay turns 60

12/13 Taylor Swift turns 35

12/18 Brad Pitt turns 61

12/28 Denzel Washington turns 70

12/29 Alison Brie turns 42

12/30 Tiger Woods turns 49

## Caramel Macchiato Cheesecake

- 2 cups graham cracker crumbs
- ½ cup butter, melted
- 2 tablespoons white sugar
- 3 (8 ounce) packages cream cheese, softened
- 1 cup white sugar
- 3 eggs
- 1 (8 ounce) container sour cream
- ¼ cup brewed espresso or strong coffee
- 2 teaspoons vanilla extract
- pressurized whipped cream
- caramel ice cream topping



## A Message From Jay

Welcome to December!

We are starting off the month with some very chilly temperatures. I hope everyone had a nice Thanksgiving weekend with family and friends. It's hard to believe that another year is almost in the books. As I reflect on this year, I am thankful for my wife, Sara, and our three adult children and the recent addition of my son-in-law. I also feel truly blessed to be able to work with some of the best people around, from our clients to our team members.

Lastly, I am thankful that so many of you trust us with your insurance and financial needs. We will always do everything possible to merit the confidence that you have shown us. I love coming to work every day and helping our clients reach their financial goals.

I wish all of you a blessed Christmas and Happy Holidays! All the best of health and happiness to you in 2025!

Be well,  
Jay

## Directions

1. Preheat oven to 350 degrees F. Lightly coat a 9-inch springform pan with nonstick cooking spray sheet with aluminum foil.
2. Mix together the graham cracker crumbs, melted butter, and 2 tablespoons of sugar until well combined. Press into the bottom of the prepared springform pan, and 1 inch up the sides. Bake in preheated oven for 8 minutes, then remove to cool on a wire rack.
3. Reduce oven temperature to 325 degrees F
4. Beat the softened cream cheese in a large bowl with an electric mixer until fluffy. Gradually add 1 cup of sugar, beating until blended. Add eggs one at a time, beating well after each addition. Stir in sour cream, espresso and vanilla. Pour batter into the baked and cooled crust.
5. Bake cheesecake in the preheated oven for 1 hour and 5 minutes; then turn the oven off, partially open the door and allow the cheesecake to rest for 15 minutes more. Remove from the oven, and run a knife around the edges. Cool cheesecake on a wire rack to room temperature, then cover the springform pan with plastic wrap, and chill in the refrigerator for 8 hours.
6. To serve, cut the cheesecake into wedges and garnish each slice with whipped cream and caramel sauce.



## **Wild Kingdom Wall Calendars are in!**

call **262-408-5820**

Or email

[Zach.vanbeusekom@mutualofomaha.com](mailto:Zach.vanbeusekom@mutualofomaha.com)  
to reserve yours!

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