

October 2024

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Bucks Preview

The Milwaukee Bucks start their season October 23rd on the road against the Philadelphia 76ers. They are looking to bounce back this season after losing to the Indiana Pacers in the 1st round of the playoffs last year. The Bucks were missing Giannis the whole series and Damian Lillard missed a couple games and played hurt in some others. As of now people think they will be around a 3-4 seed in the East going into the playoffs.

The core of this team will be pretty much the same as last year. With Giannis and Damian Lillard as the main 2 stars. Khris Middleton, Brook Lopez, Bobby Portis will also contribute a lot. They lost Malik Beasley and Patrick Beverly in free agency. The role players on this team will consist of new free agent signings Delon Wright, Taurean Prince, Gary Trent Jr, as well as returning players Pat Connaughton, Andre Jackson Jr, and AJ Green.

Doc Rivers who became Head Coach part way through last season is hoping for a better year with more consistency from the team. If the Bucks can stay healthy they should be able to compete with the top teams in the Eastern Conference and hopefully make a deep run in the NBA playoffs. Go Bucks!

NOVEMBER EVENTS TO CHECK OUT

The [Bucks](#) have 10 home game

[Marquette](#) is scheduled to play 6 home games

11/1-12/31-Milwaukee Holiday Lights—[Downtown Milwaukee](#)

11/6– Sebastian Maniscalco– [Fiserv Forum](#)

11/8– Little Big Town– [Fiserv Forum](#)

11/15– WWE Smackdown-[Fiserv Forum](#)

11/16-Rod Wave-[Fiserv Forum](#)

11/23– Trainfest 2024-[Baird Center](#)

11/22-12/30– SnowGlobe Holiday Festival– [Franklin Field](#)

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
October clients a
splendid
birthday.

Cheers to another
great year!

The celebs celebrating ...

10/1 Julie Andrews turns 90

10/2 Kelly Ripa turns 54

10/8 Bruno Mars turns 43

10/12 Hugh Jackman turns 56

10/16 John Mayer turns 47

10/20 John Krasinski turns 45

10/21 Kim Kardashian turns 46

10/23 Ryan Reynolds turns 57

10/28 Katy Perry turns 40

Slow Cooker Apple Crisp

Topping

- 1 cup all-purpose flour
- ½ cup light brown sugar
- ½ cup white sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 1 pinch salt
- ½ cup cold butter, cut into pieces
- 1 cup chopped walnuts

Filling

- ½ cup white sugar, or to taste
- 1 tablespoon cornstarch
- ½ teaspoon ground ginger
- ½ teaspoon ground cinnamon
- 6 cups apples - peeled, cored and chopped
- 2 tablespoons lemon juice



A Message From Jay

Welcome to October and the first full month of Autumn!

After some warm weather in September, it looks like we are going to have some nice, seasonable weather to start October. Last month, our team went to Omaha, Nebraska to attend our annual national sales symposium with fellow financial advisors and their teams from around the country.

We are always able to connect with our home office partners from Mutual of Omaha, our product wholesalers and our associates to capitalize on unique ways to help our clients leverage their strengths, recognize their opportunities and protect their weaknesses. It all boils down to making people feel comfortable about their money and their insurance protection.

We embrace this opportunity to take time out of our practice to work on our practice. Please let us know if you have any questions or if there's anything else that you would like to discuss with us. We look forward to our continued relationship!

Be well,
Jay

Directions

1. To make the topping: Mix flour, brown sugar, white sugar, cinnamon, nutmeg, and salt together in a bowl. Add butter and mix with your fingers or a fork until coarse crumbs form. Stir in walnuts.
2. To make the apple filling: Whisk sugar, cornstarch, ginger, and cinnamon together in a small bowl.
3. Place apples in a slow cooker. Stir in cornstarch mixture. Add lemon juice and toss to combine. Sprinkle topping over apples. Cover and cook until apples are tender, on Low for 4 hours or High for 2 hours.
4. Turn off the slow cooker, partially uncover, and let stand until topping has hardened, about 1 hour.



**Packer/Badger
magnets are now in**

call **262-408-5625**

Or email

Zach.vanbeusekom@mutualofomaha.com
to reserve yours

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Publisher: JVBFA, LLC*