

Great Lakes Benefits & Wealth Management  
4408 Timber Commons Dr.  
Sandusky, OH 44870

Sandusky: 419-626-3900

Elyria: 440-934-3141

www.GreatLakesBenefits.com



**“Investing in Times of  
Global Uncertainty”**



**Seminar/WINE at:**

**Paper Moon Winery  
Vermilion, OH**

**July 27th, 2011**

**5:30– 7:30 p.m.**



**Great Lakes Benefits  
& Wealth Management**

*Family-Focused Retirement & Tax Planning*

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**INSIDE THIS ISSUE:**

- Upcoming Events / Workshops!
- Fun facts and quotes, Sudoku puzzle, contests and monthly recipe.
- **Most Importantly**, the informative monthly message from *Certified Financial Planner™, Wayne K. Maslyk, Jr.*

**Happy Father's Day!**

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**Wayne Maslyk, Jr.**  
CERTIFIED FINANCIAL PLANNER™



**Great Lakes Benefits  
& Wealth Management**

*Family-Focused Retirement & Tax Planning*

**Today's Retiree's Newsletter**

Sandusky: 419-626-3900

June 2011

Elyria: 440-934-3141



**Seminar / Workshop**

**“Investing in Times of  
Global Uncertainty”**

Including a *Free Dinner* at:



**Paper Moon Winery  
2008 State Rd.  
Vermilion, OH 44089  
Wednesday, July 27th, 2011  
5:30– 7:30 p.m.**

**Wine Tasting Events**

Join Us for our next monthly  
wine tasting event

**Wednesday, July 27th, 2011**

\* See inside for complete details  
and **RSVP** information.



**Your Monthly Message From Wayne**

As I write to you this month, I am sitting through an Internet Compliance Webinar (one of many throughout the year). The Certified Financial Planner Board of Standards™ is hosting this webinar. Some of the topics covered are: Disclosure to clients, Conflicts of Interest, Fraud, Ethical Standards, and Professionalism. The CFP Board regulates Certified Financial Planners™ very stringently! If you are not a client yet, are you working with a Certified Financial Planner™ whom has to follow such strict guidelines when working with clients?... or are you just working with an insurance agent or Broker? Be careful out there folks! Many people are interested in investing your money... Not all are qualified... Not all have your best interest in mind!

That being said (one of my clients hates when I use that phrase), you are doing the right things with your money if you are a client of mine and taking my advice. We have had a bumpy couple of months, not only with the economy, but also with the markets. April was not a good month with regard to the economy. Housing numbers were down. Six of the ten leading economic indicators that I follow and put great weighting on were down. Our economy is in the middle of absorbing the Fukushima disaster. It is affecting us as a whole, just a bump in the road, but we feel it... Especially, if you have money in the stock market. Not to fret though. Keep using and adjusting your Rule of 100 and remember if you are in the market with any of your money, it's for the long run! I am still confident the S&P 500 Index will reach the low to mid 1400's in the next 6-12 months. Just 11 months ago the S&P was in the 1020 range!

Our wine tastings have been very enjoyable. Great people. Great conversation. Folks making new friendships... And enjoying nice wine and food in the midst of it all. The gatherings have been lighter than I anticipated. Usually 10-15 people an evening. I expected more. So either there are not many wine drinkers (by the way we have beer and non-alcoholic drinks too), or folks are just too busy. I encourage you to give it

a try. You will enjoy the experience. Our last one was at Paper Moon winery in Vermilion. What a beautiful place, and it was the best wine in my opinion, so far. Even better than the Canadian wine from Pelee Island!

I will be on vacation in early July, so July's wine tasting will be pushed back to August. The first Wednesday in August. Mark your calendars for Wednesday August 3<sup>rd</sup>. Please bring a friend(s), family member(s), or even a neighbor(s), or co-worker(s). These are client appreciation events, so don't feel obligated to bring someone, but I always enjoy meeting other folks like you.

I don't take just anyone on as a client. The number one rule is you have to be nice (yes, a couple do slip through that aren't). *I have found that if a client is a nice person... so are their friends!* Even those that were questionably nice who slipped through, turned out to be nice folks anyway. I think it was Will Rogers who said "I never met a man I didn't like... once I got to know them!"

Introductions to people that I may be able to help are always encouraged and appreciated. Thank you for those you have sent my way and thank you in advance for those that you send in the future.

Until next month,  
Wayne

P.S. Fishing Fridays and Client Cruises are ramping up. Call and give us what dates work best for you. We have even worked in where the ladies can come with the gentleman on the fishing trip. I drop the ladies off on the Island (Kelley's or South Bass), and then we go fishing and pick the ladies up on the way back inJ. These trips are only about 4 or 5 hours. I'm not a Die Hard who stays out for hours and hours. These are nice events that don't take up your whole day. Try and make one.



## A Monthly Wine Tasting Experience

Wayne Maslyk and Great Lakes Benefits & Wealth Management will be hosting a monthly wine tasting for clients and their guests. This event will be the first Wednesday of every month.

### Next Event

**Date:** Wednesday, July 27, 2011

**Featured Region:** Local

**Time:** 5:30-7:30 pm

**Location:** Paper Moon Winery in Vermilion



Please RSVP in advance of each event you plan to attend.

419-626-3900 or 1-866-626-3990

**Upcoming monthly wine tasting events for clients and their guests.  
Tastings are held the first Wednesday of every month from 5:30-6:30pm**

### Date — Featured Region

**August 3rd, Local  
Matus Winery, Wakeman, OH**

### Stuffed Pepper Soup

#### Ingredients:

- 2 lbs. ground beef
- 1 (48 oz.) can tomato juice (or tomato sauce)
- 1 (28 oz.) can diced tomatoes
- 2 cups cooked rice
- 2 cups diced green pepper (or yellow, red, etc.)
- 2 beef bouillon cubes
- 1/4 cup packed brown sugar
- 1 medium onion
- Salt & pepper to taste

#### Directions:

Brown and drain the beef. Add the remaining ingredients. Bring to a boil. Reduce heat and simmer 30-40 minutes.

#### Submitted by:

**Winning Recipe submitted by Mr. Richard Twardzik of Sandusky**



You can now listen to Wayne on his weekly radio/television programs and iTunes podcasts.



Station 97.7 at 10:00 a.m. on Sundays  
Station 96.9 at 9:30 a.m. on Saturdays



10:00 a.m. Sundays

### iTUNES

#### Today's Retirees



Go To iTunes and enter 'Wayne Maslyk' OR 'Today's Retirees' in the Search Box

**Check local listings for exact local and cable channels.**

## Quotes

*Sometimes the poorest man leaves his children the richest inheritance*

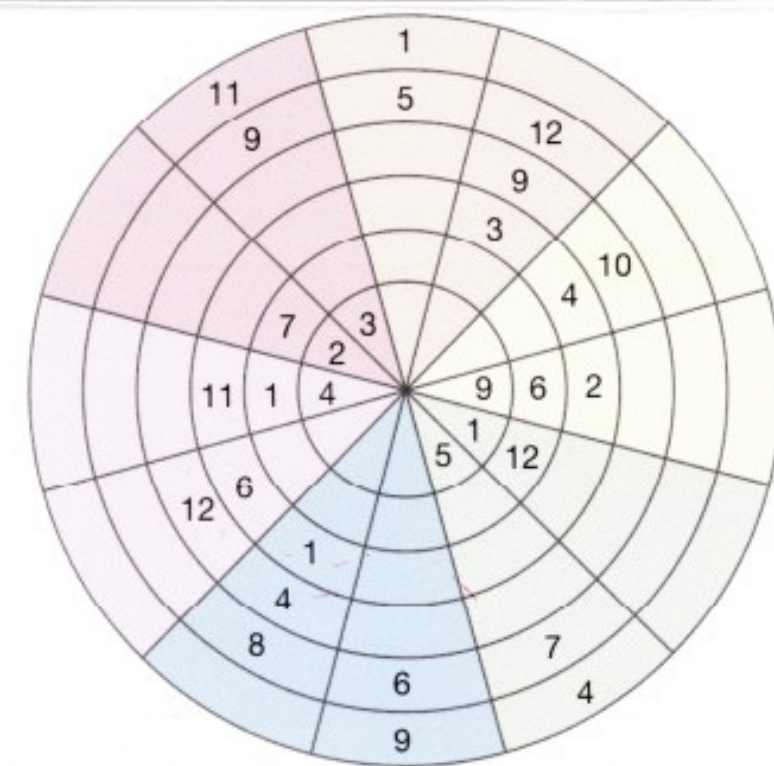
– Ruth E. Renkel

*A father carries pictures where his money used to be.*

– unknown

## Fun Facts

The First Father's Day was celebrated on June 19, 1910 in Spokane, Washington through the efforts of Sonora Smart Dodd. It wasn't until 1972 that it was signed into law as a permanent holiday.



Submitted by: Dr. Dence



### Enter our monthly Recipe Contest.

Send us one of your favorite recipes for your chance to win \$50.

We will personally prepare and taste the winning recipe. The winner's name and recipe, along with a picture, will be printed in this newsletter. The winner will automatically be entered to win the Grand Prize Drawing at the end of the year!

### Referrer of the Month

Our referrer of the month for May is John and Pat Wilson of Sandusky. As a thank you for their great referrals, they are receiving a \$100 prepaid gift card.



Thank you John and Pat!