

Happy Spring!

Leo Tolstoy once said, "Spring is the time of plans and projects." We agree! Spring's sunnier sky and warmer breeze can wake us all up from the hibernation of winter to look forward with optimism. Now's the perfect time to take a fresh look at where you want to go and make plans to get there. That's exactly what we're here to help you do. We'd love for you to take advantage of the experience and resources we offer to help get your financial life working toward your best life. What are your goals? Do you have a financial plan aimed at helping you reach them? Is it time to revisit your plan due to changes in your circumstances?

We're here to walk through these questions with you and offer options to help you address them. We'll make it simple for you. Our mission is to make every life we touch better. We'd love to do that for you. And there's no time like the present. Just contact your Thiesen Dueker financial advisor. Or click here for a list of our locations and contact information so we can get you started on a path to the tomorrow you envision.

Don't Forget These Due Dates!!

April 1

- Deadline to take 1st IRA Required Minimum Distribution (RMD) if you turned 73 in 2024

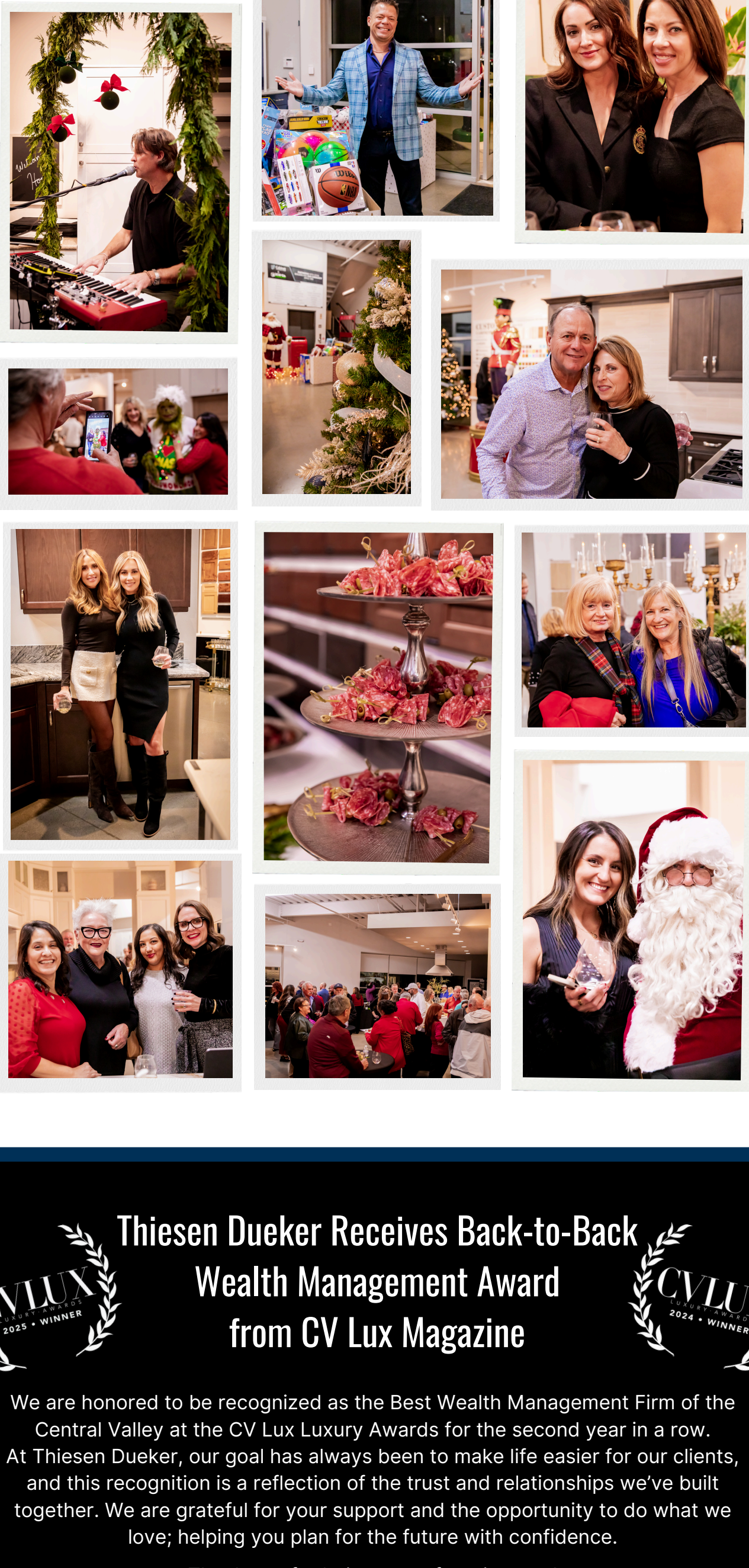
April 15

- Individual 2024 1040 tax returns due or extension (Form 4868)
- C-Corp 2024 1120 tax returns due or extension (Form 7004)
- Estate & Trust 2024 1041 tax returns due or extension (Form 7004)
- 1st Quarter 2025 estimated tax payment due
- Contributions to HSAs due for 2024
- Contributions to 2024 Traditional, Roth & Coverdell IRAs are due
- Deadline to fund 2024 SEP IRA or Solo 401(k) for Sole-Props, unless extending

THIESEN DUEKER'S ANNUAL TOYS FOR TOTS EVENT

Our Toys for Tots Event was a wonderful night filled with holiday cheer, community, and generosity! Guests enjoyed delicious bites, cocktails, and live music, all while coming together to support children in need. Thanks to everyone's generosity, we collected an incredible number of toys, and Thiesen Dueker matched all donations, making an even greater impact. A heartfelt thank you to everyone who attended and contributed—we loved celebrating the season with you!

Check out these moments from the event!



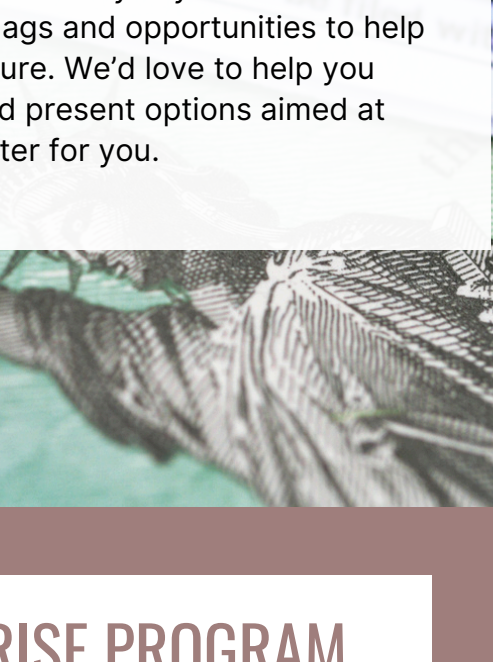
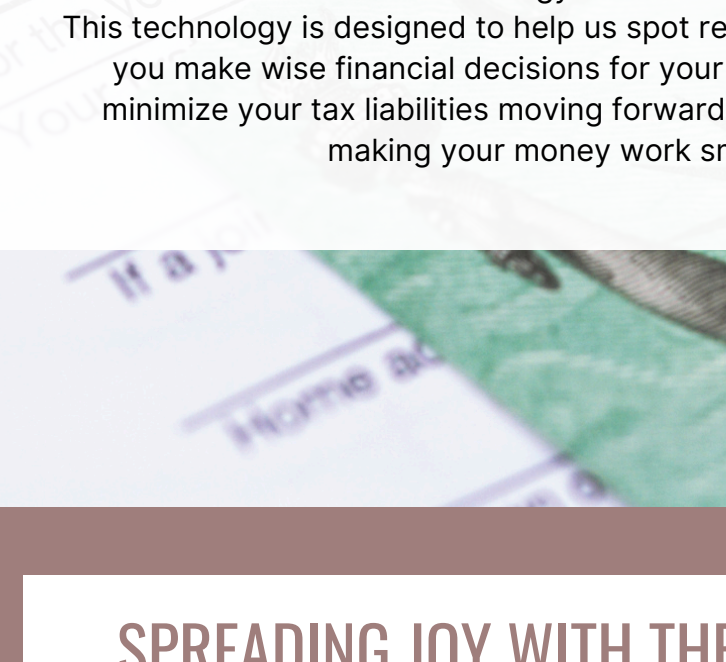
Thiesen Dueker Receives Back-to-Back Wealth Management Award from CV Lux Magazine



We are honored to be recognized as the Best Wealth Management Firm of the Central Valley at the CV Lux Luxury Awards for the second year in a row. At Thiesen Dueker, our goal has always been to make life easier for our clients, and this recognition is a reflection of the trust and relationships we've built together. We are grateful for your support and the opportunity to do what we love; helping you plan for the future with confidence.

Thank you for being part of our journey!

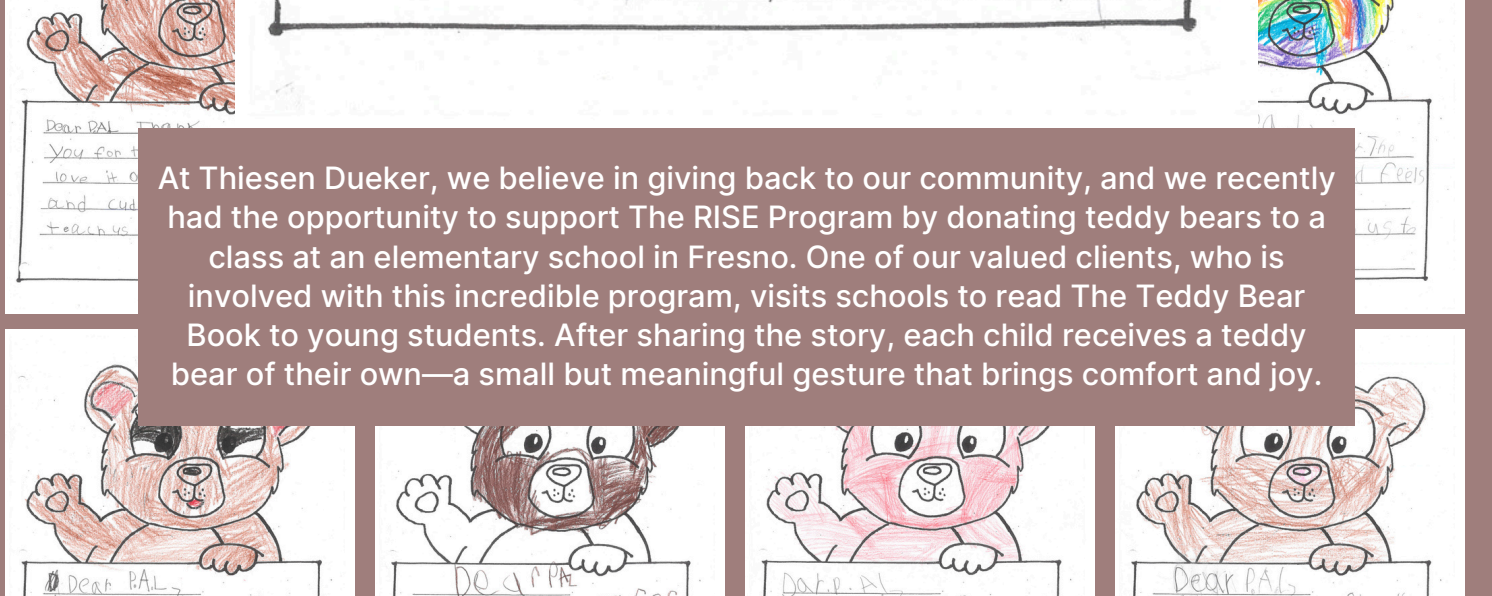
Below are pictures from the 2025 CV Lux Award Ceremony.



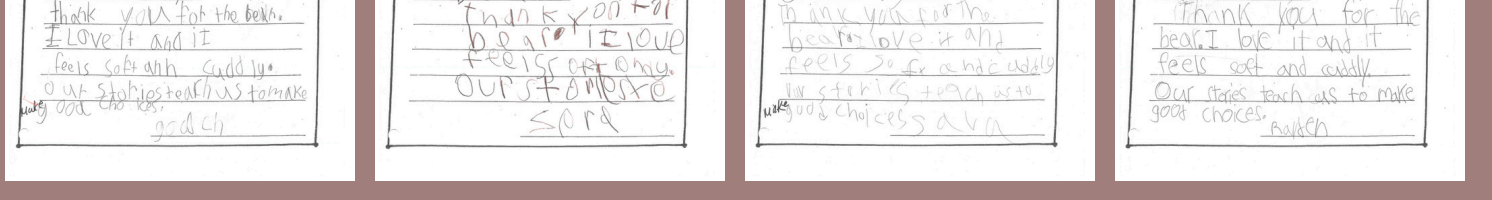
Bring us your tax returns!

We invest in advanced technology that allows us to analyze your tax returns. This technology is designed to help us spot red flags and opportunities to help you make wise financial decisions for your future. We'd love to help you minimize your tax liabilities moving forward and present options aimed at making your money work smarter for you.

SPREADING JOY WITH THE RISE PROGRAM



At Thiesen Dueker, we believe in giving back to our community, and we recently had the opportunity to support The Rise Program by donating teddy bears to a class at an elementary school in Fresno. One of our valued clients, who is involved with this incredible program, visits schools to read The Teddy Bear Book to young students. After sharing the story, each child receives a teddy bear of their own—a small but meaningful gesture that brings comfort and joy.



JOIN US AT OUR NEXT TD TIMES' SEMINAR SERIES

April 16th | 5:30 - 7:00pm

(Zoom or in-person)

BUSINESS AFTER HOURS

FRESNO,
CALIFORNIA



TD Times



36°50'16.9"N
119°46'48.0"W

THREE "4" LETTER WORDS

PRESENTED BY MEGHAN VELASQUEZ, VALLEY CAREGIVER RESOURCE CENTER
& VINCE MASTRO, DIRECTOR OF 401(K) SPECIALISTS

WHY LONG-TERM CARE?



DINNER WILL BE PROVIDED. SEATING IS LIMITED.

THE ADVISORS OF THIESEN DUEKER MODERN WEALTH MANAGEMENT ARE REGISTERED REPRESENTATIVES WITH, AND SECURITIES OFFERED THROUGH LPL FINANCIAL, MEMBER FINRASIPC. VALLEY CAREGIVER RESOURCE CENTER, MEGHAN VELASQUEZ, AND THEIR SERVICES ARE NOT AFFILIATED WITH LPL FINANCIAL AND THIESEN DUEKER MODERN WEALTH MANAGEMENT.

April 16th, 2025
5:30 - 7:00PM
465 E Fir Ave Suite 105
Fresno, CA 93720

EDUCATIONAL SEMINAR HIGHLIGHTS

- Why planning for long-term care matters.
- Local resources available to assist you.
- Understanding how to pay for LTC services.
- How LTC insurance protects your 401(k).

PLEASE RSVP

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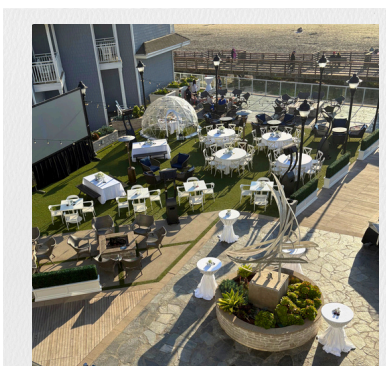
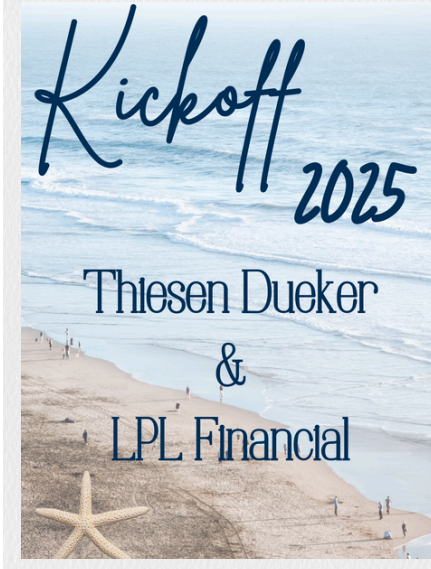
[Click here to view the flyer!](#)

TD KICKOFF PARTY

Over President's Day weekend, we held our annual kickoff party for our Thiesen Dueker team, LPL partners, and business partners.

This year's event took place in Pismo Beach, California where we had a fun 3-day weekend to enjoy everyone's company outside the office.

We cherish these moments as they give us the opportunity to build better relationships. Below are some pictures from kickoff!



Easy Creamy Lemon Pasta

Prep Time: 5 minutes Cook Time: 20 minutes Total Time: 25 minutes
Servings: 4

Ingredients

- 8 ounces uncooked pasta rigatoni or penne
- 2 tablespoons butter
- 1/2 tablespoon flour
- 1 small clove garlic minced
- 1/4 cup chicken broth/veg broth or dry white wine
- 2 teaspoons lemon juice + zest of 1/2 lemon
- 1 cup heavy/whipping cream
- 1/3 cup freshly grated parmesan cheese
- Salt & pepper to taste
- Garnish: fresh parsley & extra parm



Instructions

- Boil a salted pot of water for the pasta and cook it al dente according to package directions.
- When the pasta is about 10 minutes away from being done, add the butter to a skillet over medium-high heat. Once it melts, sprinkle the flour in and cook for 1-2 minutes, stirring fairly often.
- Add in the garlic, followed by the broth (or wine) and lemon juice + zest.
- Let it bubble for 1 minute.
- Whisk in the cream and cook it for a few minutes until the sauce has thickened up to your liking.
- Stir in the parmesan cheese and take the skillet off the heat. Season with salt & pepper as needed (I am generous with both).
- Add the drained pasta to the skillet and toss until coated (I like to add a tablespoon or so of the pasta water to the sauce prior to draining it, especially if it's become a tad too thick).
- Garnish with more parmesan and a bit of chopped parsley if desired. Serve immediately.



THIESENDUEKER

— Modern Wealth Management —

Contact your Thiesen Dueker team today

Contact

The financial consultants Thiesen Dueker are registered representative with, and Securities and Advisory services offered through LPL Financial, a Registered Investment Advisor, Member FINRASIPC.