

West Haven Happenings

Brillion West Haven | 220 Achievement Drive | Brillion, WI 54110 | (920) 756-9100



Shining Star Employee Ashley Holland

Ashley has been a CNA at West Haven for nearly 2 years. What she likes most about her job is the residents. Ashley says the residents make her job rewarding; seeing them smile and laugh. She also says her coworkers as the best around.



Ashley was born and raised in Clintonville, and is a mother to 4 children; Noah, Elijah, Leah and Rebekah. She has one brother, a future sister-in-law, two nephews and her parents.

In 10 years she sees herself married and traveling more. Her favorite time of year is Summer as she enjoys boating, swimming and bonfires. She also enjoys apple picking, corn mazes and the changing leaves of Fall.

In her spare time, Ashley enjoys reading, baking, cooking, hunting and photography.

Her favorite place ever visited is Fiji and New Zealand. In 2003 she was able to travel with her Grandmother to Fiji for a week to her cousins wedding. Then traveled to New Zealand for 3 weeks where she was able to meet many from her extended family, saw where her Grandmother grew up and the church where her grandparents were married.

If Ashley ever wins the lottery she will take her family on a trip to New Zealand to meet their extended family!
We appreciate Ashley's kind heart!

HAPPY BIRTHDAY
TO OUR RESIDENTS WHO
ARE CELEBRATING THEIR
SPECIAL DAY THIS MONTH!

GERRI VECHART
December 7

CAROL PROPSON
December 16

MARY REINKE
December 17

Our heartfelt sympathies to the families of those residents who've recently passed.

Thank you to the GFWC Brillion Women's Club – the residents appreciate your donation of beautiful the handmade fabric wreaths!

The staff of West Haven wishes everyone a joyful Holiday season!

Though we will not be able to host our annual large Resident/Family Christmas Party this year, we will have a celebration within the facility on December 23rd. The residents will enjoy broasted chicken for lunch, a performance by TJ & Lynn (via DVD), presents & plenty of Holiday spirit!

On Christmas Day the residents will enjoy a traditional Christmas lunch of ham & scalloped potatoes with vegetables & homemade desserts.

The **COVID-19** outbreak at West Haven has improved and our routine testing within the facility has continued to show negative results.

As of Monday, December 7 we are welcoming families and friends to SCHEDULE visits with their loved one in our designated meeting room/vending machine room. If you'd like to enjoy an in-person visit, please follow these guidelines:

- Please **call the facility** Monday-Friday between 8:00 a.m. - 4:00 p.m. to schedule a visit time.
- Visits will be allowed only for those with a scheduled time, in effort to regulate the number of people within the facility at a given time.
- Visiting hours are *on the hour* Monday – Friday between 8:00 a.m. – 4:00 p.m.. Visits may be up to 45 minutes long, and will be shortened if visiting family or friends arrive later.
- Anyone entering the facility must sign in, wash their hands with alcohol based hand sanitizer, wear a mask, log temperature and complete symptom questionnaire.
- Upon entering the facility and completing the screening process visitors are to make their way directly to the meeting room/vending machine room. Visitors are not allowed to walk around the facility or enter resident rooms.
- Each resident is allowed to up to 2 visitors at one time. Visitors under the age of 12 are not allowed.
- Please social distance and remain 6 feet apart from the resident
- Staff will assist resident with washing hands after their visit

Visiting exceptions will be made for end of life circumstances per the director, Lisa's, discretion. Visitors choosing to not comply with the facilities guidelines will be asked to leave.

If you exhibit any symptoms of COVID-19, Influenza or the common cold, or have been exposed, please postpone your visit. In addition, if you develop any symptoms of COVID-19 after you've visited the facility, please call to report this.

The facility is continuing to offer scheduled virtual visits via Skype. Please call and speak with Maranda to arrange a Skype time. Window visits are also welcomed as long as the window remains closed, per State guidelines.

Due to the prevalence of COVID-19 in our area, we are happy to assist with TeleMed doctor appointments as a safer alternative. We are continuing to discourage residents from leaving the facility for any non-medical related appointments.

We are continuing to monitor residents for development of potential COVID-19 symptoms three times a day, and we will be in touch with those families directly affected.

Visiting guidelines and updates will continue to be provided via email, mail and our website. Changes may be made abruptly per the State and CDC, if necessary. Please contact us with questions, to check in or call for updates as you wish (920) 756-9100.

Slice & Bake Shortbread Cookies

2 c. all-purpose flour

½ tsp salt

¾ c. confectioners' sugar

12 oz. bittersweet chocolate, divided

¼ tsp baking powder

1 c. unsalted butter, room temperature

2 tsp. pure vanilla extract

Flaky sea salt, for garnish

Directions:

1. Whisk together flour, baking powder & salt. Beat butter & confectioners' sugar with an electric mixer on medium speed until light & fluffy, 1-2 minutes. Beat in vanilla, decrease speed to low & gradually beat in flour mixture until combined. Finely chop 4 oz chocolate; stir into dough.

Divide dough in half; shape each into 7 ½ " long by 1 ¾ " wide log. Cover logs with plastic wrap & chill at least 4 hours, or overnight.

Preheat oven to 350 degrees, line baking sheets with parchment paper, slice each log into ¼ " thick cookies and place 1" apart on baking sheets. Bake until edges are lightly golden, 12-15 minutes. Transfer cookies to a wire rack to cool.

Fun options:

1. **Extra Chocolate:** Melt remaining 8 oz chocolate, dip half of each cookie into melted chocolate and place on baking sheet. Sprinkle lightly with sea salt. Refrigerate until chocolate is set, 10-15 minutes.

2. **Fruit & Nut:** Omit chocolate & sea salt, stir in ½ cup each chopped toasted nuts & dried fruit at end of step 1.

3. **Lemon:** Omit chocolate & sea salt & stir in 1 ½ Tbsp lemon zest at end of step 1. Roll dough into logs, and roll logs in yellow sanding sugar before slicing.

