

# West Haven Happenings

Brillion West Haven | 220 Achievement Drive, Brillion | 920.756.9100 | [www.assistedlivingbyhillcrest.com](http://www.assistedlivingbyhillcrest.com)

## Special Upcoming events

### Annual Winterfest

*An indoor snowball fight!*

January 21

**A Special Thank You** to the many families & individuals who have dropped off goodies, crafts, donations & more for staff & residents to enjoy! **From our home to yours we wish everyone a very Happy & Healthy 2021!**



Please extend a **BIG WELCOME** to **Molly Muhowski** as our new Administrative Assistant! Many of you are familiar with her as a PCW & now she has taken on the role in the front office & we are excited for her!

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 Molly 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.

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. Thank you for your understanding & continued support!

Special Thanks!

- ❖ PRN Home Health & Therapy
- ❖ Heartland Homecare & Hospice
- ❖ Calumet County Health & Hospice
- ❖ Brillion Girl Scouts – resident cards
- ❖ Trinity Lutheran Carolers
- ❖ New Horizons 4-H – resident cards
- ❖ Brilliant Blooms – resident poinsettias
- ❖ Many, many family & community members for the lotion goody bags, treats, fruit boxes, Secreta Santa gifts & more!

*Your kind hearts & sincere generosity has truly filled the facility with extra smiles & joy.*

Cooking with Nancy

**Creamy Chicken Stuffed Peppers**

- 4 bell peppers, cut in half lengthwise
- 1 (8 oz) cream cheese, softened
- ½ c. sour cream
- 3 c. cooked chicken, shredded
- 1 (10 oz) frozen spinach, defrosted & drained
- 2 c. cheddar cheese, shredded & divided
- 2 green onions, thinly sliced
- ½ tsp paprika
- Kosher salt & Ground black pepper

- Preheat oven to 400 degrees.
- Place bell peppers cut side up in 9x13 baking pan.
- In a medium bowl combine cream cheese, sour cream, add chicken, spinach, 1 cup cheese, green onions, paprika & stir until combined. Season with salt & pepper.
- Divide mixture between bell peppers & top with remaining cup of cheddar. Cover with foil & bake until peppers are tender, 30 minutes. Remove foil, bake 10 minutes more & enjoy!

# Winter Word Search

S K I I N G S N O W B O O H T  
 S F I R E P L A C E I N G E O  
 L I E A R M U F F S C N Y T S  
 E W S B C O L T R A E S T A C  
 D I M L R O W S N O U G H E A  
 D N U I A U L O W P S H T O R  
 I T F Z E S A D E H A T A O F  
 N R B Z B A E R O W P L Y I I  
 G C O A T O T L Y D M W L C R  
 I T O R H A F R O T A S U I E  
 P O T D E C E M B E R I L C L  
 L A S N C R O V I N C L O L R  
 O A D H J K T C E S H O V E L  
 W J A N U A R Y O E S A H S T  
 M I T T E N S W E A T E R E L

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|----------|-----------|----------|
| BLIZZARD | FIREPLACE | PLOW     |
| BOOTS    | FROSTY    | SCARF    |
| COAT     | HAT       | SHOVEL   |
| COCOA    | ICE       | SKIING   |
| COLD     | ICICLES   | SLEDDING |
| DECEMBER | JANUARY   | SNOW     |
| EARMUFFS | MARCH     | SWEATER  |
| FEBRUARY | MITTENS   | WINTER   |

