

February 2023

# BRILLION WEST HAVEN

Brillion West Haven | 220 Achievement Dr. | (920)756-9100 | [assistedlivingbyhillrest.com](http://assistedlivingbyhillrest.com)



## Celebrating February

**Inspiration with Brenda**

*February 7, 9:30*

**Music with Steve Thuss**

*February 9, 1:30*

**Valentine's Party/Music with Bill Bernico**

*February 14, 1:30-3:00*

**Wheelchair & Walker Check**

*February 15, 1:00-3:00*

**Inspiration with Brenda**

*February 21, 9:30*

**Mardi Gras Party**

*February 21, 1:30-3:00*

**Music with Tom Enneper**

*February 23, 1:30*

**Music with Bob Welsch**

*February 27, 10:00*

## HAPPY BIRTHDAY!

**Wilfred B. - Feb 18<sup>th</sup>**



## RESIDENT OF THE MONTH

### SHARON PUSKALA

Sharon Puskala grew up in the City of Manitowoc. Sharon was the only child in her family. Her mother passed when she was 11 years old, and she was raised by her father.

Sharon went on to marry her husband, Lonnie, and together they were blessed with four children -- three boys, and one girl. She has ten grandchildren and two great grandchildren.

Sharon worked many years at Arien's, where she met a lot of people and continues to see her friends from time to time.

Sharon loves to be with people. Growing vegetables and having flower gardens were also some of Sharon's favorite things to do. She did a lot of canning. She loves to read and work on word searches and puzzles.

Sharon knew a lot of people at our facility when she came here and continues to meet new people and make new friends. She would tell anyone thinking about coming to Brillion West Haven to "Just come... Everyone here is friendly and helpful!"



## EMPLOYEE OF THE MONTH

### JOY KOSZALINSKI

Joy grew up in Menasha, in a modest family consisting of eight girls and one boy. She was the baby of the family, along with her twin sister, Judy.

Joy retired from the City of Menasha, after working in various departments for 37 years. In retirement, she found herself working in the kitchen at Brillion School District, and as a cashier at Tadych's, before coming to Brillion West Haven.

She loves working at Brillion West Haven, where she works in Life Enrichment with Awesome Nancy. Together they have fun spending time and making a difference in the lives of our residents.



## Copycat Chick-Fil-A Chicken Nuggets

2 lbs. boneless, skinless chicken breasts, cut into bite-sized pieces.

1 Tbs. dill pickle juice  
½ C cornstarch  
1 Tbs. soy sauce  
1 large egg white  
1/8 tsp. salt  
1/8 tsp. pepper  
¼ tsp. garlic powder  
¼ tsp. paprika  
1 Tbs. Dijon mustard

Dipping Sauce:

1/4C Dijon Mustard  
3Tbs. BBQ Sauce  
2Tbs. Honey  
Oil for Frying



Directions:

1. In a bowl, add chicken and pickle juice; toss to coat. Marinate at room temperature for 30 minutes. Meanwhile, combine the next eight ingredients to form a thick batter. Add batter to the chicken mixture and toss to coat.
2. For dipping sauce, combine mustard, barbecue sauce, and honey; set aside.
3. In a deep skillet or electric skillet, heat one inch oil to 375 degrees. Fry chicken pieces, a few at a time, until browned and juices run clear, 1-2 minutes on each side. Drain on paper towels. Serve with sauce.