

March 2023

BRILLION WEST HAVEN

Brillion West Haven | 220 Achievement Dr. | (920)756-0100 | assistedlivingbyhillcrest.com



Celebrating March

Pastor Marc

March 1, 1:30

**Dr. Seuss Day
Voices of Peace**

March 2, 1:30

Music with Don Bongers

March 6, 1:30

Inspiration with Brenda

March 7, 9:30

Catholic Mass

March 9, 2:00

Francis Rank at the Piano

March 13, 1:30

**St. Patrick's Day Party/
Music with Bob Welsch**

March 17, 1:30-3:00

Mission Karaoke

March 20, 1:30-3:00

Inspiration with Brenda

March 21, 9:30

Wayside Singers

March 22, 9:30

Pastor Marc

March 22, 1:30

Music with Dale Luedtke

March 27, 1:30

Saloon Day

March 28, 1:30

Bingo Buck Store

March 30, 2:00-3:00

RESIDENT OF THE MONTH

SALLY PIEHL

Sally grew up on a farm in Shawano. She has two sisters. Sally drove the tractor with her dad and collected eggs from the chicken coop. Sally showed her silliness early on. When she was little, she wanted a pony, but when her parents refused, she would ride on the pigs!

After high school, Sally went to airline school in Minneapolis. She worked in the office for Northwest Airlines. Sally was a stay-at-home mom until her girls were in high school. She then worked for Schneider Trucking until her retirement.

Sally married, Roger, her high school sweetheart. They were married for 63 years. They resided in Howard for several years before moving to their retirement home on Shawano Lake. Sally and Roger were blessed with two daughters, four grandchildren, and two great grandchildren.

In her earlier years, Sally loved to tap dance, polka dance, sew clothes, walk, travel, camp, fish in Canada, cook/bake, and snowmobile. She enjoys going to her grandchildren's activities.

When asked about her favorite thing about living at Brillion West Haven, Sally indicated, "I can't just think of one thing!" There are nice people to talk to and do things with; nice workers; "being included in the different activities". She indicated that all her needs are met. She loves to relax in our front lobby sunroom.

EMPLOYEE OF THE MONTH

BREANNE SCHMITT

Bree has been with Assisted Living by Hillcrest since May 2022. She came from Madison and moved to Brillion in 2016. She married a wonderful man, and they have an amazing three year old son, who loves to come to visit our residents. You may have met Oliver (the boy with the beautiful head of curls)!

Bree loves to interact with our residents and noted how friendly they are. She also indicated that she enjoys her coworkers and the support she receives from management when needed.

In her spare time, Bree loves to explore new places with her kiddo, motorcycle rides with her husband, painting, and riding quads/ATVs with family. Bree loves to watch football. Her favorite teams are the Wisconsin Badgers and the Green Bay Packers. She would love to someday travel to Ireland, to Norway, to New Orleans, and to Boston...not in one day of course!

Her future is to advance towards a nursing degree and to just be able to spend a lot of time with her family. She would also like to volunteer as an EMT/first responder in her local community.

If she won the lottery, the top things on her list would be to pay off loans, to buy a new house for her family, to go on vacations with her family, and to go back to school to get her BSN. We wish Bree a lot of luck and wish for all her dreams to come true.



The Time Has Come

On March 12, people will turn their clocks one hour forward for the start of daylight-saving time (DST).

Recipe of the Month

COPYCAT WENDY'S CHILI

- 1 medium green pepper, chopped
- 2 medium onions, chopped
- ½ C chopped celery
- 1 Tbs vegetable oil
- 2 lbs. ground beef
- 2 Cans (28 oz. ea.) diced tomatoes, undrained
- 1 Can (8 oz.) tomato sauce
- 1 C water
- 2 Tbs. Worcestershire sauce
- 1-2 Tbs. chili powder
- 1 tsp. garlic powder
- 1 tsp. dried oregano
- 1 tsp salt
- ½ tsp. pepper
- 2 Cans (16 oz. ea.) Kidney beans, rinsed and drained

In Dutch Oven, saute green pepper, onions, and celery in oil until tender. Add ground beef and cook until browned. Drain any liquid.

Stir in tomatoes, tomato sauce, water, Worcestershire sauce, and seasonings. Bring to a boil. Reduce heat and simmer for 1-1/2 hours. You can tweak the seasonings for your chili now – more garlic powder and onion powder will give you the classic Wendy's flavor.

Drain kidney beans completely. Toss them in the Dutch oven. Simmer uncovered ten minutes longer (you want beans that are tender, but haven't turned to mush from over-boiling).

The best thing about eating Wendy's chili at home is when you use every garnish in your refrigerator to dress it up. Put on a dollop of sour cream, chives, and cheddar cheese or a handful of oyster crackers.

REMEMBER IRISH BLESSING

Always remember to forget.
The things that made you sad.
But never forget to remember.
The things that made you glad.

Always remember to forget.
The friends that proved untrue.
But don't forget to remember.
Those that have stuck by you.

Always remember to forget.
The trouble that passed away.
But never forget to remember.
The blessings that come each day.

*Don't forget to wish a Happy
Birthday to:*

**LAURA DEWANE
March 28**

Thank you to all that donated Valentines cards
to our residents. They really enjoyed them!

