

BRILLION WEST HAVEN

Brillion West Haven | 220 Achievement Drive | (920)756-9100 | assistedlivingbyhillcrest.com



Celebrating May

Inspiration with Brenda

May 2 - 9:30

Voices of Peace

May 4 - 9:30

Cinco de Mayo Party

May 5 - 1:30-3:00

Music with Bob Welsch

May 10 - 1:30

Catholic Mass

May 11 - 2:00

Music with Don Bongers

May 15 - 1:30

Inspiration with Brenda

May 16 - 9:30

Church with Pastor Marc

May 17 - 1:30

Brillion Nature Center

May 18 - 1:00

Mission Karaoke

May 22 - 1:30

Wayside Singers

May 24 - 9:30

Fox Sounds

May 26 - 1:00

RESIDENT OF THE MONTH **DOUG VAN LANEN**

Doug grew up in the Brillion area. He had one brother, Dan, and one sister, Margie.

Doug served in the US Military, serving in Vietnam. After leaving the Military, he worked at Brillion Iron Works.

His hobbies included raising pheasants and pigeons. Doug loves music, and he loves to dance and have fun. His favorite thing living at Brillion West Haven is the food and the nurses.



MAY BIRTHDAYS

Happy birthday to our residents!

BARBARA WILSON – May 2

ELAINE ZEAMER – May 4

VIRGIL STEVER – May 6

DARLENE BREHMER – May 10

EMPLOYEE OF THE MONTH LAUREN KEBERLEIN

Lauren has worked for Assisted Living by Hillcrest for approximately two years. She currently is a Personal Caregiver/Med Passer. Her favorite part of her job is seeing all of the residents, talking to them, and spending one-on-one time with them.

Lauren was born in Kaukauna. She has one sister and one brother. She also has two dogs, Oscar and Mazzy.

When Lauren isn't at work, she enjoys hiking and being outside. Her favorite thing to do is to go fishing with her dad on Lake Winnebago. Her favorite sport is soccer. Lauren had played soccer 12 years. Her favorite football team to watch is the Pittsburg Steelers. Her favorite food is her grandmother's chili. Lauren loves to spend time at her cottage.

In ten years, Lauren hopes to see herself still working at Brillion West Haven, possibly in the IT Department, and living in a house of her own. She currently is planning a trip to Tennessee later this month.

If/when she wins the lottery, she would purchase her own house and possibly a truck. She would continue to work to increase her income.



DEEP FRIED CHEESE BITES

1-1/4 C all-purpose flour, divided
1 lb. cheese curds or cubed cheddar cheese
Oil for deep-fat frying
1 C beer

Place ¼ C flour in a shallow dish. Add cheese curds, a few pieces at a time, and turn to coat.

In an electric skillet or deep fryer, heat oil to 375. Meanwhile, in a large bowl, whisk beer and remaining flour. Dip cheese curds, a few at a time, into batter and fry for 2-3 minutes on each side or until golden brown. Drain on paper towels.



