BRILLION WEST HAVEN



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

Celebrating May

Music with TJ & Lynn

May 1, 1:30

Cinco de Mayo Party/Music with Don Bongers

May 6, 1:30

Inspiration with Brenda

May 14, 9:30

Pastor Marc

May 15, 1:30

Brillion Nature Center

May 16, 12:30

Francis at the Piano

May 17, 1:30

Wayside Singers

May 22, 9:30

Book Club

May 23, 1:30

Music with Bill Bernico

May 24, 1:30

Inspiration with Brenda

May 28, 9:30

Mission Karaoke

May 28, 1:30

Bingo Buck Store

May 29, 2:00-3:00

Music with Bob Welsch

May 30, 1:30

RESIDENT OF THE MONTH GENE SONNABEND

Gene grew up on a farm near Collins.

He has two younger sisters.

Gene met Beverly in 1958. They married in 1960. They have five children: three girls and two boys. Their family grew, and they now have 16 grandchildren and one great-great grandchild.

Gene worked for Ariens Company for 42-1/2 years. He worked in assembly, on the paint line. He also drove a forklift.

He likes to listen to Badger, Packer, and Brewer games. He also likes to play cards.

He likes living at Brillion West Haven because we have a lot of activities. He likes playing bingo, cards, and listening to music.

IN LOVING MEMORY....

Our condolences go out to the friends and families of Lois Schmatz and Patricia Wagner.
They will be dearly missed.

EMPLOYEE OF THE MONTH KIM LANDIN

Kim has been with Assisted Living by Hillcrest since May, 2023. She currently works in the kitchen, here at Brillion West Haven. She notes that her favorite part of her job is getting to know the residents. Kim is from California. They moved to Wisconsin because they have more family members here. She is the oldest child in her family and has five other siblings. Kim loves to bake. Her favorite food is Mexican food. She loves to play and watch soccer. She would love to travel and would love to go to Greece someday.



Thank you!

- Holy Family who provided beautiful prayer shawls for our residents.
- The families of Paul & and Elaine Krueger, and Gloria Vandermoss who provided items for our Bingo Buck Store.
- Thank you to all of you! Who support our residents and their activities!

May Birthdays!

Don't forget to wish all those celebrating this month a Happy Birthday!

Barbara Wilson - 5/2

Elaine Zeamer - 5/4

Virgil Stever - 5/6

TASTY ONION CHICKEN



- ½ Cup butter, melted
- 1 Tbs Worcestershire sauce
- 1 tsp ground mustard
- 1 Cup (2.8 oz) French-fried onions, crushed
- 4 boneless, skinless chicken breast halves
 - In shallow bowl, combine butter, Worcestershire sauce and mustard. Place onions in another shallow bowl. Dip chicken in mixture and coat with onions.
 - Place chicken in greased 11x7 baking dish. Drizzle with remaining butter mixture. Bake uncovered at 400 degrees 20-25 minutes or until thermometer reads 165 degrees.