

November 2025

West Haven Happenings

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



Celebrating November

Music by Don Bongers

November 3rd, 1:30p

Music with Steve Thuss

November 10th, 1:30p

Catholic Mass

November 13th, 2p

Brillion 4th graders/ Bingo

November 18th, 3:20p

Inspiration with Brenda

November 25th, 9:30a

Bingo Buck Store

November 26th, 2p

Music with Bob Welsch

November 28th, 1:30p

Resident of the Month

Steve Texmunt

Steve grew up in Marquette, Michigan. He has been married to his wife, Joan for 42 years. He has a daughter who lives in Madison with her husband and daughters. He worked at Brillion Iron Works for 40 years. He was a millwright and a maintenance machinist. Some of his hobbies are fishing and hunting. He currently enjoys watching TV, reading and playing cribbage. His favorite thing about living at West Haven is the peace and quiet, and the friendly and helpful staff.

Employee of the Month

Joanne Stache

She has been employed by West haven for a week. Her favorite part of her job is seeing smiles of the residents and hearing them thank her and her coworkers. She lives in Brillion and has one brother and two sisters. Her hobbies are reading, crafting, and gardening. She loves to watch the Green Bay Packers and the Milwaukee Brewers. Her favorite foods are pizza, pancakes and noodle salad. In ten years she hopes to see herself retired. Her favorite plice to travel is up north to see the fall colors. If she won the lottery she would help out some charities, put some away for grandkids, her daughter and herself.

November Birthdays

Elaine K November 24th

Leftover Turkey Sliders

Ingredients:

- 24 Hawaiian rolls
- 4 cups diced turkey
- 2 cups cranberry sauce
- 4 cups stuffing
- 12 slices Swiss cheese
- 1 cup Miracle Whip
- 1 tablespoon mustard
- 2 tablespoons salt butter
- 1 teaspoon garlic powder
- 1 teaspoon oregano



Preheat the oven to 350 degrees. Spay your pan or dishes with nonstick spray. In a small mixing bowl, add the Mircle Whip and mustard, stir to combine. Cut the buns in half and place the bottom half in a 9x13 baking dish or on a baking sheet. Lay the slices of Swiss cheese over the bottom buns. Then spread the sauce mixture evenly over the cheese. Next, place the turkey evenly over the top of the sauce. Then spread the cranberry sauce over the turkey. Crumble the stuffing over the top of the cranberry sauce. Place the top layers of the buns over the top wnd baste the top with the melted butter sauce. Cover with foil and bake for 15-20 minutes or until warmed through.

