November 2026

West Haven Happenings



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

Celebrating November

Ellen at the Piano

Nov 2, at 1:30p

Birthday Bash

Nov. 3, at 1:30p

Salute to Veterans

Nov. 11, at 1:30p

Catholic Mass

Nov. 12, at 2p

Happy Hour

Nov. 16, at 1:30p

Bingo Buck Store

Nov. 18, at 2p

Music with Tom Kees

Nov. 20, at 1:30p

Crafts with Bev

Nov. 24, at 1:30p

Happy Thanksgiving

Nov. 26

Resident of the Month
Jack Grandin

Jack was born and raised on Long Island, NY. He left the family home in Garden City Park, NY in 1977 for a business assignment in Chicago. He is married to his wife, Lee, 71 years and has 2 sons, Albert and John and 1 daughter Nancy-Lee. He and his wife also have 3 grandchildren and 6 great-grandchildren living in New Jersey, Illinois and Minnesota. He was employed by Doubleday & Co, Publishing for over 40 years—Office boy, bookkeeper, accountant, print buyer, manager, VP/Treasurer of Chicago subsidiary—JG Ferguson, Publishing Co. publisher of dictionaries, medical self-help books, training manuals for high school college & vocation advisors. His hobbies include gardening, reading fiction & non-fiction history. He was a volunteer firefighter for many years, including 9 years on Chief's staff and 2 years as Chief of 160-member Department. His favorite thing at West Haven is the confident, friendly and helpful staff.



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Employee of the Month
Bonnie Kloes

Bonnie has been working at West Haven for 2 years. Her favorite part of her job is getting to know the residents and making their day better. She is married to her husband, Chad and has a son, Casey that's in 2nd grade. She lives in Little Chute. Her hobby is going camping near Shawano. Her favorite sports teams are all the Wis. teams. Her favorite food is Mexican. In ten years, she sees herself still in healthcare helping people. Her favorite place to travel to would be Hawaii. If she won the lottery, she would move up North and donate some to charities across Wisconsin.

In Loving Memory…

Brillion West Haven would like to extend our deepest sympathy to the family and friends of James Calaway and Gearld Urban. They will truly be missed.

Slow Cooker Apple Brown Betty

3 cups of apples, peeled, cored, and diced

10 slices bread, cubed

¾ cup brown sugar

½ tsp ground cinnamon

¼ tsp ground nutmeg

1/8 tsp salt

½ cup butter, melted

Place apples in a slow cooker

Toss bread cubes, brown sugar, cinnamon, nutmeg, and salt together in a bowl; sprinkle over apples. Then drizzle with melted butter.

Cover the slow cooker. Cook on Low until apples are tender, about 3 hours.

Don't forget to do your Laps!

Each time you are out for your walks, write your name on the white board by the beauty shop door. Maps are provided on the table. Your name will be put in a hat, and if you win you get a prize!



Loafing Around



You may have discovered that baking homemade bread isn't always simple. Instead of getting a loaf of light, airy, chewy bread with a crispy crust, you end up with a dense, heavy loaf that is more like a brick. On November 17, Homemade Bread Day, follow these tips for baking the perfect loaf.

Yeast may be the most important ingredient in bread because it creates the bubbles that make bread rise. It also develops flavor. There are two common types of yeast: instant and active dry. The two can be used interchangeably, but active dry needs to be proofed (dissolved in warm water) and given more time to work. Yeast is a living thing that thrives between 70° and 100°F, but cooler conditions are best for a slow rise that builds flavor. Water should not be too cold or too hot because it will also affect the environment for the yeast. All-purpose flour works fine, but bread flour has more protein, which better develops gluten.

Kneading is important to develop the gluten that makes the dough elastic and silky smooth. It also helps the dough keep its shape while the yeast develops gas and inflates the dough like a balloon. After kneading, you must wait. How long depends on humidity, altitude, and temperature. Your dough should roughly double in size. A good test of doneness is to press your finger into the dough. It should leave an impression.

The best ovens need to stay very hot. Some people use baking stones or Dutch ovens because, when preheated, they retain heat for baking. A spray bottle will also help you create steam inside your oven. Place your dough onto your preheated surface, spray it with water, and score or slice the top of your dough with a knife. Let it bake for about 15 minutes, and then open the oven and spray the inside to create more steam. The steam encourages a crispy crust. Sit back and allow your bread to finish baking. Before long, you will have a beautiful, golden-brown loaf.

November Birthdays

Those born between November 1–21 are Scorpios. Scorpios are passionate and assertive leaders who value honesty and fairness above all. Betray a Scorpio and suffer the scorpion sting, but befriend a Scorpio, and you will have a friend for life. Those born between November 22–30 are Archers of Sagittarius. Confident and lucky, Archers often find success. Their infectious enthusiasm attracts friends to help them achieve their ambitious and lofty goals.

Caroline K.	November 15
Elaine K.	November 24
Grace M.	November 28

All in Your Head

November 17 may be a day to make your own bread, but November 28 is a day to Make Your Own Head. Paint a self-portrait, or use clay or papier-mâché or even mashed potatoes—the only rule on this crafty day is that the head you make must be your own. Because selfies are ubiquitous these days, scientists have good reason to explore why we are so obsessed with ourselves. Psychologist Judy Weiser believes that self-portraiture can be a powerful act of healing. True self-portraiture allows us to filter out all the input we get from others and be honest with ourselves. The person creating their own head sees themselves anew with their own eyes, building self-acceptance, self-esteem, and self-knowledge. The finished project doesn't have to be perfect; the fun lies in seeing yourself in a whole new way.

