

THE COPELAND EXPERIENCE

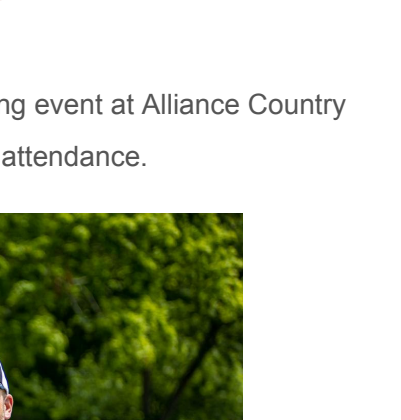
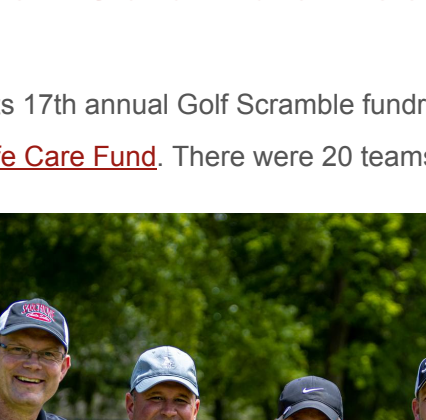
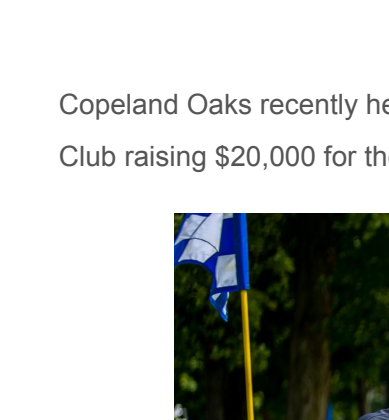
July, 2019



\$5 Registration for all classic cars.
All registered cars will receive a free dash plaque.

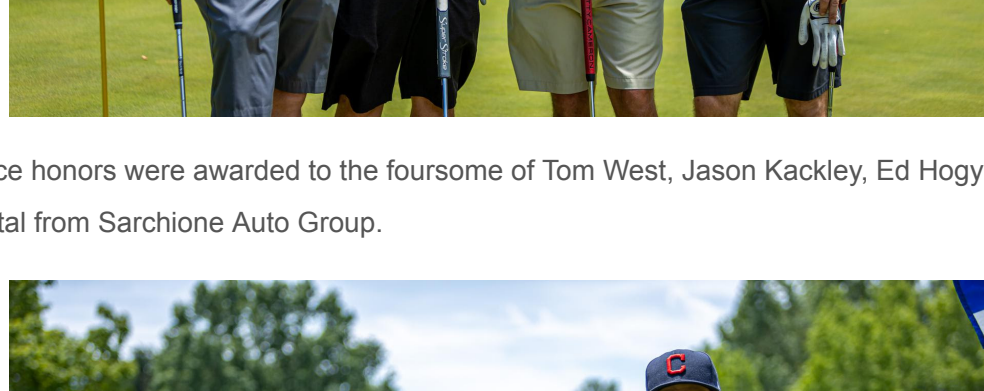
50/50 Drawing & Raffle Baskets

Proceeds to benefit local area food pantry



Golf Scramble Recap

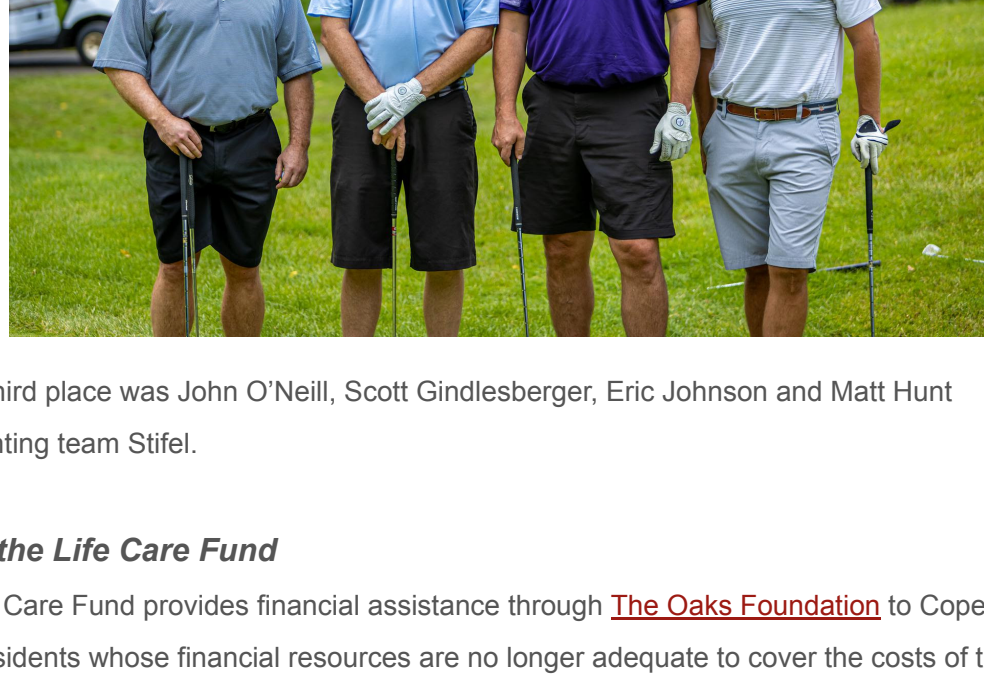
Copeland Oaks recently held its 17th annual Golf Scramble fundraising event at Alliance Country Club raising \$20,000 for the [Life Care Fund](#). There were 20 teams in attendance.



First place honors were awarded to the foursome of Tom West, Jason Kackley, Ed Hogya and Jon Dostal from Sarchione Auto Group.



The second-place winning team was Team Wally Hood and included Bryce Hood, Jeff Hood, Blake Hood and Cody Lemay.



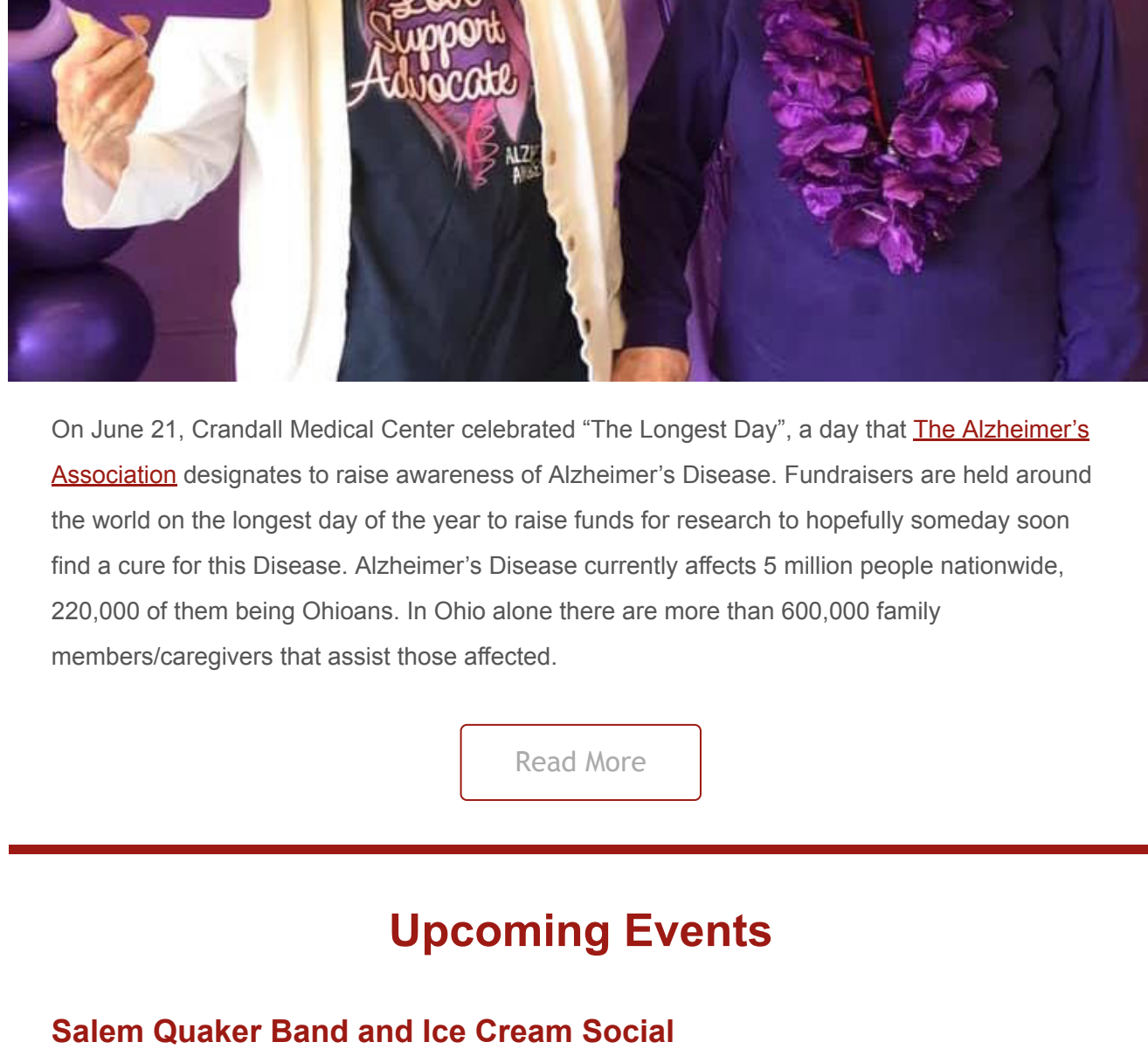
Taking third place was John O'Neill, Scott Gindlesberger, Eric Johnson and Matt Hunt representing team Stifel.

About the Life Care Fund

The Life Care Fund provides financial assistance through [The Oaks Foundation](#) to Copeland Oaks residents whose financial resources are no longer adequate to cover the costs of their care such as housing, meals, prescriptions, and healthcare needs. Life Care is a concept that makes Copeland Oaks unique among retirement communities.

[Read More](#)

Crandall Celebrates “The Longest Day”



On June 21, Crandall Medical Center celebrated “The Longest Day”, a day that [The Alzheimer's Association](#) designates to raise awareness of Alzheimer's Disease. Fundraisers are held around the world on the longest day of the year to raise funds for research to hopefully someday soon find a cure for this Disease. Alzheimer's Disease currently affects 5 million people nationwide, 220,000 of them being Ohioans. In Ohio alone there are more than 600,000 family members/caregivers that assist those affected.

[Read More](#)

Upcoming Events

Salem Quaker Band and Ice Cream Social

Date: Thursday, July 25

Time and place: 6:15 PM in Murphy Auditorium

Come cool off with ice cream and music from the Salem Quaker Band. The concert is free and open to the public. Call your friends and invited them to enjoy the evening with us.

Car Cruise-In

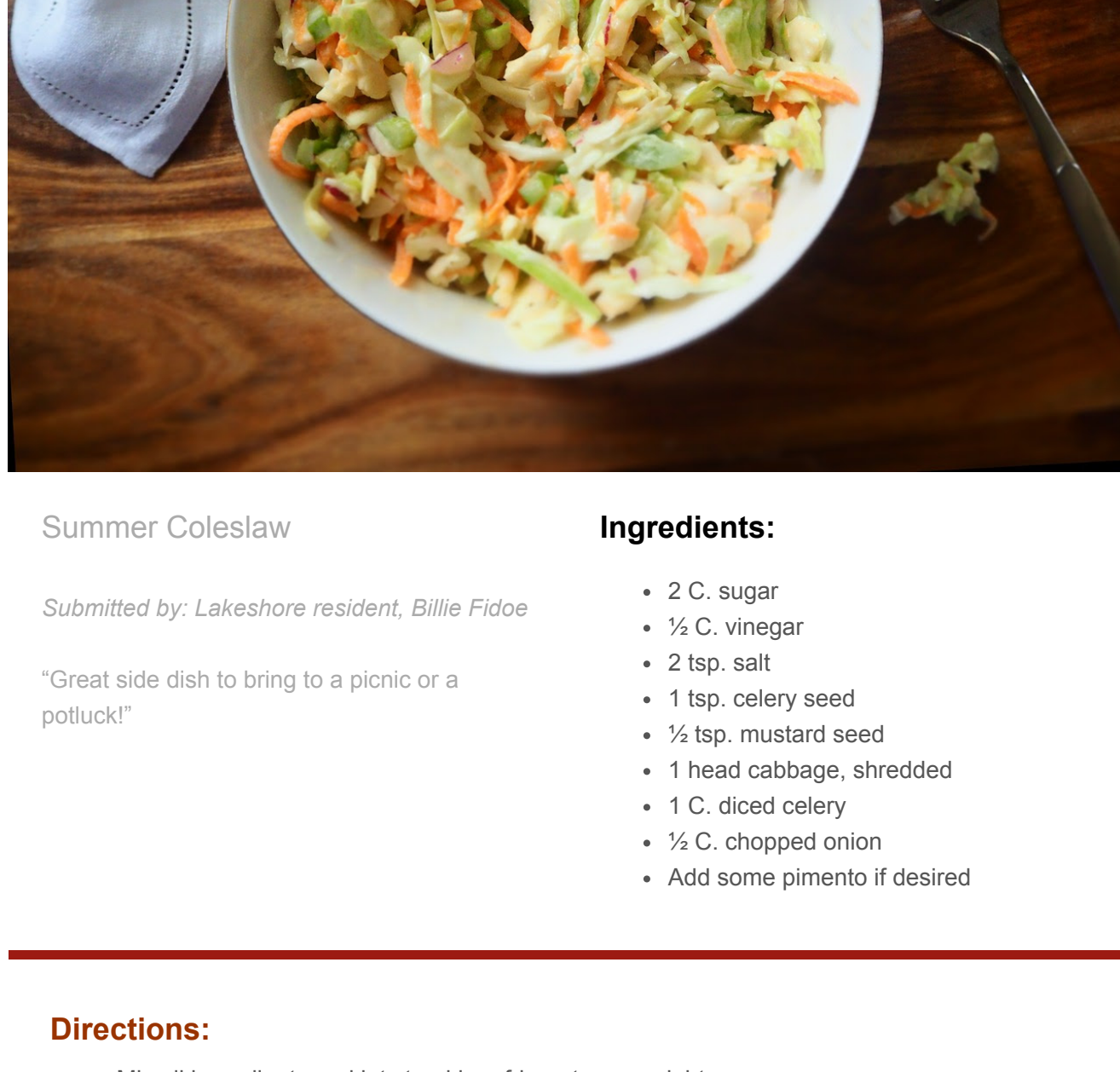
Date: Sunday, July 28

Time and place: 1:00 – 4:00 PM around the Copeland Lake

Come and join us for our biggest event of the year! Free food, music, raffle baskets and 50/50 drawing.

[Event Calendar](#)

What's Cooking at Copeland?



Summer Coleslaw

Submitted by: Lakeshore resident, Billie Fidoe

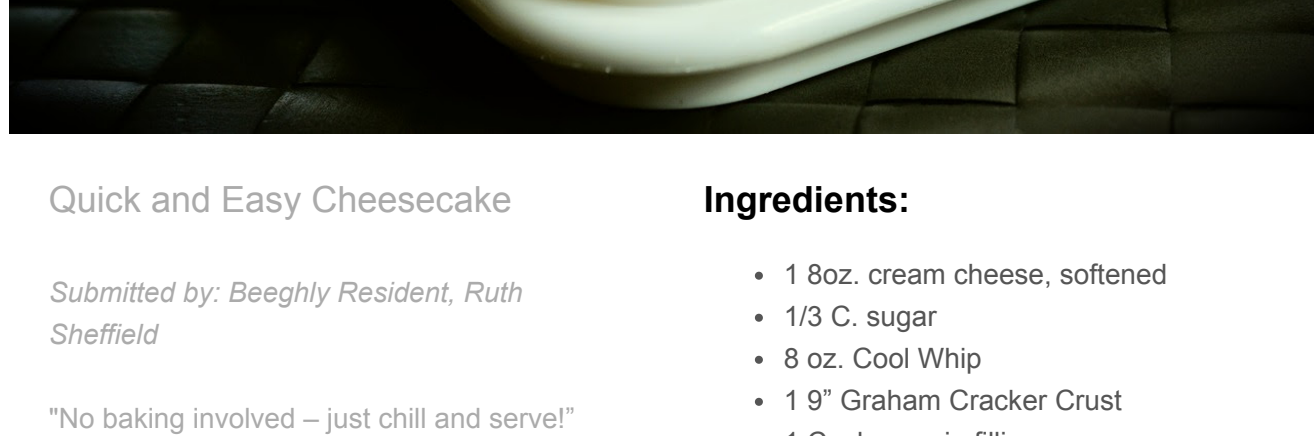
“Great side dish to bring to a picnic or a potluck!”

Ingredients:

- 2 C. sugar
- ½ C. vinegar
- 2 tsp. salt
- 1 tsp. celery seed
- ½ tsp. mustard seed
- 1 head cabbage, shredded
- 1 C. diced celery
- ½ C. chopped onion
- Add some pimento if desired

Directions:

Mix all ingredients and let stand in refrigerator overnight.



Quick and Easy Cheesecake

Submitted by: Beeghly Resident, Ruth Sheffield

“No baking involved – just chill and serve!”

Ingredients:

- 1 8oz. cream cheese, softened
- 1/3 C. sugar
- 8 oz. Cool Whip
- 1 9” Graham Cracker Crust
- 1 C. cherry pie filling

Directions:

1. Beat cream cheese and sugar until smooth
2. Gently stir in Cool Whip
3. Spoon mixture into crust
4. Chill for 3 hours
5. Top with cherry pie filling just before serving

CALLING ALL COPELAND ASPIRING CHEFS AND BAKERS

Do you have a recipe you want to share? We'd love to feature it in our newsletter. Please submit your favorite recipes to the Marketing Office.

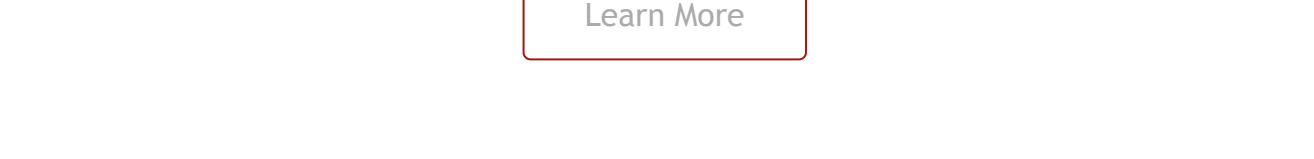
[Read All Recipes](#)

Assisted Living at Copeland Oaks

Looking for quality assisted living services? Copeland Oaks [partners with the Ohio Assisted Living Association](#) and offers the all-inclusive assisted living options you need. Your loved one will enjoy access to a beautiful 50-acre wooded campus featuring trails, gazebos, gardens, a fishing lake and many more amenities.

Ranging from 300 to 900 square feet, Copeland Oaks' studio and 2-room assisted living apartments feature separate sitting and bedroom areas that offer privacy with the reassurance of STNAs and nurses' assistance on site. Our LPNs monitor for any change in status and manage medications for each of our assisted living residents to ensure they receive the care they require during the day.

Still questioning if it's [the right time to transition to Assisted Living](#)? Call our Marketing Department at 330-938-1093 for more information or to set up a private tour.



[Learn More](#)