# THE COPELAND EXPERIENCE

August 2020

## There's No Shortage of Good Times on Our Campus!

Despite how different our daily lives have become over the last several months, one thing remains: our residents are still enjoying the retirement life. There is no shortage of (safe) socialization, outdoor exercise, enriching activities, smiles, and laughter on the campus of Copeland Oaks!

Interested in connecting with a senior who still may be feeling isolated? We are still doing the Love Letters Program at Copeland and Crandall! Reach out today to send a note to our seniors or staff members – we love hearing from you!

Send a Copeland Love Letter

Send a Crandall Love Letter

## Offering Seniors Peace of Mind

Moving to a retirement community gives seniors the peace of mind they need to get the most out of their retirement years. Making the decision to live in a retirement community removes the burden of home maintenance and other upkeep, provides a tight-knit community for socializing and also helps protect the safety of seniors around the clock.

Learn More

## We're all family at Copeland Oaks!

Residents Corliss and Ron Vuksta talked with us about what drew them to our retirement community. Watch the full video to see what they had to say!

Watch on YouTube

## What's Cooking at Copeland?

### Easy Cake Mix Zucchini Bread

*Give this recipe a try from Copeland residents Corliss & Ron Vuskta!*

*"Have extra garden zucchini? This is the perfect summertime treat!"*

*- Corliss*

**Ingredients:**

- 1 box of yellow cake mix
- 1 1/2 teaspoons of cinnamon
- 1/2 cup of vegetable oil
- 1/4 cup of water or milk we used water
- 3 eggs
- 2 cups coarsely shredded zucchini (about 2 medium)
- 1 cup of nuts we used pecans

**Directions:**

1. 1. Heat oven to 350°F.
2. Spray bottoms only of two 8×4 inch loaf pans. Or use mini loaf pans, which will make 4 of them.
3. In large bowl mix cake mix, cinnamon, oil, water or milk and eggs until well blended. Add zucchini and nuts and mix well.
4. If using 8×4 loaf pans bake 45 to 50 minutes or until a toothpick inserted in center comes out clean. If using mini loaf pans bake 20 to 25 minutes.

**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

## Call Us to Schedule Your Tour and Find Out How You Can Get One Month of Free Rent!

**All campus tours will take place by appointment only with one of our sales consultant team members. Please call us at 330-938-6126 to schedule a tour and to learn more about our new touring policies.**



COPELAND OAKS
Crandall Medical Center
The Oaks Foundation

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