THE COPELAND EXPERIENCE

March 2021

Crandall & Copeland NOW Allowing In-Room Visits

Schedule Your Visit Today!

Copeland Oaks and Crandall Medical Center are thrilled to announce we are COVID FREE campus-wide! We have been permitted to allow visitations in resident rooms in both Crandall and Copeland Assisted Living, as long as we are following all COVID precautions and guidelines set by the Ohio Department of Health, CDC, and CMS. We are hopeful for a better spring and summer where we can get back to the lively campus we all know and love.

If you would like to schedule a visit with your loved one, please call us at 330-938-6126.

"An abundance of activities at Copeland Oaks..."

There is no shortage of activities at Copeland Oaks! Whether you enjoy long, scenic walks or playing the back nine at the Berlin Lake golf club – have a passion for crafting or like listening to lectures – Copeland Oaks has something for *every* senior. Learn more from a resident's perspective!

Watch on YouTube

How to Help an Aging Parent or Grandparent

No one knows your parents like you do. And while most seniors strive to be as independent as possible *for as long as possible*, there will likely come a time when extra help might become helpful or necessary. Read Copeland's tips for how to work with aging parents and how to spot the signs that it may be time for help.

Read More

What's Cooking at Copeland?

Fruit Fluff Salad

Also known as Ambrosia Salad or Heavenly Hash, this delicious dessert only requires a few ingredients and is easy to make. Not to mention it can be customized to taste or to whatever fruits are in season!

Ingredients:

- 1 8 oz tub of Sugar-Free or Regular Cool Whip
- 1/2 cup sour cream
- 2 cups mini marshmallows
- 20 oz can of pineapple tidbits or chunks
- 11 oz jar of maraschino cherries
- 15oz can of mandarin orange slices

Optional Add-Ins:

- 1/2 cup chopped pecans
- 1/2 cup chopped walnuts
- 1/2 cup sweetened shredded coconut

Directions:

1. Using a colander or sieve, drain as much of the liquid from the oranges, cherries and pineapple as you can. Keep the oranges separate from the other fruit because you are going to mix it in last.
2. In a large bowl, mix together Cool Whip and sour cream. Mix in food coloring if you are using it.
3. Carefully fold in the marshmallows, pineapples and cherries. Fold in mandarin oranges last because they are the most delicate and prone to fall apart.
4. Chill in the refrigerator for at least 2 hours 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

Schedule a move-in date to an Independent Living Villa or Apartment before June 30, 2021 and receive TWO months of free rent PLUS we will cover your moving costs up to $1,500!!

COPELAND OAKS
Crandall Medical Center
The Oaks Foundation

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