

THE COPELAND EXPERIENCE

April 2023

Join Us for Our Cruise-In!

COPELAND OAKS CRUISE-IN

**Join us around the Lake
Sunday, July 30th
1-4 PM**

Registration ends at 2 PM

FREE FOOD, MUSIC & FUN!!

\$5 Registration for all classic vehicles.

50/50 Drawing & Raffle Baskets

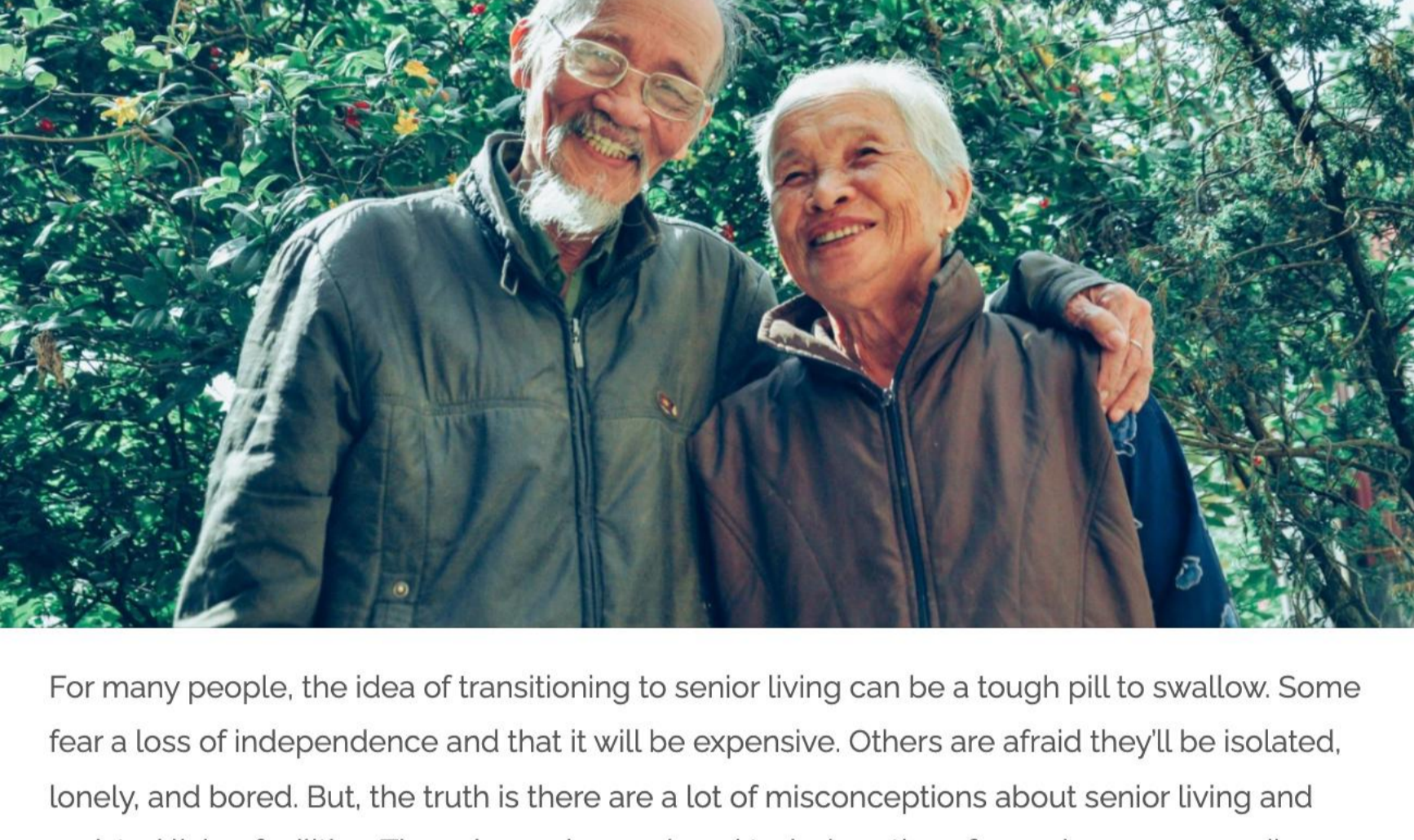
Proceeds to benefit a local area charity

800 South 15th St., Sebring, OH 44672

330-938-6126 | CopelandOaks.com



The Truth About Senior Living: Separating the Myths & the Facts

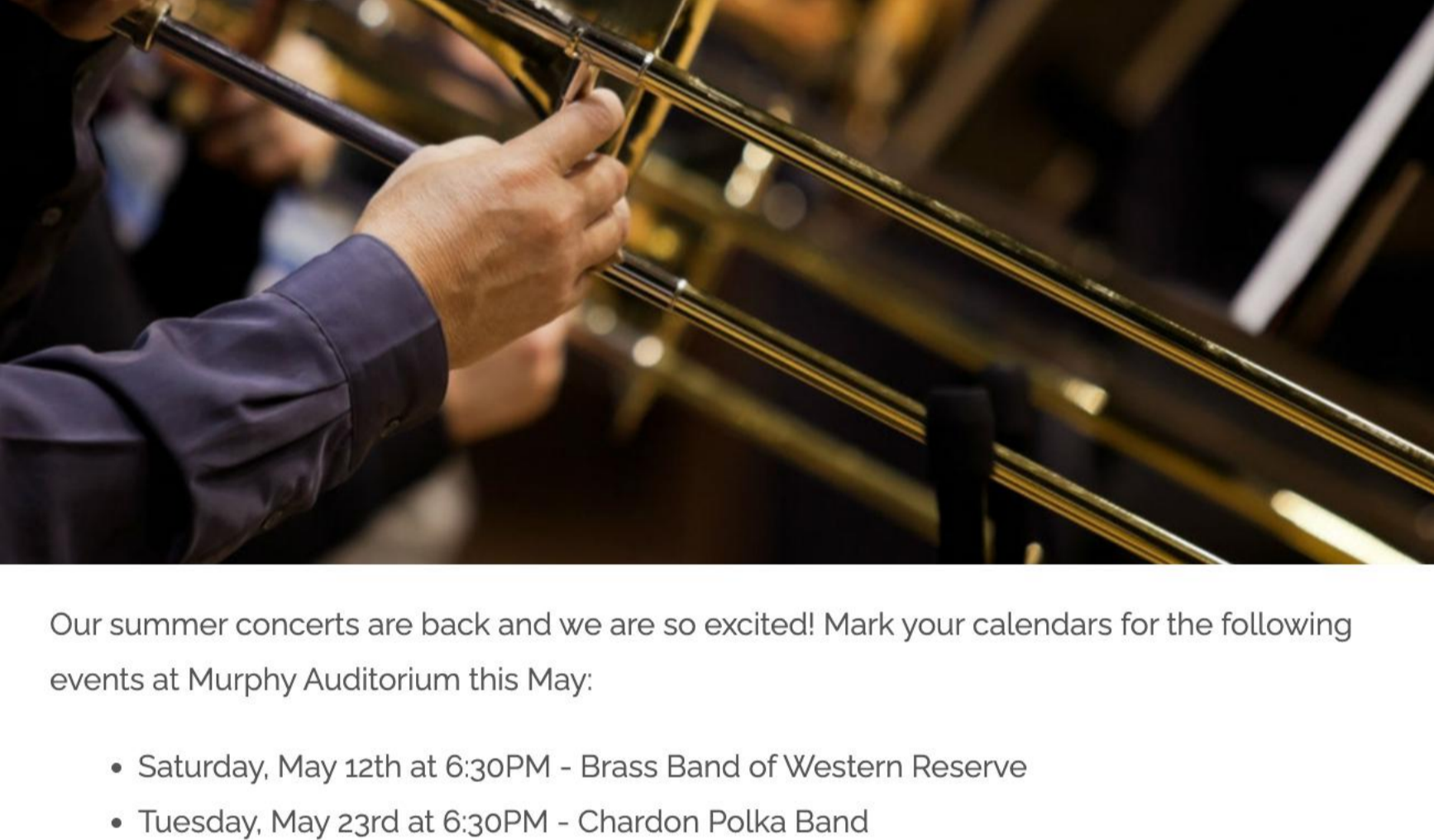


For many people, the idea of transitioning to senior living can be a tough pill to swallow. Some fear a loss of independence and that it will be expensive. Others are afraid they'll be isolated, lonely, and bored. But, the truth is there are a lot of misconceptions about senior living and assisted living facilities. Times have changed, and today's options for seniors are more diverse and accommodating than the "old folks' homes" of decades past.

Visit our blog so you can get a more realistic look at what life is like at senior living communities like Copeland Oaks.

[Read More](#)

Summer Concerts Have Returned



Our summer concerts are back and we are so excited! Mark your calendars for the following events at Murphy Auditorium this May:

- Saturday, May 12th at 6:30PM - Brass Band of Western Reserve
- Tuesday, May 23rd at 6:30PM - Chardon Polka Band

We hope you join us!

What's Cooking at Copeland?



Cowboy Pasta Salad

A fun twist on the classic pasta salad for your upcoming summer gatherings.

Follow the recipe to impress your friends and family this season! Enjoy it as a meal or on the side with your favorite protein.

Ingredients:

- 1 pound dried mini pasta shells
- 1 pound hickory smoked bacon, diced
- 3/4 pound lean ground beef
- 1 teaspoon cumin
- Pinch red pepper flakes
- Salt and pepper
- 1 cup mayonnaise
- 1/4 cup barbecue sauce
- 2 tablespoons spicy brown mustard
- 2 tablespoons Worcestershire sauce
- 2 1/2 teaspoons hot chili sauce
- 15 ounce can whole kernel sweet corn, drained
- 2 cups cherry tomatoes, halved
- 1 1/2 cups shredded sharp cheddar cheese
- 5 scallions, diced

Directions:

1. Bring a large pot of water to a boil; cook pasta until al dente according to package directions. Drain and rinse under cold water. Drizzle with a little olive oil to prevent sticking.
2. In the meantime, saute bacon in a large nonstick skillet over medium heat until crispy, about 10 minutes. With a slotted spoon, transfer to a paper towel lined plate to drain off grease. Wipe out skillet, leaving a little of the bacon grease. Add the ground beef; cook, breaking it up with a wooden spoon, until cooked through and no longer pink, about 3 minutes. Season with the cumin, red pepper flakes, and with a pinch of salt and pepper. Drain off fat. Set aside to cool completely.
3. In an extra large bowl, whisk together the mayonnaise, barbecue sauce, mustard, Worcestershire sauce, and hot chili sauce until combined and smooth. Add in the cooked pasta, bacon, beef, corn, tomatoes, cheese, and scallions; toss to combine and coat.
4. Enjoy right away or refrigerate until ready to serve.

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 and we will cover your moving costs up to \$1,500!