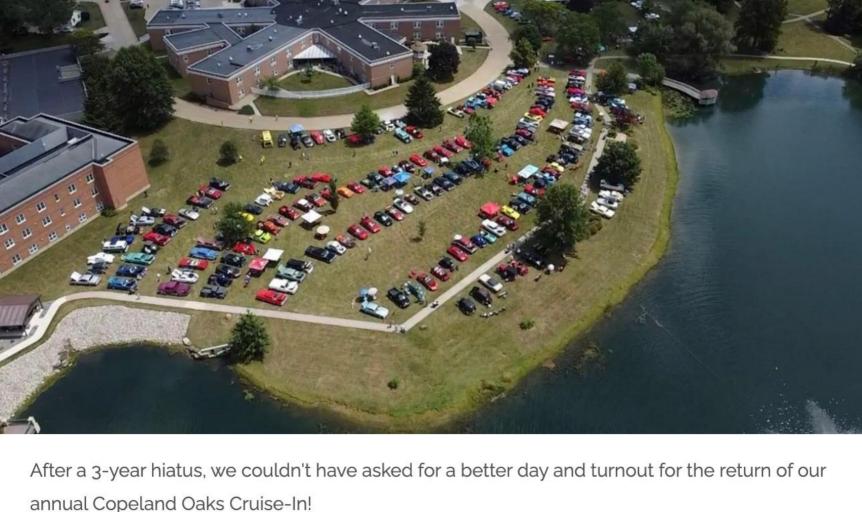


THE COPELAND EXPERIENCE August 2023

Cruise-In Success!



We are proud to announce that the event raised \$2,380. We will donate the funds raised to the local charity Danny's Cans, which provides help to children in the Sebring area by providing things such as toys and clothes.

We rounded out the event with 206 registered vehicles, with approximately 250 cars in total.

Check Out the Copeland Oaks Wellness Department!



Here are some of the fun group fitness classes our residents get to enjoy: Balance: 20 minute standing class, challenging your core and agility. Strength-Mobility: Chair-based strength & range of motion training to maintain the activities of

Mix to Fit: Seated and standing exercises; cardio, strength, and balance to maintain an active

Chair Yoga: Yoga-based workout, with the assistance of a chair. Improve flexibility, strength,

AquaFit: No impact water workout that will work your heart and lungs while increasing

daily living.

lifestyle.

of daily living.

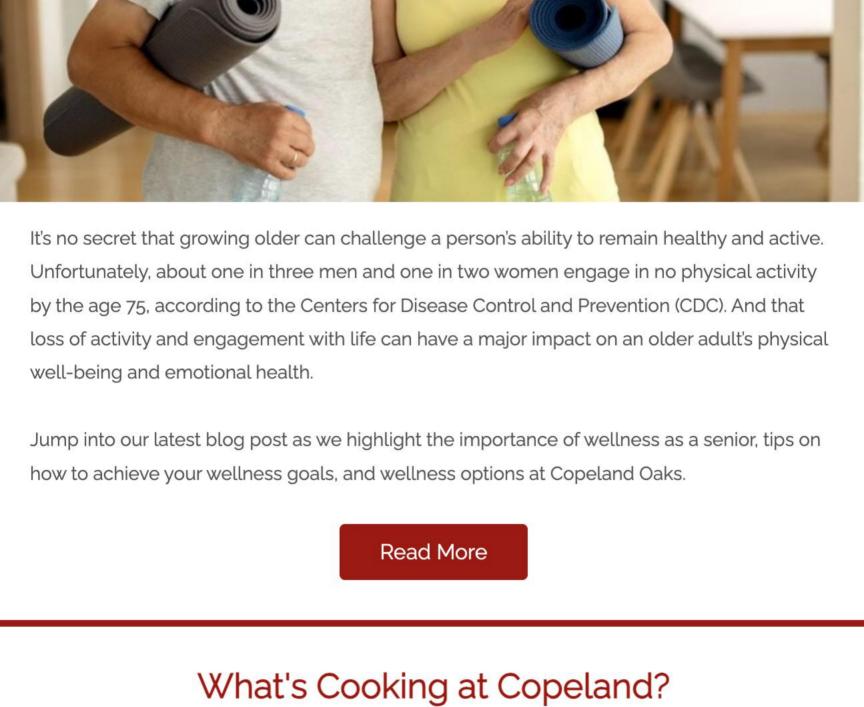
and mindfulness without getting on the floor.

that getting active not only adds years to your life, but it can also add life to your years.

flexibility. Cardio Intervals: Mix of cardio, strength, and balance intervals to get a full body workout. Chair POUND: Music and drumming-inspired seated workout. Have fun moving to the beat while engaging your mind and body.

Aqua Mobility: Range of motion training; mobility, flexibility, and balance to maintain activities

Senior Wellness Tips



These make for an easy dinner at home or

the perfect party food!

Directions:

and set aside.

onion.

an additional 10 minutes.

5. Remove from the oven, cut and serve immediately.

Ingredients: Ham and Cheese Sliders

1. Preheat the oven to 350 degrees. Spray a 9 by 13 inch baking dish with cooking spray

2. Mix together the butter, brown sugar, mustard, Worcestershire sauce, poppy seeds,

3. Cut the rolls in half and put the bottom in the prepared baking dish. Top with half the

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.

1 pound Swiss cheese

• 1/2 cup butter (melted)

2 tablespoons brown sugar

1 tablespoon Dijon mustard

1 tablespoon poppy seeds

1/2 teaspoons onion power)

1 pound deli ham thinly sliced

1 1/2 teaspoon Worcestershire sauce

1 tablespoon dried minced onion (or 1

• 1 pound Hawaiian Rolls 24 small or 12

large (my dinner rolls also work great)

- ham. Add the cheese, and top with the remaining ham. 4. Add the tops of the rolls and pour over the butter mixture. Cover with foil and bake for 15 minutes. Remove from the oven and remove the foil. Return to the oven and bake for
 - Read All Recipes





The Oaks Foundation | Crandall Medical Center | Schedule your visit

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