

THE COPELAND EXPERIENCE July 2023

Understanding the Options: Independent vs Assisted Living



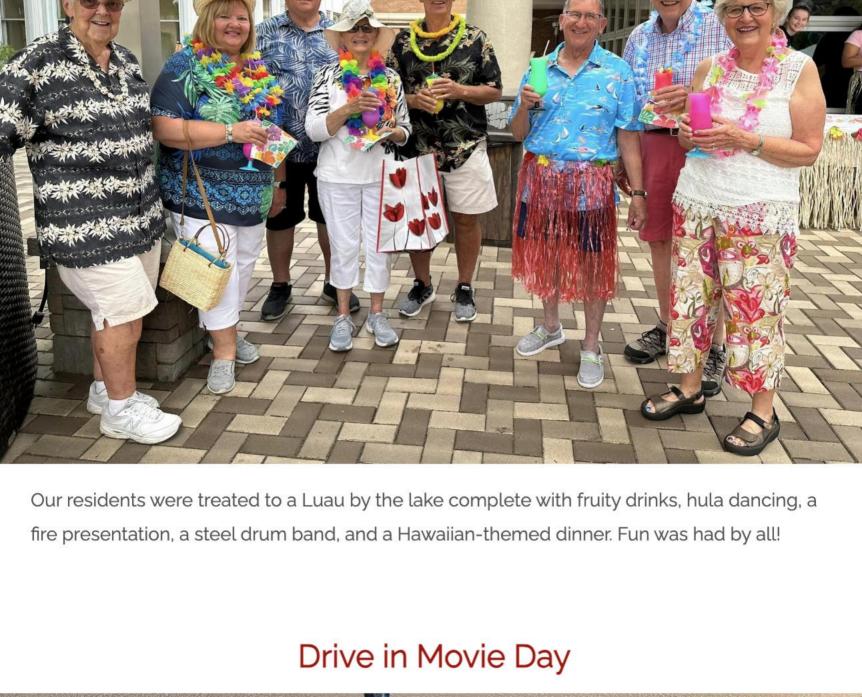
parts of the aging process. In our recent blog post, we discuss what independent and assisted living are. The article also explains similarities and differences between independent and assisted living such as dining options, support levels, and costs. We also highlight resources such as our retirement <u>calculator</u> and <u>senior living options</u>.

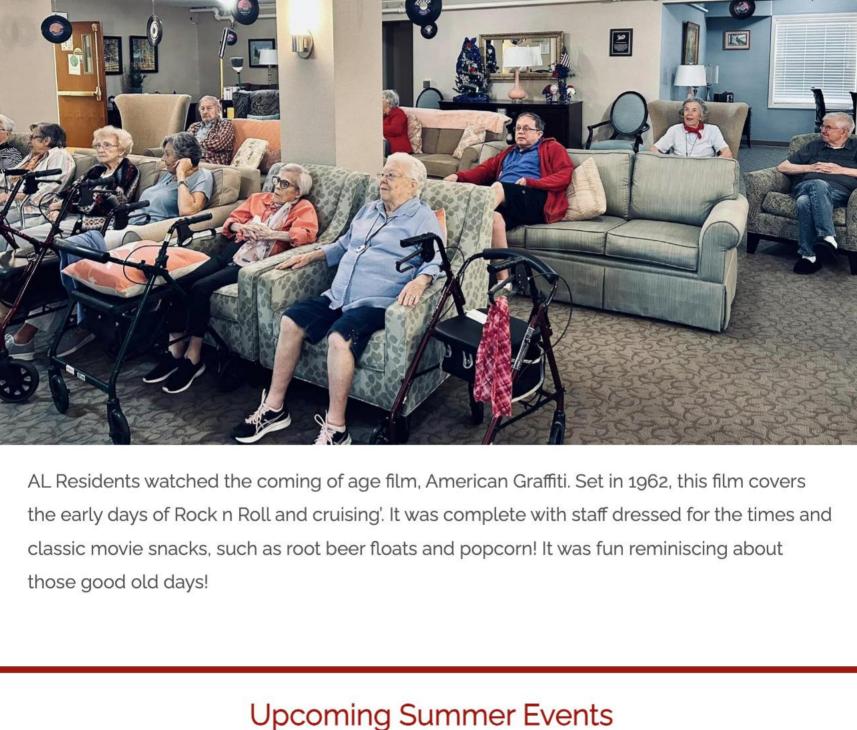
terms "independent living" and "assisted living." And maybe you're wondering what exactly is

the difference between the two options. The differences—and similarities for that matter—

between independent and assisted living are about meeting people's needs during various

Read More Copeland Oaks Luau





Join us around the Lake

Sunday, July 30th

1-4 PM

\$5 Registration for all classic vehicles. Register upon arrival before 2:00 if participating in contests.

Proceeds to benefit a local area charity

50/50 DRAWING &

RAFFLE BASKETS

We hope you join us!

Strawberry Pretzel Salad

summer treat!

Directions:

This easy to make dessert is a combination

of salty and sweet, making it the perfect

1. Preheat oven to 400 degrees.

Add the strawberries. Place in the refrigerator.

Bake 8 minutes. Cool on cooling rack.

FREE FOOD,

MUSIC & FUN!!

COPELAND OAKS

CRUISE-IN

What's Cooking at Copeland?



Filling: 8 ounces cream cheese (softened) 1 cup granulated sugar

> • 6 ounce package strawberry Jell-O • 2 cups boiling water 2 cups thinly sliced fresh strawberries

Topping:

2. In a bowl, whisk together Jell-O and boiling water until Jell-O is completely dissolved.

smooth. Spread over cooled crust. Cover and refrigerate until cool, 30 minutes or more.

5. Carefully spoon gelatin topping over filling. Refrigerate 4 to 6 hours or until firm.

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

Read All Recipes

Crust:

• 2 cups crushed salted pretzels

• 8 ounce container of frozen whipped

¾ cup butter (melted)

topping (thawed)

• 3 Tbsp granulated sugar

- 3. In medium bowl, mix Crust ingredients. Press into ungreased 13 x 9-inch baking dish. 4. In medium bowl, beat Filling ingredients with electric mixer on medium speed until
 - submit your favorite recipes to the Marketing Office.

Schedule a move-in date to an Independent Living Villa or Apartment and we will cover your



Copeland Oaks 800 South 15th Street

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moving costs up to \$1,500! The Oaks Foundation | Crandall Medical Center | Schedule your visit

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