

## THE COPELAND EXPERIENCE

June 2022

# A Glimpse Inside Copeland Oaks



TV commercial. Follow the link below to see why so many seniors choose to call Copeland Oaks home.

The local Fox 8 Team is helping answer that question!

We are so grateful to their talented team for capturing the true spirit of Copeland in our latest

Watch Now

Copeland Oaks Celebrates Flag Day



spectators along the route. Parade Marshal, Dick Bashore, escorted the Parade Queen, Evelyn Hewett. When asked how

the queen was chosen Sally said, "I chose her, it was just natural that Evelyn would be the

queen!"

the event. With around 100 participants and over 25 golf carts, the parade was a huge

success. Residents from all over campus were invited to participate and encouraged to

decorate their golf carts, bikes, and scooters with a patriotic theme. The drum line from

Alliance High School Band was also featured in the parade and stopped to perform for

for a couple of months now, it is our goal to host at least 4 villa association events this year. This parade is our first event like this that I know of," said Sally. To conclude the parade, residents were invited around the Lakeview Terrace for an ice cream

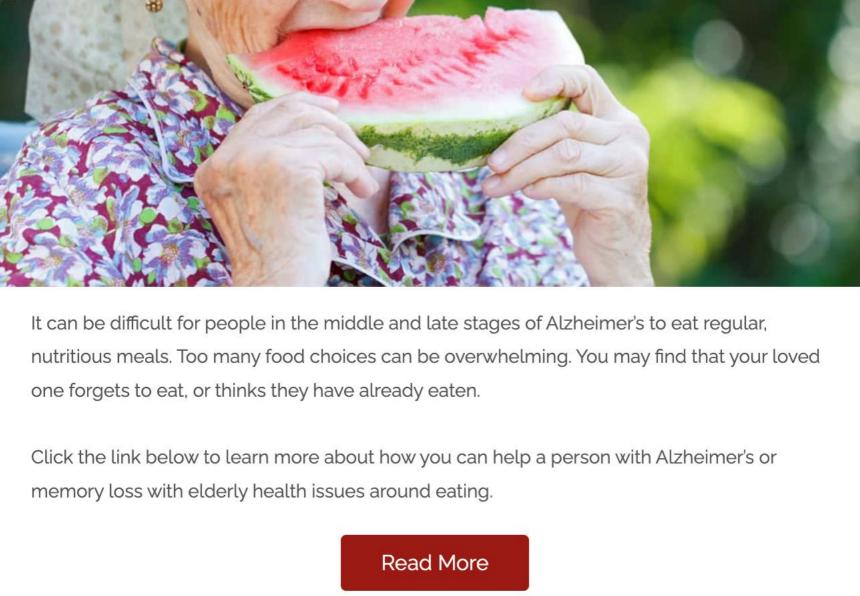
social provided by Copeland Oaks. The Villa Association has three more events planned for

the year, Game Day, Oktoberfest, and a Christmas dinner.

The Social Committee first started planning the parade in January. "We have been planning it

Tips for Helping a Person with Alzheimer's Eat Enough





Ingredients:

• 2 cucumbers, sliced

1 tbs of white vinegar

(not miracle whip)

1 tsp sugar

• 1/2 cup of mayonnaise

1/8 cup fresh dill weed

1/4 cup of onion, sliced

A dash of celery seed

(sweet onions work best)

Ground black pepper to taste

• 1 tsp kosher salt

What's Cooking at Copeland?

Directions:

Drain well!

ready to use.

Creamy Cucumber Salad

Nothing is more refreshing on a hot,

dinner.

summer day than this delicious, creamy

cucumber salad. It's the perfect crowd-

pleaser for your next BBQ party or potluck

- submit your favorite recipes to the Marketing Office.

Read All Recipes

1. Mix first 3 ingredients (cucumbers, kosher salt, & vinegar). Set aside for 30 minutes.

2. Mix together rest of ingredients and add to cucumber mixture and place in fridge til

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

Schedule a move-in date to an Independent Living Villa or Apartment before July 31, 2022 and receive TWO months of free rent. PLUS we will cover your moving costs up to \$1,500!



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