

THE COPELAND EXPERIENCE

March 2023

Join Us for Our Spring Showcase



COPELAND OAKS
A Senior Living Community

Spring Showcase

March 21, 2023



4:30-5:30pm – Open house and light dinner

5:30-6:30pm – Q&A panel
Prize bingo to immediately follow!

Join us as we kick off the Spring season by showcasing all that Copeland Oaks has to offer. You will have the opportunity to hear from our panel of staff and residents while enjoying an evening of food and fun.

Please call us at 330-938-1093 to RSVP by March 20th

Addressing Different Care Needs for Couples in Senior Living



Transitioning into assisted living is a significant life change that can be emotionally challenging for many people. But, making this shift can be a little easier when a couple can do it together.

The truth is that many couples experience different health challenges as they age. While one partner may experience the common aches and pains that come with aging, another may face significant health issues from a chronic health condition. Typically, the healthier person ends up taking on a caregiver role, supporting the needs of their partner. That's where assisted living can have dramatic benefits for couples entering their next phase of life.

Check out our blog to learn more about our care support options for couples!

[Read More](#)

Get a Bird's Eye View of Copeland Oaks



Check out this awesome aerial video of our campus! We are proud to offer all-inclusive amenities, skilled nurses, and beautiful homes to our residents! We hope you join us.

[Watch on YouTube](#)

What's Cooking at Copeland?



St. Patrick's (Jelly-O Poke) Cake

It's your lucky day! Enjoy magical cheer with this easy cake!

Follow the recipe to satisfy your sweet tooth – Pair it with your favorite coffee or other beverage!

Ingredients:

- 1 box white cake mix
- (2) 3 oz lime Jell-O packages
- 1 cup boiling water
- ½ cup cold water
- 8 oz carton Cool Whip
- green sprinkles

Directions:

1. Prepare and bake white cake according to package directions in a greased 9x13 pan. Allow to cool.
2. Dissolve Jell-O in boiling water, stir in cold water and set aside.
3. Once cake cooled, with a large meat fork poke holes all over the cake around 1-2 inches apart. Slowly pour Jell-O over cake. Cover and refrigerate.
4. Once cooled and set, spread Cool Whip over cake and decorate as desired.

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!