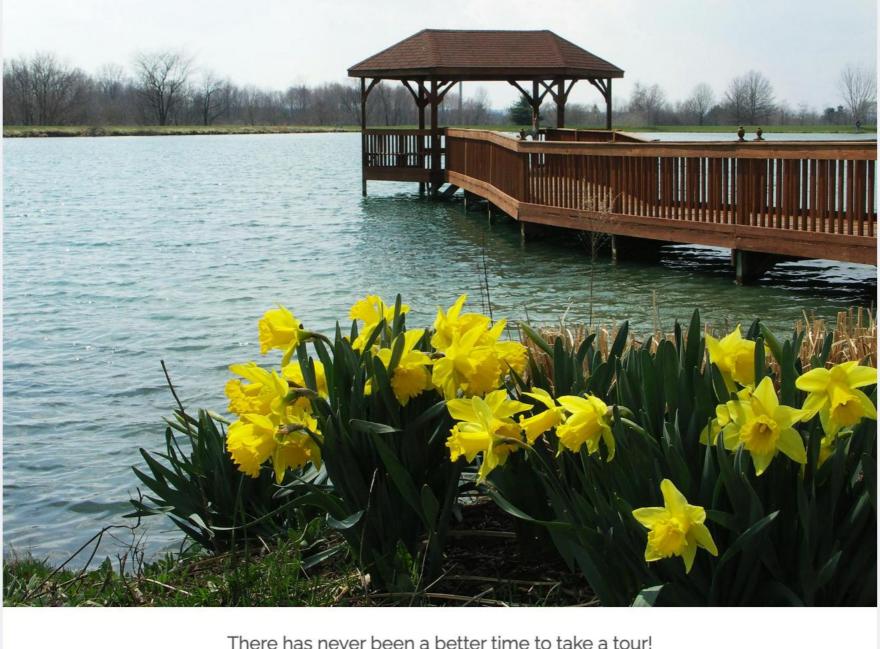


## THE COPELAND EXPERIENCE

May 2022

# Spring Has Sprung at Copeland Oaks



Fill out the Tour Request Form on our website or call 330.938.6126 to schedule your tour today.

Campus tours are FREE and personalized. Whether you are curious about Assisted Living

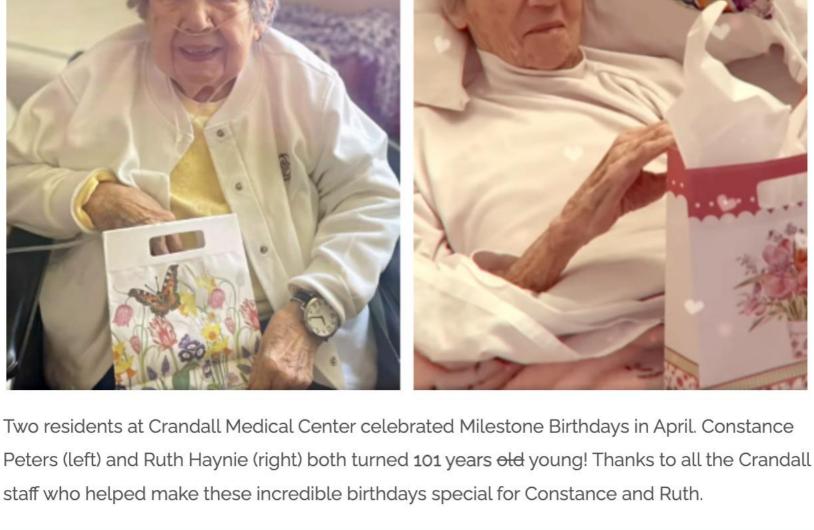
Apartments, looking at our spacious Villas or want to learn more about Memory Care,

Copeland Oaks is ready to welcome you to our campus.

Schedule Tour

Milestone Birthday Celebrations





The Real Cost of Assisted Living Compare Copeland Oaks Understanding the costs of Assisted Living can be difficult – especially when comparing

assisted retirement communities. Copeland Oaks makes it easy. Here are some questions to

ask yourself when researching different Assisted Living facilities.

## 1. What do Assisted Living fees not cover?

2. How do Assisted Living Costs compare to the

3. Are there cost savings for Veterans?

Don't get surprised with hidden fees. Copeland Oaks Assisting Living costs are all-inclusive. Residents may access everything our campus

Know if you are paying too much. Assisted Living Costs are Copeland Oaks are in line with

> work with programs that help Veterans with Assisted Living. 4. Is Medicaid Accepted?

Some retirement communities, like Copeland,

What's Cooking at Copeland?

# national average? the national average.

has to offer.

Make sure you are covered! Also ask if they offer education and assistnace to help seniors understand their coverage and benefits.

For all other questions about Assisted Living – talk to the

experts at Copeland Oaks. You can expect transparency.

Learn More About Assisted Living at Copeland Oaks.

### Spring Strawberry Bundt Cake Ingredients For the Cake: • 1- 16 oz. boxed white cake mix

spray. Set aside.

for the glaze.

Directions:

This simple recipe from Renee's Kitchen

transformed into a beautiful, moist cake

starts with a boxed cake mix that is

bursting with strawberry flavor!

### Ingredients For the Glaze: • 1/4 cup unsalted butter 1 1/2 cup powdered sugar

the correct consistency)

3 TBSP all purpose flour

1/2 cup canola oil or vegetable oil

1- 4 serving package of Sugar Free or

regular strawberry flavored gelatin

3 TBSP to 1/4 cup milk (adjust to get)

• 3/4 cup chopped, fresh or frozen

strawberries, partially thawed

3 large eggs

3/4 cup water

1. Preheat oven to 350 degrees. Spray non-stick surfaced 10 cup bundt pan with cooking

2. In large bowl, combine all cake ingredients except strawberries and mix with electric

mixer on low until combined, then on high for about 2 minutes. Fold in strawberries.

3. Bake for 40 - 45 minutes or until toothpick inserted into center comes out clean. Cool in

pan for 10-15 minutes, then invert onto serving plate and cool completely.

5. Once cake is completely cooled, glaze the top. Allow glaze to set before serving.

submit your favorite recipes to the Marketing Office.

Read All Recipes

- 4. While cake is cooling make the glaze by combining e butter, powdered sugar, 1/2 teaspoon vanilla and milk. Adjust the amount of milk to get the consistency you desire
- 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

Pour into prepared bundt pan and smooth surface.

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!

The Oaks Foundation | Crandall Medical Center | Schedule your visit





Copyright © 2018. All rights reserved.

Copeland Oaks 800 South 15th Street Sebring, OH, 44672 Call Us: 330-938-1093