

THE COPELAND EXPERIENCE

November 2021

Villa Living at Copeland Oaks "Feels Like Home"...



When Bob and Mary Kay Hawkins decided to downsize, they were looking for a new community to call home. See their story and learn about the many ways Copeland Oaks feels like home.

[Watch on YouTube](#)

How close are you to your retirement goals?

Financial planning is crucial when it comes to saving for retirement. What kind of lifestyle do you want to live when you retire – Do you want to stay in a house as long as possible? Do you plan to downsize? Do you want to be part of a retirement community?

Having a solid financial retirement plan and knowing where you stand helps eliminate stress and allows you to enjoy your retirement the way you envisioned it.

Copeland Oaks offers a retirement calculator to help you understand how much you'll need to retire comfortably.

[See Calculator](#)



Medicare Tips for Seniors

Medicare can be a complicated program to navigate. Whether you're just aging into Medicare or are prepping for another year of enrollment, Copeland Oaks can help you better understand the program. Check out these medicare tips for seniors will help you simplify the process.

[Read More](#)

What's Cooking at Copeland?



Slow Cooker Apple Crisp

Nothing says Autumn like warm apples! This delicious Fall dessert bakes in a crock pot, feeds a crowd and sure to be hit.

This recipe is also customizable – add other Fall fruits or get creative with your toppings.

Ingredients:

- 6 cups chopped apples, skin on (your choice of apples)
- 1/3 cup sugar
- 1 teaspoon cinnamon
- 1 tablespoon cornstarch

For the crisp topping:

- 1/2 cup all purpose flour
- 1 cup rolled oats
- 1 teaspoon cinnamon
- 1/3 cup packed brown sugar
- 1/2 cup butter, melted

Directions:

1. Add the apple pieces, sugar, cinnamon and cornstarch to a large bowl and toss well. Set aside.
2. Add the flour, oats, cinnamon, and brown sugar to a medium bowl and whisk until combined.
3. Pour the melted butter over the flour mixture and toss with a fork until everything is moistened and well combined.
4. Pour the apple mixture into your slow cooker and even out the top with a spoon.
5. Spread the flour mixture over the apples evenly with a spoon.
6. Put the lid on the slow cooker and cook for 2 hours on high or 3 1/2 to 4 hours on low.
7. Serve with vanilla ice cream, whipped cream and caramel sauce or your choice of topping.

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 before December 31, 2021 and receive TWO months of free rent. PLUS we will cover your moving costs up to \$1,500!