

THE COPELAND EXPERIENCE

November 2023

Copeland Oaks 60th Anniversary



"The 60th anniversary of Copeland Oaks Retirement Community is a momentous occasion. It's a time to reflect on our journey, celebrate our achievements, and look forward to a future filled with even more opportunities to make a difference in the lives of our residents. Our success is a testament to the power of partnership, dedication, and unwavering commitment to our resident's well-being."

- Lisa Gentile, Chief Development Officer and Senior Campus Director

Watch our [60th-anniversary video](#) and learn why residents continue to choose Copeland Oaks!

Upcoming Christmas Concerts



Christmas Concerts

Join us for a jolly celebration of the holiday season with our Christmas Concert Series! In the coming weeks, several groups will be visiting Copeland Oaks in Murphy Auditorium. We look forward to these groups helping us get in the holiday spirit! The Christmas Concert Series schedule is listed below.

- **Youngstown Area Community Concert Band:** Tuesday, December 5th at 7PM
- **West Branch Young and Alive Jazz Band:** Monday, December 11th at 2PM
- **Swingin' Along:** Tuesday, December 12th at 2PM

Benefits Of A Continuing Care Retirement Community



Continuing Care Retirement Communities, or CCRCs, are designed to support seniors at all stages of life. Benefits to living in a CCRC include maintenance-free living and financial security. Discover how the CCRC at Copeland Oaks benefits our residents.

[Read More](#)

What's Cooking at Copeland?



Gingerbread Cheesecake Dip

A 5-minute delicious dip that will be perfect for all of your holiday parties!

Ingredients:

Dip Ingredients:

- 1 8 oz. room-temperature full fat brick of cream cheese
- ½ cup molasses
- ¼ cup light brown sugar, firmly packed
- 2 tbsp powdered sugar
- 1 tsp ground ginger
- 2 tsp ground cinnamon
- ½ tsp ground nutmeg
- ½ tsp ground cloves
- 1 cup Cool Whip (from a tub, not a can)

For Serving:

- Graham crackers
- Gingerbread cookies
- Apple slices
- Pretzels

Directions:

1. In a large bowl, beat the softened cream cheese with a hand mixer for about 2 minutes until light and fluffy.
2. Add molasses, light brown sugar, and powdered sugar. Blend for another minute, then add spices and repeat.
3. Fold in Cool Whip until combined.
4. Serve immediately or chilled.

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!