

THE COPELAND EXPERIENCE October 2023

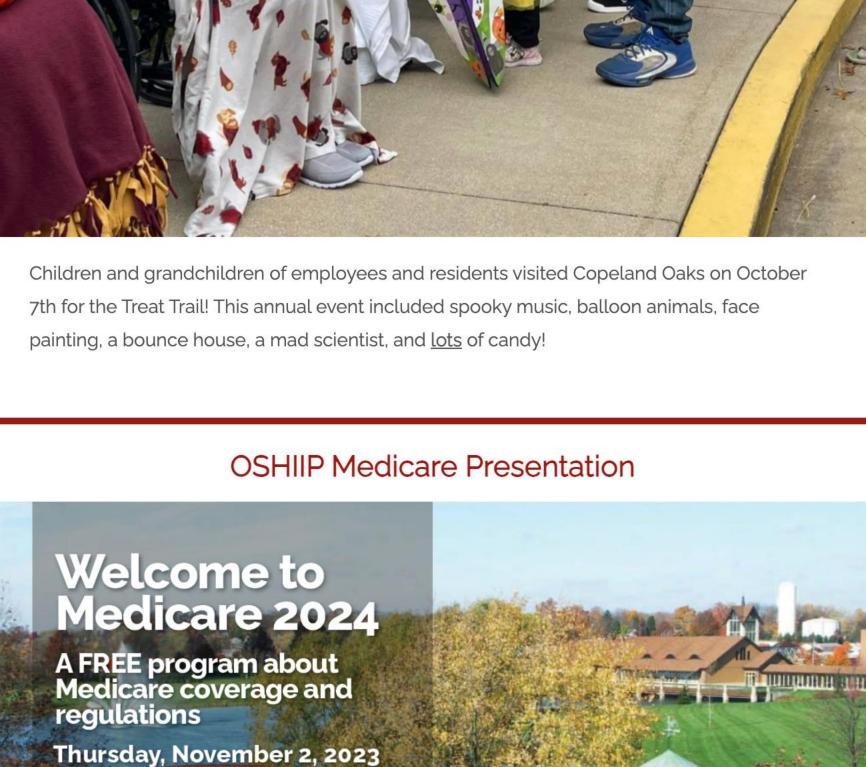
One of America's Best!



Wellness Day 2023

be one of 20 facilities recognized with this award.





TWO SESSIONS: 2PM & 6PM

In Murphy Auditorium

on the campus of

Copeland Oaks

and ways to pay.

This free public information session will take place on Thursday, November 2nd at 2 p.m. and 6 p.m. in Murphy Auditorium on the campus of Copeland Oaks Retirement Community (800 S.15th St., Sebring). For more information on the Medicare 2024 information session or to RSVP, call 330-938-1093.

Memory Care: Understanding Costs & Options

A representative from the Ohio Senior Health Insurance Information Program (OSHIIP) is

coming to Copeland Oaks to present information about Medicare 2024. This free informative

Plans, Medicare supplemental insurance, Medicare Part D (drug coverage), qualifications for

session will discuss and answer questions about Medicare coverage, Medicare Advantage

eligibility for both Medicare and Medicaid, long-term care insurance, and more. The

presentation is to help those who are eligible for Medicare, or their family members and

caregivers, feel prepared to make educated decisions regarding their future healthcare

When it's time to consider memory care for a loved one, options and costs can feel

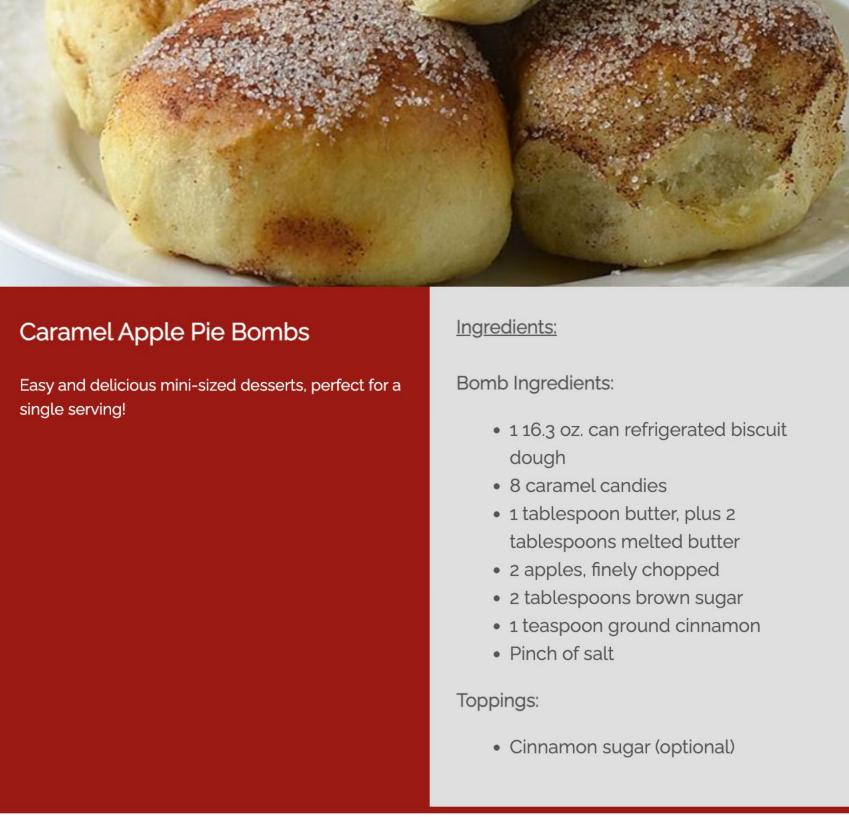
overwhelming. Our latest blog highlights the different memory care options available at

Copeland Oaks. We also break down amenities that are included in the cost of memory care

What's Cooking at Copeland?



Read More



1. Preheat oven to 350 degrees F and grease a medium cooking dish with cooking spray.

3. Add apples, brown sugar, cinnamon, and salt. Cook until the apples are tender, about 5

5. Place 1 tablespoon of apple pie filling in the center of the dough circle and one caramel

7. Once you have pinched the edges, gently roll the ends under into more of a ball shape.

9. Sprinkle with cinnamon sugar and bake for about 30 to 35 minutes or until golden

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

2. In a medium skillet over medium-high heat, melt 1 tablespoon butter.

6. Create a ball, pinching together the loose ends of the biscuit dough.

brown. 10. Transfer bombs to a platter and serve.

4. Remove biscuits from the can and stretch slightly.

8. Place into a cooking dish and brush with melted butter.

Directions:

minutes, and set aside.

candy on top of the apples.



The Oaks Foundation | Crandall Medical Center | Schedule your visit

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Sebring, OH, 44

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

Crandal Medical The Center The Oaks Foundation

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