

THE COPELAND EXPERIENCE March 2024

The New and Improved 5th Floor Wellness Center

5th Floor Wellness Center



 Fully Renovated Wellness Center One-on-One Personal Training Indoor Swimming Pool

Copeland Oaks offers everything you need to stay active without having to leave campus! Our

The Copeland Oaks Wellness Center recently underwent a complete renovation to enhance

Wellness Department gives residents access to

the workout experience for our residents, including the addition of 8 new selectorized weight

Group Fitness Classes

machines. Residents can enjoy a full-body workout by utilizing the circuit of machines along

and cardio equipment.

Chair Yoga

Chair POUND

AquaMobility

with dumbbells, kettlebells, treadmills, NuSteps, ellipticals, bikes, and more! In addition to the main Wellness Center, there are two smaller workout areas on campus equipped with weights

Schedule an appointment with a personal trainer to come up with the perfect plan for your goals and needs, or sign up for a group fitness class that suits your fitness level. Classes range from chair-based to standing exercises aimed at improving muscular strength, cardiovascular endurance, range of motion, balance, and flexibility. Some of the Classes Offered at Copeland Oaks Include:

 Strength and Mobility Balance Cardio Intervals AquaFit

Upcoming Events - Save the Date!

CALENDAR

5

12

19

26

WED

10

17

24

31

TUE

9

16

23

30

MON

15

22

29

SUN

28

THU

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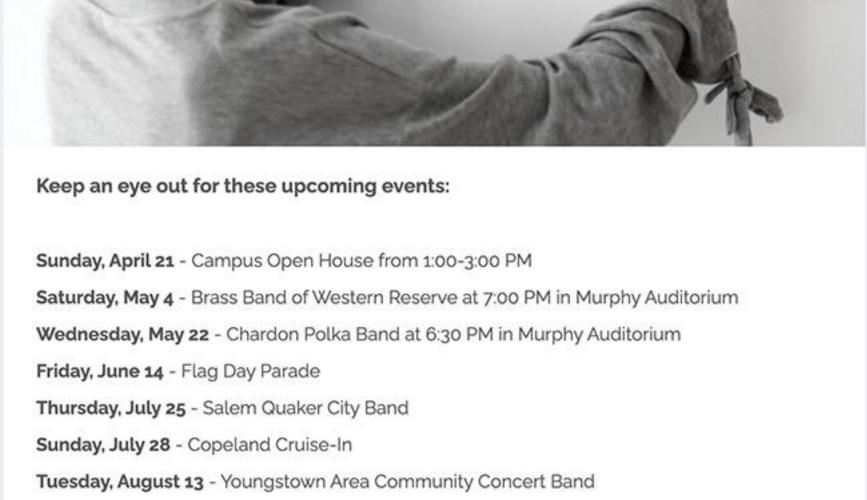
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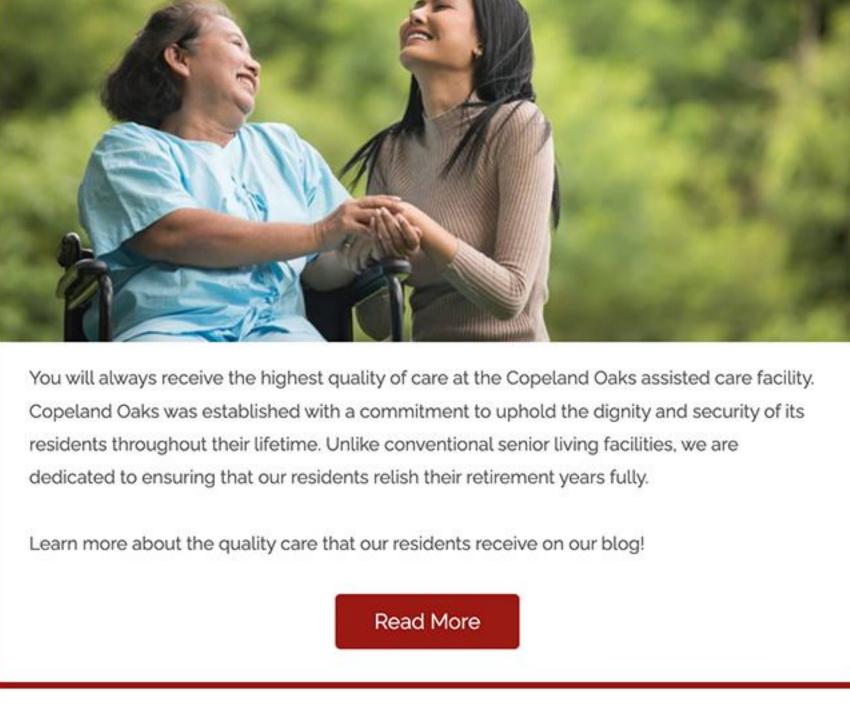
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At Copeland Oaks, residents have everything they need to prioritize their health and wellbeing right here on campus!

- We hope to see you at these events; join in on the fun!

Receiving Quality Care at Copeland Oaks





What's Cooking at Copeland?

Ingredients: Pepper Ricotta Primavera 1 cup part-skim ricotta cheese Try this light and healthy spring pasta ½ cup fat-free milk dish! 4 teaspoons olive oil 1 garlic clove, minced ½ teaspoon crushed red pepper flakes · 1 medium green pepper, julienned 1 medium sweet red pepper, julienned 1 medium sweet yellow pepper, julienned 1 medium zucchini, sliced 1 cup frozen peas, thawed ¼ teaspoon dried oregano ¼ teaspoon dried basil · 6 ounces fettuccine, cooked and drained Directions:

1. Whisk together ricotta cheese and milk; set aside.

4. Add all peppers, zucchini, peas, oregano, and basil.

Cook and stir over medium heat until vegetables are crisp/tender, about 5 minutes.

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

Add cheese mixture to cooked fettuccine and top with vegetables.

In a large skillet, heat oil over medium heat.

Add garlic and pepper flakes; sauté 1 minute.

7. Toss and serve!

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Independent Living option!!

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