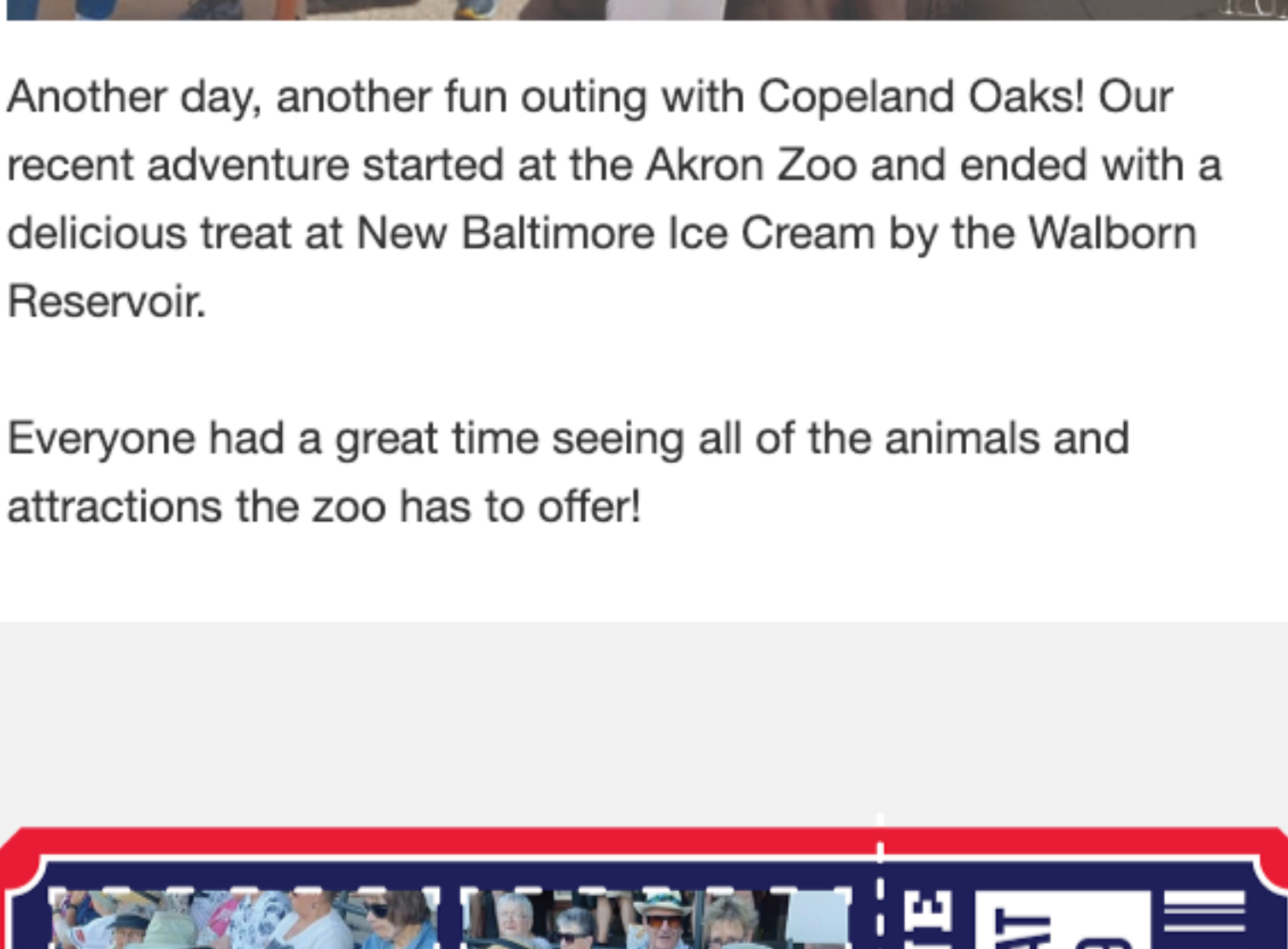




Crandall Medical Center - The Oaks Foundation

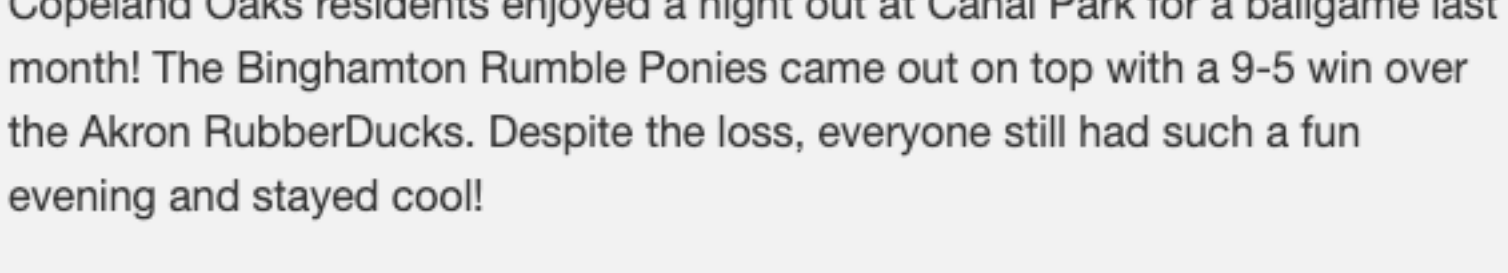
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Copeland Oaks Takes a Trip to the Akron Zoo



Another day, another fun outing with Copeland Oaks! Our recent adventure started at the Akron Zoo and ended with a delicious treat at New Baltimore Ice Cream by the Walborn Reservoir.

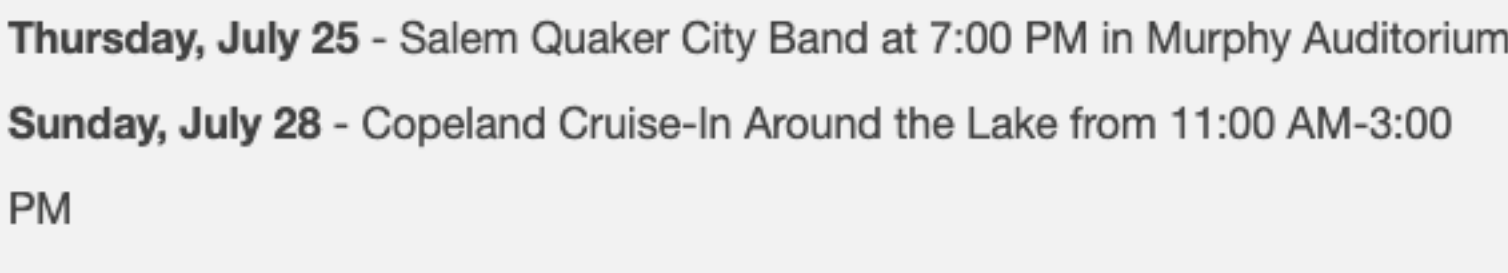
Everyone had a great time seeing all of the animals and attractions the zoo has to offer!



Akron RubberDucks vs. Binghamton Rumble Ponies Game

Copeland Oaks residents enjoyed a night out at Canal Park for a ballgame last month! The Binghamton Rumble Ponies came out on top with a 9-5 win over the Akron RubberDucks. Despite the loss, everyone still had such a fun evening and stayed cool!

Upcoming Events - Save the Date!



Keep an eye out for these upcoming events:

Thursday, July 25 - Salem Quaker City Band at 7:00 PM in Murphy Auditorium

Sunday, July 28 - Copeland Cruise-In Around the Lake from 11:00 AM-3:00 PM

Tuesday, August 13 - Youngstown Area Community Concert Band at 7:00 PM in the Crandall Parking Lot

We hope to see you at these events. Join in on the fun!

The Benefits of Choosing a Career in Senior Living

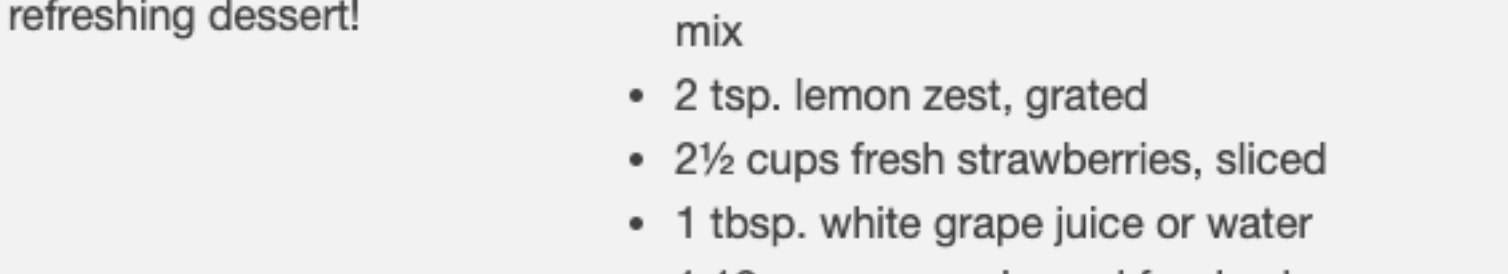


If you are looking for a stable job where you can make a difference in people's lives, then a career in senior living might be right for you! With America's population becoming the oldest it's ever been, the demand for senior living and memory care jobs will only continue to grow.

Working in senior and assisted living facilities has many benefits, and we highlight them in our recent blog article!

[Read More](#)

What's Cooking at Copeland?



Strawberry Lemon Trifle

Celebrate the flavors of summer with this refreshing dessert!

- Ingredients:**
- 4 oz. fat-free cream cheese, softened
 - 1 cup fat-free vanilla yogurt
 - 2 cups fat-free milk
 - 1 3.4 oz. package instant lemon pudding mix
 - 2 tsp. lemon zest, grated
 - 2½ cups fresh strawberries, sliced
 - 1 tbsp. white grape juice or water
 - 1 12 oz. prepared angel food cake
- Optional Ingredients:**
- Whipped topping
 - Additional strawberries

- Directions:**
1. In a large bowl, beat cream cheese and yogurt.
 2. Once combined, add milk, pudding mix, and lemon zest. Beat until smooth.
 3. In a blender, process ½ cup strawberries and grape juice (or water) until blended.
 4. Cut cake into 1-in. cubes.
 5. Place ⅓ of the cubes in a trifle bowl or 3-qt. serving bowl.
 6. Top the cubes in the bowl with ⅓ of the pudding mixture and half of the remaining strawberries.
 7. Drizzle half of the strawberry sauce on top.
 8. Repeat steps 5-7 with the remaining ingredients for additional layers.
 9. If desired, garnish with whipped topping and additional strawberries.
 10. Cover and refrigerate for at least 2 hours.
 11. Serve and enjoy!

CALLING ALL COPELAND ASPIRING CHEFS AND BAKERS

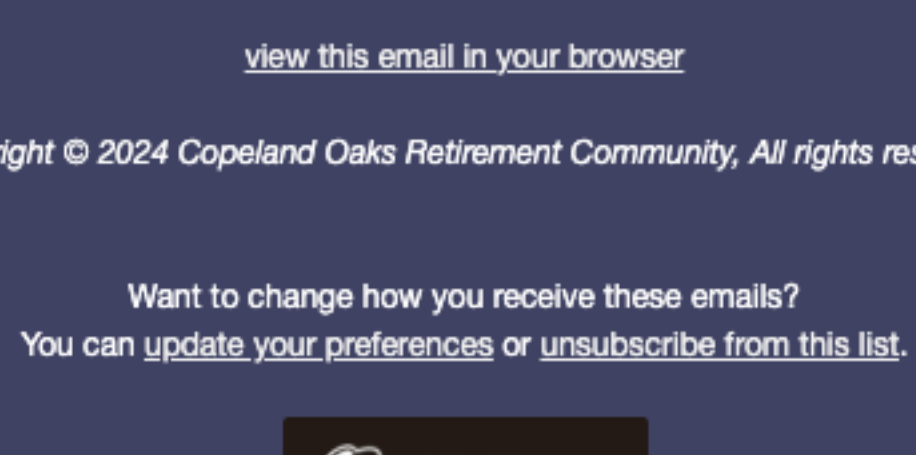
Do you have a recipe you want to share? We'd love to feature it in our newsletter. Please submit your favorite recipes to the Marketing Office.

[Read All Recipes](#)

Please join us for cars, food, and music! Registration is \$5 from 11:00 AM-1:00 PM. There will be Raffle Baskets and 50/50 tickets, and all proceeds go to a local charity.

Last year roughly 250 cars were parked on our grounds to be enjoyed by everyone. Please join us!

[Contact Us](#)



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