

**Prom Night at Copeland Oaks** 

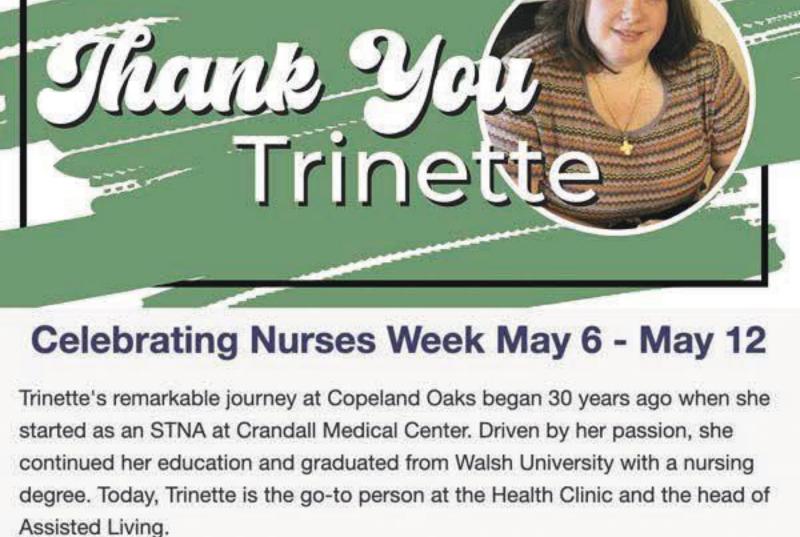


John Hampu Band. They indulged in a delicious spread prepared by our talented Dietary Department, surrounded by

festive decorations from Just For Fun Yard Cards and Balloons. The highlight was crowning our Prom King Ron and Queen Beverely! Photographer Amanda Mceldowney captured these cherished memories that will stay with our residents forever.

Our residents danced the night away to the lively tunes of The

It was truly a night to remember!



Copeland Oaks is truly fortunate to have such an invaluable asset like Trinette, whose unwavering commitment has spanned three decades. We are so lucky to have her!

**Upcoming Events - Save the Date!** 

Her dedication shines through as she goes above and beyond to make

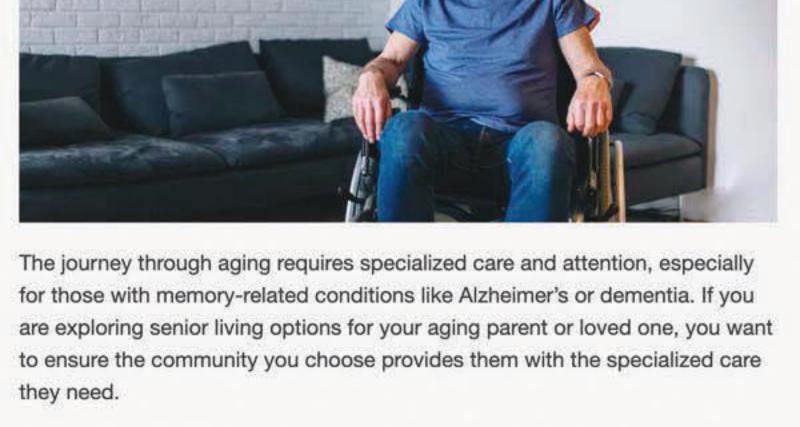
Copeland Oaks, where she is also a devoted mom at home.

residents feel special and well-cared for. Trinette's busy life extends beyond



What is the Difference Between Memory Care for Alzheimer's and Assisted Living?

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



Learn more on our blog as we explore the key differences between memory

care for Alzheimer's or dementia and traditional assisted living to help you

Ingredients:

· 3 cucumbers, medium size

1 pint grape tomatoes

1 container feta cheese

2 tbsp balsamic vinegar

1 tsp dried oregano

1 can black olives

½ red onion

· 2 tbsp olive oil

Mediterranean

Refreshing side dish for

any of your BBQs this

Cucumber

Salad

Summer!

Directions:



## Chop the cucumber into even pieces and place in a large salad bowl. If preferred, peel the cucumbers and remove the seeds. Cut the tomatoes into halves or quarters and add them to the bowl. Finely dice the red onion, also adding it to the bowl. 4. If desired, chop or slice the black olives, placing the olives and feta in the bowl with the veggies. 5. In a small bowl, make the dressing by whisking the olive oil, balsamic vinegar, and dried oregano until well mixed. Add the dressing to the vegetable bowl and toss until evenly coated. 7. Cover and chill for 30 minutes to allow the flavors to meld, then serve!

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

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