

Turtle Times

March 2018

Volume VIII, Issue 3



The Luck of the Irish 🍀

Turtle Facts



Green sea turtles are the only aquatic turtles that are herbivores. Their diet of seagrass and algae is thought to contribute to the greenish color of their fat, from which they get their name.

Patrick, the Irish patron saint who for whom this holiday is named, was not actually Irish, but British. He is memorialized for introducing Christianity to Ireland.

Blue was originally the customary color to wear on St Patrick's Day. It wasn't until 1798, during the Irish Rebellion, that wearing a green clover on a coat lapel became a symbol of Irish nationalism, and the tradition of wearing green soon followed.

Pet of the Month

Jax



This is Jax, a 3 year old terrier mix. He never meets a stranger, and loves being outdoors, especially when it involves going to the lake or playing fetch.

March Flower



Daffodil

March Stone



Aquamarine

March Holidays

March 17 - St Patrick's Day
March 20 First day of Spring

Welcome, Spring!

Turtle Creek is Energy Star Certified.



The EPA Energy Star certification is earned by commercial buildings that use an average of 35% less energy than typical buildings and also release 35% less carbon dioxide into the atmosphere.

Happy
Birthday

to all Turtle Creek
residents
celebrating a
birthday in March!

We want your photos, pet pictures & recipes! Send to abigail@turtlecreekbranson.com



Turtle Creek Staff

Doris Adams Property Manager
Abigail Maxwell Resident Services
Jim Evans Facilities Supervisor

Safe House

The Turtle Creek Office is designated as a Safe House during business hours. This is for children locked out or who feel in danger. This is not a baby sitting service.



Turtle Up!



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**Daylight savings time begins on Sunday, March 11.
Don't forget to turn your clocks forward!**



Upcoming Events

Turtle Creek Events - at the Clubhouse

Wednesday, March 7 & 21 Ladies' Coffee Talk, 10 a.m.

Wednesday, March 14 & 28 Men's Coffee Talk, 10 a.m.

Friday, March 23 Turtle Creek Game Night, 5:30 p.m. - 7 p.m.

Area Events

March 1 - 5 Spring Musical: Mary Poppins, College of the Ozarks

March 8 - 11 Annie the Musical, Historic Owen Theatre, Downtown Branson

March 14 - 31 March Ride Days, Silver Dollar City

March 15 - 17 Praisefest Branson, Mansion Theatre

March 17 Easter Egg Scramble, Stockstill Park, 9 a.m.

March 17 St. Patrick's Barn Dance, Sycamore Creek Family Ranch, 7 - 10 p.m.

March 17 Hughes Brothers Luck of the Irish Show, 8 p.m.

March 24 - 25 2018 Big Bass Tour, Long Creek Marina

Slow Cooker Beef Stew



From CookingClassy.com

Ingredients

- 2 1/2 lbs. chuck roast, trimmed & diced
- Olive oil
- Salt & freshly ground black pepper
- 1 large yellow onion, chopped
- 3 medium celery stalks, chopped
- 4 cloves garlic, minced

- 1/4 cup tomato paste
- 3 cups low-sodium beef or chicken broth, divided
- 1 Tbsp Worcestershire sauce
- 1 Tbsp low-sodium soy sauce
- 1 tsp dried thyme
- 1 sprig rosemary (or 3/4 tsp dried)
- 1 1/2 lbs. yellow potatoes, diced
- 1 lb. carrots, peeled and cut into 1 inch chunks
- 1 1/2 Tbsp cornstarch
- 1 1/2 cups frozen peas
- 1/4 cup minced fresh parsley

Directions

- Heat olive oil in a large skillet. Season beef with salt and pepper. Sear in skillet until browned, turning once halfway through, about 4 - 5 minutes. Transfer to slow cooker.
- Sauté onions and celery 3 minutes. Add garlic; sauté 30 seconds.

- Add tomato paste; cook one minute, stirring constantly. Add 1 cup of broth along with Worcestershire, soy sauce, thyme and rosemary.
- Layer potatoes and carrots over beef in slow cooker, then pour in the broth mixture in skillet into slow cooker along with remaining 2 cups beef broth. Season lightly with salt and pepper. Cover and cook on low heat for 7 - 8 hours.
- Whisk together cornstarch with 1 1/2 Tbsp water until smooth. Pour into slow cooker and gently stir, cover and cook on high heat for 20 - 30 minutes until thickened.
- Stir in peas and half of the parsley. Serve warm garnished with remaining parsley.