Turtle Times October 2018

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Autumn Harvest

Turtle Facts

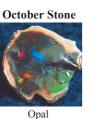


Photo: Steve Garvie, Wikipedia

The largest of all turtles is the leatherback sea turtle. Adults can grow to 6.5 feet long and weigh over 2,000 pounds.







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.

Anniversary, Turtle Creek!

Turtle Creek turns 10 years old this month!

October Holidays

October 8 - Columbus Day October 31 - Halloween



to all Turtle Creek residents celebrating a birthday in October!

Pet of the Month Daenerys



Daenerys is a 3 year old Bengal mix and a complete princess. She's beautiful, independent and stubborn, but she's also very loving. She's quiet, protective and knows she runs the house.

We want your photos, pet pictures, recipes, and announcements! Send to ahigail@turtlecreekbranson.com



Turtle Creek Staff Doris Adams Property Manager Abigail Maxwell Resident Services **Brandon Mooney** Facilities Supervisor





October is a reminder to get a mammogram screening. If you do not have health insurance, call Kami at the Women's Center at Cox Branson: 417-348-8313. They have assistance available to ensure that everyone gets a screening.

Want some great ideas for activities the area offers? Head over to our blog, turtlecreekbranson.com/blog

Chicken Adobo



From staff member Abigail Maxwell

"This is an easy recipe I often prepare when I have guests over but don't want to spend a lot of time in the kitchen. It's scrumptious!"

Ingredients

- 1/4 cup apple cider vinegar
- 1/2 cup water

- 1/4 cup soy sauce
- 4 cloves garlic
- 1 teaspoon dry mustard
- 1 Tablespoon honey
- 1 teaspoon cumin
- 6 8 chicken thighs
- Cooked rice

Directions

- Mix the first 7 ingredients together. Pour over chicken and marinate overnight or at least one hour.
- Bake at 400° until cooked through, about 35 40 minutes.
- Pour off marinade and set aside.
- Broil chicken 4 inches from heat, for 2 3 minutes until golden brown.
- Pour marinade over chicken and serve over hot cooked rice.