Turtle Times October 2019

Volume IX, Issue 10





TRICK OR TREAT

OCTOBER 31ST

5 P=W= - 7 P=W=

BRANSON

LANDING

TANGER OUTLETS

BRANSON

Turtle Facts

Photo by **David Dibert** from **Pexels**

Turtles cannot project their tongues out of their mouths. They flap the loose skin under their chin or throat to smell.

September Flower September Stone





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.

WALLOWEEN FUN

October 4-27 SHEPHERD'S SPOOKTACULAR Shepherd of the Hills Every Friday, Saturday, Sunday All Day HAUNTED HOLLOW

FRIDAYS & SATURDAYS

October 26 BOONANZA BRANSON REC PLEX 5 p.m. - 8 p.m.



McKenna's Pumpkin Patch TUESDAY - THURSDAY 10 A.M. - 6 P.M. FRIDAY & SATURDAY 10 A.M. - 7 P.M. SUNDAY

11 A.M. - 7 P.M.

October Holidays

October 14 - Columbus Day October 31 - Halloween



to all Turtle Creek residents celebrating a birthday in October!

Pet of the Month Hannah



Hannah was quite skittish for a while -given her background -she would have free reign of the house when I was home but if anyone else came over she would not come out from under the bed. However, since moving here to Branson it's like she's a new cat... she comes out when my friends are over and she's let a few of them even pet her.

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



<u>Turtle Creek Staff</u> Doris Adams Property Manager Hollie Sturms Resident Services Brandon Mooney Facilities Supervisor



Supporting the *Fighters*, Admiring the *Survivors*, Honoring the *Taken*, And Never, Ever Giving Up *HOPE*.



Can you find the other pink ribbon? The first two residents to let us know will win a prize! Good luck!



APPLE BUTTER PORK LOIN Allrecipes.com

INGREDIENTS

- 2 (2 LB) BONELESS PORK LION ROAST
- SEASONING SALT TO TASTE
- 2 C APPLE JUICE
- 1/2 C APPLE BUTTER
- 1/4 C BROWN SUGAR
- 2 TBSP WATER
- 1/4 TSP GROUND CINNAMON
- 1/4 TSP GROUND CLOVES

DIRECTIONS

1. Preheat the oven to 350 degrees F (175 degrees C).

2. Season the pork loins with seasoning salt, and place them in a 9x13 inch baking dish or small roasting pan. Pour apple juice over the pork, and cover the dish with a lid or aluminum foil.

3. Bake for 1 hour in the preheated oven. While the pork is roasting, mix together the apple butter, brown sugar, water, cinnamon, and cloves.

4. Remove pork roasts from the oven, and spread with apple butter mixture. Cover, and return to the oven for 2 hours, or until fork-tender.