

# Turtle Times

## December 2019

Volume IX, Issue 12



# MERRY CHRISTMAS!



## Turtle Facts



Foster Aldridge, G. (2018, May 23). *Smithsonian Insider*. Retrieved from: <https://insider.si.edu/2018/05/five-fun-facts-about-turtles-and-tortoises-on-world-turtle-day/>

Turtles “brumate” in winter. Brumation is a hibernation-like state specific to cold-blooded animals. Like other reptiles, turtles are ectothermic, meaning their body temperature is regulated by their environment.



## 5th Annual Holiday Decorating

Contest

It's again time for our annual contest! Decorate your patio/balcony, front door, or patio home for judging on December 19th. See a complete list of rules on the back.

Prizes are as follows:

**Best All Around – \$75.00 Visa gift card**

**Best Patio – \$50.00 Visa gift card**

**Best Door - \$25.00 Visa gift card**

December Flower



Narcissus

December Stone



Blue Topaz

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.

## December Holidays

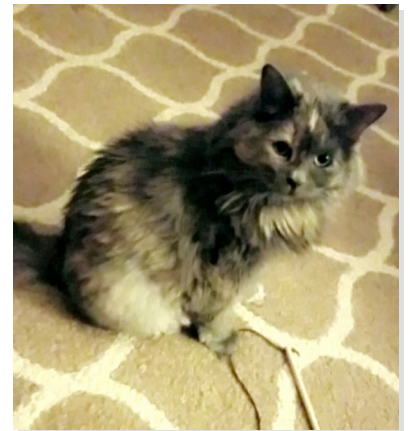
*Happy Birthday*

to all residents celebrating a birthday in December!

**December 21**  
Winter begins  
**December 25**  
Christmas Day  
**December 31**  
New Year's Eve

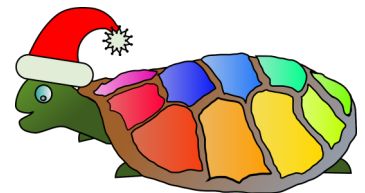
## Pet of the Month

Cookie



Cookie is an adopted Maine Coon cat. She is incredibly sweet and loves to play with people. She is 8 years old and still very playful. Cookie loves playing in water and will chase after balls we throw.

**Send your photos, recipes, or announcements to [hollie@turtlecreekbranson.com](mailto:hollie@turtlecreekbranson.com)**



## Turtle Creek Staff

**Doris Adams** Property Manager  
**Hollie Sturms** Resident Services  
**Brandon Mooney** Facilities Supervisor  
**Dusty Hughey** Facilities

## 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!**



Turtle Creek Apartments  
159 Turtle Creek Drive  
Branson, MO 65616

Phone: 417-332-8878  
Fax: 417-544-0912  
E-mail: [info@turtlecreekbranson.com](mailto:info@turtlecreekbranson.com)

## Let's Get Social!



[turtlecreekbranson.com](http://turtlecreekbranson.com)



[Turtle Creek Apartments](https://www.facebook.com/TurtleCreekApartments)



[@TurtleUp](https://twitter.com/TurtleUp)



[turtlecreekbranson](https://www.instagram.com/turtlecreekbranson)



[Turtle Creek Branson](https://www.pinterest.com/TurtleCreekBranson)



[TurtleCreekBranson](https://www.youtube.com/TurtleCreekBranson)



[TurtleCreek-Branson](https://plus.google.com/TurtleCreek-Branson)



[turtle-creek](https://www.snapchat.com/add/turtle-creek)



### UPCOMING EVENTS

**TURTLE CREEK EVENTS - AT THE CLUBHOUSE**  
**WEDNESDAY, DECEMBER 4 & 18 MEN'S TALK, 10 A.M.**  
**WEDNESDAY, DECEMBER 11 LADIES' TALK, 10 A.M.**

### AREA EVENTS

**DECEMBER 1 - 8 FESTIVAL OF TREES, BRANSON LANDING**

**DECEMBER 1 - 31 BRANSON'S LIGHTS OF JOY DRIVE THRU, EXPRESSWAY LANE 5 P.M. - 11 P.M.**

**DECEMBER 1 - 31 LET THERE BE LIGHTS! CHRISTMAS DRIVE THRU, PROMISED LAND ZOO**

**DECEMBER 8 SANTA TRAIN, HOLLISTER TRAIN DEPOT, 1P.M.- 3:00 P.M.**

**DECEMBER 8 ADORATION PARADE, DOWNTOWN BRANSON, 5:00 P.M.**

**DECEMBER 14 BREAKFAST WITH SANTA, BRANSON REC PLEX, 8:30 A.M., 9:30 A.M. OR 10:30 A.M.**

**DECEMBER 31 NEW YEAR'S CELEBRATION, SILVER DOLLAR CITY**



### Eggnog Cheesecake III



[allrecipes.com](http://allrecipes.com)

#### Ingredients

- 1 c. graham cracker crumbs
- 2 TBS white sugar
- 3 TBS melted butter
- 3 (8 ounce) package cream cheese, softened
- 1 c. white sugar
- 3 TBS all - purpose flour
- 3/4 c eggnog
- 2 eggs
- 1 TBS rum
- 1 pinch ground nutmeg

#### Directions

- Preheat oven to 325 degrees F (165 degrees C).

- In a medium bowl combine graham cracker crumbs, 2 tablespoons sugar and butter. Press into the bottom of a 9 inch spring form pan.
- Bake in preheated oven for 10 minutes. Place on a wire rack to cool.
- Preheat oven to 425 degrees F (220 degrees C).
- In food processor combine cream cheese, 1 cup sugar, flour and eggnog: process until smooth. Blend in eggs, rum and nutmeg. Pour mixture into cooled crust.
- Bake in preheated oven for 10 minutes.
- Reduce heat to 250 and bake for 45 minutes, or until center of cake is barely firm to the touch. Remove from the oven and immediately loosen cake from rim. Let cake cool completely before removing the rim.



5th Annual

**Holiday  
Decorating**

Contest

#### - RULES -

1. Refrain from applying stickers to glass. (window clings are okay)
2. Do not use screws to adhere decorations.
3. Make sure they are electrically compliant.
4. Do not block access to the breezeways.
5. Decorations must be tastefully done and family-friendly.
6. Judging is on December 19th.
7. Decorations are to be removed by January 31st.

**\*To get signed up, just stop by or call the office at 417-332-8878, Happy Holidays!**