### Turtle Times February 2020

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# 🖤 Happy Valentine's Day! 🗨



Photo by Claudia Lombard, USFWS - https://www.flickr.com/ photos/usfwssoutheast/5839996547 The leatherback sea turtle is one of the largest reptiles on earth. Ranging in size from 4 - 8 feet in length and weigh between 500 - 2,000 pounds. The average adult leatherback turtle is between 5 - 6 feet long and weighs between 600 - 800 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. In 15th century France, February 14 was a feast day for celebrating romantic love. The earliest surviving Valentine's letter, written by the Duke of Agincort to his wife while imprisoned in the Tower of London, harks from this time period.

In the 18th century, people began sending handmade Valentine's cards to each other. In the 1800's, the ability to mass produce cards further grew the tradition of giving Valentine's greetings, which continues to this day.

### **February Holidays**

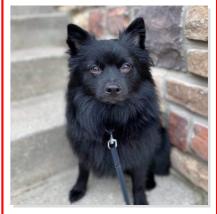
February 12 - Lincoln's Birthday February 14 - Valentine's Day February 19 - President's Day





to all Turtle Creek residents celebrating a birthday in February!

#### Pet of the Month Duke



Duke is a 7-month-old Pomeranian, born on June 23, 2019. Duke loves his big sister Chloe and getting love from the residents! He loves playing fetch, chewing anything he finds into small pieces, and loving on his family.

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 Dusty Hughey Facilities



# **Cookies**

#### Ingredients

- 1 c. butter, room temperature
- 1 c. sugar
- 1 1/2 tsp. vanilla
- 1 egg
- 1 tsp. water (a bit more if needed)
- 3 c. flour
- 1 1/2 tsp baking powder
- 1/4 TSP. salt

### Directions

- Cream butter, sugar and vanilla.
- Add egg and water. Beat until light and fluffy.
- Blend dry mixture into creamed mixture, divide dough in half. Wrap each half in

one hour.

- If your dough feels too sticky, add a little bit of flour. If your dough seems to dry, add a tiny bit of water and kneed. Roll your dough on the floured surface with a rolling pin. We like to roll our about a quarter inch thick.
- **Bake at 375 degrees for 6-8 minutes. Watch** them carefully. Take out of oven before edges turn brown.

#### Icing

Start with 2 cups of powdered sugar. Add 1 teaspoon vanilla and 1 tablespoon melted butter. Stir in teaspoons of milk one at a time until you reach desired consistency.

> \*Recipe Credit: www.aliceandlois.com \*Photo Credit: Melissa Fenlon