

Turtle Times

July 2020

Volume X, Issue 7



 **Happy 4th of July** 

Turtle Facts



Tortoise

Turtle



Turtle vs. Tortoise

The major difference between the two is that tortoises dwell on land, while turtles live in the water some or nearly all of the time.

July Flower



Larkspur

July Stone



Ruby

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.

 **HAVE A
SAFE & HAPPY 4TH
OF JULY!** 

Friendly Reminder

There are NO fireworks of any kind allowed on Turtle Creek property or the parking lot next door.

Thank you for your cooperation!

July Holidays

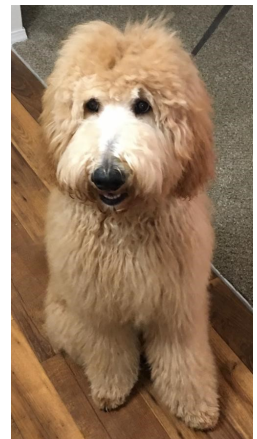
July 1 - Canada Day
July 4 - Independence Day



to all Turtle Creek residents celebrating a birthday in July!

Pet of the Month

Hachi



Hachi is a great dog and an emotional support animal. He's unique when it's time to work. He is very energetic when it's time to play. He brings peace and happiness to his owner's home.

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



Turtle Creek Staff

Doris Adams Property Manager
Hollie Sturms Resident Services
Brandon Mooney 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!



Turtle Creek Apartments
159 Turtle Creek Drive
Branson, MO 65616

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E-mail: info@turtlecreekbranson.com

FIREWORKS

July 3rd

Branson Landing Liberty Light Up Concert & Fireworks - 7pm - 10 pm

Kimberling City - Kimberling City Bridge

July 4th

Chateau on the Lake - Table Rock Dam Area

Hollister Fireworks &

Little Miss. Firecracker Pageant - Hollister/Point Lookout

Rockin' July 4th - Downtown Rockaway Beach

Let's Get Social!



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)

PATRIOTIC COOKIE BARS



INGREDIENTS

Cookie Bars

- 1 c. sugar
- 1/2 c. softened butter
- 1 egg
- 1 tsp. vanilla

- 1/3 c. sour cream
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 2 c. flour

Vanilla Icing Layer

- 1/2 c. powdered sugar
- 1 TBSP softened butter
- 2 TBSP milk

Red & Blue Icing Layer

- 3 c. powdered sugar
- 5 TBSP milk
- 2 TBSP corn syrup
- 1 tsp almond extract
- red and blue food coloring

DIRECTIONS

1. Preheat oven to 375 degrees F
2. Cream together sugar & butter. Add egg, sour cream & vanilla. Add flour, baking soda & salt to butter mixture, beat until smooth.
3. Transfer dough to a 9x13 pan that's been sprayed with non-stick spray.
4. Spread dough to edges and gently flatten until it's mostly even.
5. Bake at 375 for 15 minutes. Let cool completely before frosting.
6. Whisk vanilla icing together and spread thin layer over the cookies.
7. Whisk royal icing ingredients together until smooth. Separate roughly 3 TBSP worth of icing each into 2 small bowls. Add a few drops of red coloring to one and blue to the other. Stir until color is even. Transfer blue and red icing to separate baggies.
8. Pour white icing onto the cookie bars and quickly spread over the entire surface, until smooth and even. Cut the corners of each of the baggies holding red and blue icing. Pipe red and blue lines of icing down the length of the cookie bars. Take a thin knife and swirl icing in even motions. Let cookie bars cool and set for several hours before cutting. Cut into squares and enjoy!