

Turtle Times

September 2020

Volume X, Issue 9



Happy Fall Y'all!

Turtle Facts



Painted turtles' eggs hatch in the Autumn but the hatchlings remain buried until Spring.

FUN fall FACTS

FALL WAS ONCE CALLED "HARVEST" BECAUSE OF THE "HARVEST MOON" THAT OCCURS CLOSE TO THE AUTUMN EQUINOX.

FALL IS CAUSED BY THE EARTH'S TILT AND NOT BY THE DISTANCE FROM THE SUN.

COLORS OF FALL DEPENDS ON HOW MUCH SUGAR ARE IN THE LEAVES.

September Holidays

September 7 - Labor Day
September 11 - Patriot Day
September 22 - Autumn begins



to all Turtle Creek residents celebrating a birthday in September!

Pet of the Month

Hank



Hank's mommy says he is a hyper little dude that likes to chase his tail and cuddle with her.

September Flower September Stone



Morning Glory



Sapphire

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.

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
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UPCOMING EVENTS AREA EVENTS

SEPTEMBER 1 - 7 SOUTHERN GOSPEL PICNIC, SILVER DOLLAR CITY

SEPTEMBER 4 - 7 TANGER OUTLETS LABOR DAY WEEKEND SALE, TANGER OUTLETS
BRANSON, 11 A.M. - 7 P.M.

SEPTEMBER 11 9/11 MEMORIAL CEREMONY, COLLEGE OF THE OZARKS, 9 A.M.

SEPTEMBER 11 BRANSON LANDING REMEMBERS, BRANSON LANDING, 6 P.M.

SEPTEMBER 19 BLUES, BREWS & BBQ FESTIVAL, BRANSON LANDING,
5 P.M. - 10 P.M.

SEPTEMBER 17 - 19 AUTUMN DAZE ARTS, CRAFTS & MUSIC FESTIVAL, DOWNTOWN
BRANSON, 9 A.M. - 6:00 P.M.

Let's Get Social!



turtlecreekbranson.com



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Photo & recipe credit: <https://pistachioproject.com/2011/05/savory-chicken-and-apples.html>

INGREDIENTS

- 1LB CHICKEN-CUBED
- 2 TSP. PAPRIKA
- 2 TSP. THYME
- 1 TSP SALT
- 1 TSP SAGE
- 2 TBS BUTTER
- 2 APPLES - DICED (OPTIONAL)
- 1/3 C APPLE JUICE
- 1 TSP ARROWROOT OR CORNSTARCH
- RICE

SAVORY CHICKEN & APPLES

DIRECTIONS

1. MIX CHICKEN WITH PAPRIKA, THYME, SALT & SAGE.
2. IN A PAN OVER MEDIUM HEAT, MELT BUTTER.
3. ADD CHICKEN TO PAN & COOK UNTIL ALMOST DONE
4. ADD THE APPLES TO THE PAN & COOK FOR 1 MINUTE (IF YOU ARE ADDING APPLES)
5. MIX THE APPLE JUICE WITH THE CORNSTARCH & THEN POUR MIXTURE INTO THE PAN
6. COOK FOR 1 MINUTE MORE & THEN SERVE OVER RICE.