

Turtle Times

March 2021

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Happy St. Patrick's Day



Turtle Facts



Baby turtles, called hatchlings, lose their first "baby tooth" about an hour after hatching. The "baby tooth" is an "egg tooth" located on their beak to help them hatch out of their shell.

March Flower



Daffodil

March Stone



Aquamarine

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.



March Holidays

March 17 - St Patrick's Day
March 20 - First day of Spring



to all Turtle Creek residents celebrating a birthday in March!

Pet of the Month



My name is Mia, and I am a four-year-old Maltipoo! I love to lick noses and be held all the time. In the photo, I am watching out the window for birds, and squirrels, my favorite thing to do. I am the sweetest dog you'll ever meet, and it's impossible to stay sad when I am near. My breed typically looks like a puppy their whole lives, so I'll always be this unbearably cute.

We want your photos, pet pictures & recipes! 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

Phone: 417-332-8878
Fax: 417-544-0912
E-mail: info@turtlecreekbranson.com

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Daylight savings time begins on Sunday, March 14th.
Don't forget to turn your clocks forward!



St. Patrick's Day Fun Facts



THE SHAMROCK

St. Patrick used the three-leaved shamrock to explain the Trinity. The first is for hope, the second for faith, and the third for love.



WHAT'S WITH THE GREEN ANYWAYS

Blue was the color originally associated with St. Patrick. Green became associated with Ireland because of the Emerald Isles and wearing of the shamrock on men's lapels.



IRISH FLAG

Green stands for Catholics, orange for Protestants, and white for wish of harmony.



CHICAGO RIVER

Since 1962, Chicago has dyed the Chicago River on St. Patrick's Day. Then-Mayor Richard J. Daley and boyhood friend Stephen M. Bailey started the tradition.



PARADES

The world's first St. Patrick's Day parade occurred on March 17, 1762, in New York City, featuring Irish soldiers serving in the English military. This parade became an annual event, with President Truman attending in 1948.

St. Patrick's Day Sugar Cookies



INGREDIENTS

- 1 c. butter softened at room temperature
- 2 c. sugar
- 4 eggs
- 2 tsp. vanilla
- 1 tsp. salt
- 1/2 tsp. baking soda
- 5 c. flour

FOR THE FROSTING

- 5 c. powdered sugar
- 1 c. butter softened at room temperature
- 1/4 - 1/2 tsp. almond extract
- 6 Tbsp milk
- green food coloring
- St. Patrick's Day sprinkles

SUGAR COOKIE BARS INSTRUCTIONS

1. Grease a standard rimmed cookie sheet (about 12x17) and set aside.
2. Cream together butter and sugar on medium speed. Add eggs one at a time, allowing each egg to be incorporated into the mixture. Scrape the sides of the bowl and add vanilla; mix well.
3. Whisk together salt, baking soda, and flour in a medium bowl. Slowly add to the sugar mixture until just combined.
4. Press the dough evenly into the greased cookie sheet. Bake at 375° for 15 minutes until very lightly golden. Remove from oven and set aside to cool.

FROSTING INSTRUCTIONS

1. Prepare frosting by using an electric hand mixer to beat the butter until smooth. Then add 4 Tbsp milk, a small amount of food coloring, and almond extract; mix together.
2. Add powdered sugar about a half cup at a time to avoid a mess. Add remaining 2 Tbsp milk and combine. At this point, you can add more food coloring if you want to darken the color of the frosting.
3. Frost sugar cookie bars and immediately add sprinkles. Cut into about 36-40 bars. Store in an airtight container.