

Turtle Times

May 2021

Volume XI, Issue 5



Happy Mother's Day



Turtle Facts



Hawksbill turtles are typically found on coral reefs which are home to their preferred food—sponges. The shape and sharpness of their beak enables them to reach into small holes and crevices in coral reefs to find food.

May Flower



Lily of the Valley

May Stone



Emerald



Remember & Honor Our Fallen Heroes

Memorial Day 2021

May Holidays

May 5 - Cinco De Mayo
May 9 - Mother's Day
May 15 - Armed Forces Day
May 31 - Memorial Day



to all Turtle Creek
residents
celebrating a
birthday in May!

Pet of the Month

Maddie



My name is Maddie, and I am a 12-year-old Toy Poodle! I am such a sweet girl but have a big attitude that makes my family laugh a lot. I can sense any emotion and learn any trick. I'm not fond of strangers and other dogs, but I love to play with cats. If you ask if I want to go outside, I will turn circles, and you can see me smiling. I love wearing clothes and being told I'm pretty. It makes me prance around.

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

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.



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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turtlecreekbranson.com



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Upcoming Events

MAY 7 BARN DANCE, SYCAMORE CREEK FAMILY RANCH, 7 PM - 10 PM

MAY 8 MOTHER'S DAY GUIDED PAINT CLASS, SYCAMORE CREEK FAMILY RANCH, 9:30 AM - 12 PM

MAY 14 - 31 BLUEGRASS & BBQ FESTIVAL, SILVER DOLLAR CITY

MAY 15 - 16 OLD OZARK'S SETTLERS DAYS, THE SHEPHERD OF THE HILLS, 10 AM - 7:30 PM, 10 AM - 5 PM

Ingredient

- 1/2 cup white onion roughly chopped
- 1 clove garlic roughly chopped
- 1/2 jalapeno seeds and ribs removed, roughly chopped
- 10 ounce can diced tomatoes with green chilies
- 14.5 ounce can fire roasted diced tomatoes
- pinch of sugar optional, to balance the acidity of the tomatoes
- 1/4 teaspoon salt
- 1/4 teaspoon ground cumin
- 1/2 cup fresh cilantro leaves
- juice from 1/2 of a lime start with a small squeeze and add more, to taste

Restaurant Style



Photo & recipe credit: <https://kristineskitchenblog.com/>

Homemade Salsa

Directions

1. Add the onion, garlic, and jalapeno to the bowl of a food processor and pulse a few times to chop until the onion pieces are about 1/4-inch size.
2. Drain off the liquid from the can of diced tomatoes with green chiles and discard the liquid. Add the tomatoes and chiles from the can to the food processor.
3. Add the fire roasted diced tomatoes with their juices from the can to the food processor, along with the remaining salsa ingredients.
4. Pulse until the salsa reaches your desired consistency.
5. Taste salsa on a chip and adjust the lime juice, salt, or sugar as needed.

***For mild salsa, substitute a can of regular diced tomatoes in place of the diced tomatoes with green chiles. For spicier salsa, use a whole jalapeño pepper**