

Turtle Times

July 2021

Volume XI, Issue 7



 Happy 4th of July 

Turtle Facts



Alligator Snapping Turtle



Galapagos Tortoise



Yangtze Giant Softshell Turtle



Leatherback Sea Turtle

The largest sea turtle species is the leatherback turtle. It weighs 600 to 1,500 lbs. (272 to 680 kilograms) and is about 4.5 to 5.25 feet (139 to 160 centimeters) long, according to the World Wildlife Federation (WWF). The Galápagos tortoise grows up to 6 feet (183 cm) long and 573 lbs. (260 kg), according to the San Diego Zoo. The largest freshwater turtle in North America is the alligator snapping turtle. It can grow to 2.5 feet (80 cm) long and weigh as much as 200 lbs. (91 kg). The Yangtze giant softshell turtle is the largest softshell turtle. It measures up to 3.6 feet (1 m) across and weighs up to 309 lbs. (140 kg).

July Flower



Water Lily

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

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

Thank you for your cooperation!

July Holidays

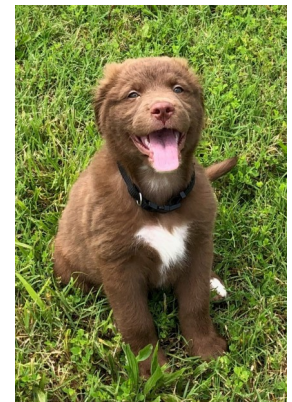
July 1 - Canada Day
July 4 - Independence Day



to all Turtle Creek residents celebrating a birthday in July!

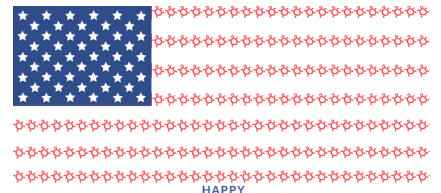
Pet of the Month

Jack



Jack is a very playful and adventurous pup! He is a rescue, and his parents adopted him just a few weeks ago. He absolutely adores his big sister Mary, and the two of them play together all the time. He can be a little shy, but once he knows you, he loves giving kisses and getting his belly rubbed.

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



4th of July

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
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E-mail: info@turtlecreekbranson.com

Upcoming Area Events

**JULY 6, 13, 20, 27 3 PM - 7 PM, FARMER'S MARKET,
BRANSON LANDING'S SOUTH PARKING LOT NEXT TO
BASS PROSHOPS**

**JULY 15 - 18 THURSDAY & FRIDAY 7 PM - 9 PM,
SATURDAY & SUNDAY 2 PM - 4 PM & 7 PM - 9 PM,
PETER PAN JR., CHAD A FUQUA MEMORIAL PARK, HOLLISTER**

**JULY 24 & 25, POWER BOAT NATIONAL'S GRAND PRIX
SERIES, LAKE TANEYCOMO AT BRANSON LANDING**

Let's Get Social!



turtlecreekbranson.com



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[@TurtleUp](https://twitter.com/TurtleUp)



[turtlecreekbranson](https://www.instagram.com/turtlecreekbranson)



[Turtle Creek Branson](https://www.pinterest.com/TurtleCreekBranson)

FIREWORKS

July 2nd

**Kimberling City - Kimberling City
Bridge**

July 3rd

**Branson Landing's 14th Annual
Liberty Light Up Concert & Fireworks**

July 4th

**Chateau on the Lake - Table Rock
Dam Area**

**Annual Hollister Fireworks - Chad A.
Fuqua Memorial Park, Hollister**

**Rockin' July 4th - Downtown
Rockaway Beach**

INGREDIENTS

- 10 Waffle Cones
- 6 tablespoons salted butter, melted
- 1 cup cold heavy cream
- 1/4 cup powdered sugar
- 2 pints strawberry ice cream, softened
- 8 ounces fresh strawberries, chopped
- 1/4 cup strawberry sauce

DIRECTIONS

1. Preheat oven to 350° F. Roughly crumble the waffle cones and pulse them in a food processor until mostly finely ground with a few larger chunks here and there. Add the melted butter and pulse until well combined. Press mixture into a 9-inch pie plate.
2. Bake crust until set and lightly brown around edges, about 8 minutes. Let cool for about 20 minutes or until room temperature, Freeze the crust firm, about 10 minutes.
3. Whip the heavy cream and powdered sugar in a large bowl with a mixer on high speed until medium peaks form, 1 to 2 minutes.
4. Scoop the strawberry ice cream into the crust and spread in an even layer. Sprinkle 1 cup of the chopped strawberries over the top and gently press into the ice cream. Top with the whipped cream and back several divots to hold the strawberry sauce.
5. When ready to serve, drizzle the strawberry sauce and sprinkle with remaining chopped strawberries.



**TRIPLE STRAWBERRY
ICE CREAM PIE**

