

HAPPY FATHER'S DAY

Turtle Facts



Turtles can easily outswim humans! Even though we usually see them bobbing around in the water. If threatened, they can make a break for it. The Leatherback turtle can swim at speeds up to 22 mph! That's faster than the USA Olympic swimmer, Michael Phelps. He can swim as fast as 6 mph.



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.



For RESIDENTS <u>ONLY</u> Wipe down equipment <u>before</u> and <u>after</u> use

Wipe down weights **<u>before</u>** and <u>**after**</u> use

*MASKS ARE REQUIRED TO ENTER THE RESTROOM AREA



NO more than <u>2 guests per</u> <u>apartment</u> allowed in pool Resident <u>must</u> accompany their guest/s at all times Close umbrellas after you use them

June Holidays

June 14 - Flag Day June 20 - 1st day of Summer June 20 - Father's Day



to all Turtle Creek residents celebrating a birthday in June!

Pet of the Month Akila



Hi! I'm Akila. As a rescue pup, it's hard to know all my details exactly, but we think I'm a 4-yr-old Aussie mix. My brindle coat keeps people guessing, though! I have a lot of energy and love to play and learn new tricks, but I am also the best cuddle buddy there is. I'm a little people shy, but once I've met you, you're my favorite person in the world! If you see me on a walk, I would love to say hi!

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



<u>Turtle Creek Staff</u> 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 Creek O

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INGREDIENTS

- 1 cup salted butter 2 sticks
- 1/4 cup finely minced fresh parsley
- A pinch of red pepper flakes
- A pinch of coarsely ground black pepper
- 1 clove garlic finely minced
- juice and zest of ¹/₂ lemon

COWBOY BUTTER

DIRECTIONS

1. Allow the butter to come to room temperature before starting.

2. Beat the butter until creamy, then add in the parsley, red pepper flakes, black pepper, minced garlic, lemon juice and zest.

3. Mix until well combined.

4. Scrape down the sides of the bowl and turn the mixture out onto a piece of parchment paper.

5. Using the back of a spatula, spread out the mixture into a log shape.

6. Roll the parchment paper up and twist the ends.

7. Refrigerate for at least 4 hours to allow the flavors to come together.