



**Grandview Condominium** :  
**5900 Condo Association, Inc.** :  
5900 Collins Avenue :  
Miami Beach, Florida 33140 :

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**IMPORTANT NUMBERS** :  
**Main** .....305-866-8608 :  
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**Maintenance** .....305-866-8608 :  
**Fax** .....305-866-3323 :  
**Valet Supervisor** ... Mariano Alvaro :  
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**Groundskeeper/Maint.**... Luis Reque :

**Newsletter Editors**  
Ingrith Guerrero & Sidney Elkin



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## EMPLOYEE HOLIDAY FUND

The Holiday Season is upon us, and during this time unit owners and residents of The Grandview Condominium have an opportunity to express appreciation to employees who provide the services and support to maintain the condo premises. As in past years, an Employee Holiday Fund has been established to provide monetary gifts to the 10 employees of the Condo. Valets are not employees of The Grandview but work under a separate contract with a private company.

While most residents may not witness the special efforts of the Front Desk personnel or of the maintenance and cleaning employees, they contribute on a daily basis to the good and welfare of the community. They often provide special individual services to residents. The Board of Directors recommends that owners and residents who want to make a contribution to the Employee Holiday Fund, write a **check payable to the 5900 Collins Avenue Condominium Association**. Please write Employee Holiday Fund on the check memo line. **THE DEADLINE FOR CONTRIBUTIONS IS DECEMBER 18<sup>th</sup>**.

Our employees are important members of 5900 Collins and they will certainly appreciate your recognition of their work at this time of year.

On behalf of The Grandview’s entire staff, we thank you in advance for your generosity. May we all have a happy, healthy and prosperous Holiday Season and New Year.

**OUR CURRENT EMPLOYEES ARE:**  
Ingrith Guerrero – Property Manager  
Yoandry Varela – Maintenance Supervisor  
Concepcion Melian-Ferran – Front Desk Lead  
Rosemary Nodal – Front Desk  
Emiliano Hinse – Front Desk  
Carlos Diaz – Front Desk  
Rumiana Kasabova – Front Desk  
Mauricio Yamamoto – Maintenance  
Arnold Vasquez – Housekeeper  
Roger Zapata - Groundskeeper

**VALET STAFF:**  
Rene Das Virgens  
Nielson Dovale  
Alvaro Gonzalez



Sincerely,  
The Board of Directors for 5900 Collins Avenue Condominium Association

# LEFTOVER TURKEY POT PIE

## Ingredients

- 2 cups frozen peas and carrots
- 2 cups frozen green beans
- 1 cup sliced celery
- 2/3 cup butter
- 2/3 cup chopped onion
- 2/3 cup all-purpose flour
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon celery seed
- 1/2 teaspoon onion powder
- 1/2 teaspoon Italian seasoning
- 1 3/4 cups chicken broth
- 1 1/3 cups milk
- 4 cups cubed cooked turkey meat - light and dark meat mixed
- 4 (9 inch) unbaked pie crusts



1. Preheat an oven to 425 degrees F (220 degrees C).
2. Place the peas and carrots, green beans, and celery into a saucepan; cover with water, bring to a boil, and simmer over medium-low heat until the celery

is tender, about 8 minutes. Drain the vegetables in a colander set in the sink, and set aside.

3. Melt the butter in a saucepan over medium heat, and cook the onion until translucent, about 5 minutes. Stir in 2/3 cup of flour, salt, black pepper, celery seed, onion powder, and Italian seasoning; slowly whisk in the chicken broth and milk until the mixture comes to a simmer and thickens. Remove from heat; stir the cooked vegetables and turkey meat into the filling until well combined.
4. Fit 2 pie crusts into the bottom of 2 9-inch pie dishes. Spoon half the filling into each pie crust, then top each pie with another crust. Pinch and roll the top and bottom crusts together at the edge of each pie to seal, and cut several small slits into the top of the pies with a sharp knife to release steam.
5. Bake in the preheated oven until the crusts are golden brown and the filling is bubbly, 30 to 35 minutes. If the crusts are browning too quickly, cover the pies with aluminum foil after about 15 minutes. Cool for 10 minutes before serving.





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# SWEET POTATO CASSEROLE

- 5 sweet potatoes
- 1/4 teaspoon salt
- 1/4 cup butter
- 2 eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/2 cup white sugar
- 2 tablespoons heavy cream
- 1/4 cup butter, softened
- 3 tablespoons all-purpose flour
- 3/4 cup packed light brown sugar
- 1/2 cup chopped pecans



Preheat oven to 350 degrees F. Lightly grease a 9x13 inch baking dish. Bake sweet potatoes 35 minutes, or until they begin to soften. Cool slightly, peel, and mash. In a large bowl, mix the mashed sweet potatoes, salt, 1/4 cup butter, eggs, vanilla extract, cinnamon, sugar, and heavy cream. Transfer to the prepared baking dish. In a medium bowl, combine 1/4 cup butter, flour, brown sugar, and chopped pecans. Mix with a pastry blender or your fingers to the consistency of course meal. Sprinkle over the sweet potato mixture. Bake 30 minutes in the preheated oven, until topping is crisp and lightly browned.



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#### SAFETY FIRST

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#### STAY INFORMED

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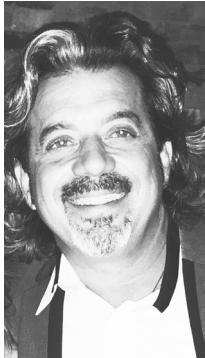
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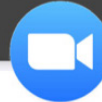
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