

BANDARK

A Newsletter for the Residents of the Bay Park Towers Condominium Association, Inc.

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BAY PARK TOWERSCondominium Association, Inc.

3301 NE 5th Avenue Miami, FL 33137

PROPERTY STAFF

Manager Maria Machin bayparkmanager@akam.com
Admin. Asst. Tania Ilarion bayparkadmin@akam.com

ASSOCIATION OFFICERS

President Enza Guida
Vice President Danilo Mesa
Sec./Treasurer Reza Eshghi
Director Charlie Lebess
Director Patricia Goya

IMPORTANT NUMBERS

 Office
 305-573-5404

 Fax
 305-573-2914

 Valet
 305-573-3607

 Security
 305-573-3099

OFFICE HOURS

Mon - Fri 8:00AM - 5:00PM



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The most historical account of the Thanksgiving tradition dates back to 1621. It was when the Plymouth settlers called "pilgrims" prepared a bountiful feast after a successful cultivation season. They called this the "harvest festival." The Wampanoag, the American Indian tribe in the 17th century, pilgrims, colonists, and natives, ate substantial amounts of fowl. They stuffed it with all kinds of herbs and onions, and another weirdly delicious stuffing — oats.



FROM ALL OF US AT BAY PARK TOWERS MANAGEMENT WE WISH YOU A HAPPY THANKSGIVING!!



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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

½ teaspoon celery seed

½ teaspoon onion powder

½ 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).
- 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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Friendly Reminders:

• If someone in the building has tested positive or has had contact with someone that has tested positive for COVID-19 we ask you to please report it to the office immediately. Thank you to the resident who took the time and reported their condition to the office, we know this was your choice and residents also were very grateful to you.

 When smoking, please be considerate of your surrounding neighbors and do it outside on your balcony, if you do smoke on your balcony, please use an ashtray and

do not toss the cigarette butts out of your balcony. Please remember that smoke travels through the vents and is very unpleasant to non-smoking residents.

- Picking up after your dog is the responsible thing to do as a dog owner. We ask that you continue to keep your dog on a leash and pick up after them. If they have an accident in the building, please be sure to clean it up and notify a staff member if you need assistance.
- Keep in mind that all units have assigned parking if someone is parked in your parking space do not take someone else's space, please contact security or valet immediately and they will contact management. Management is the only one authorized to allow Booting on vehicles not parked in their assigned spaces.
- Refrain from slamming your doors when entering or exiting your unit. This is a nuisance to your neighbors. Keep in mind that if you leave your balcony door open this will cause a vacuum in your unit making it easier for your door to slam when opened.
- If you have not done so, please sign up for ONR. As mentioned, this is a great tool to receive text updates on emergencies happening in the building, updates if something happens over the weekend or if there is a power failure and also to vote and take surveys (when created) on line.





This quaint supersized (670sq.ft.) studio can be rented unfurnished or furnished for \$1,550.00. Call a friend and invite them to enjoy Bay Park Towers too! Available NOW!





O: 305.528.8557 | E: Robbie@RobbieBell.com | www.RobbieBell.com Click here to view the latest South Florida 2020 Market Report



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WATER WISE SAVINGS

Although we tend to think about reducing our water consumption often during hot summer months, cutting water consumption is always a good idea any time of year. Here are some practical tips to help you use water wisely.

- Don't use your toilet as an ashtray or wastebasket
- Take shorter showers. If the shower has a single hand control or shut off valve, turn off the flow while soaping or shampooing.
- Turn off the water while brushing your teeth or shaving.
- Fully load your automatic dishwasher before you run it. Fill the sink with water to pre-rinse dishes before putting them in the dishwasher. If you wash dishes by hand, don't leave the rinse water running.
- Turn the faucet off while cleaning vegetables. Rinse them in the sink with the drain closed or in a pan of water.
- Refrigerate a bottle of drinking water instead of letting a faucet flow until the water is cold enough to drink.
- Get any leaks or drips fixed immediately.





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