

BONAVIDA Monthly Newsletter

Volume 8 Issue 5

A Monthly Newsletter for the Residents of Bonavida Condominium

November 2020

Bonavida Condominium Association, Inc
20100 W Country Club Drive
Aventura, Florida 33180

ASSOCIATION OFFICERS

President..... Brenda Friend
Vice President Paulo Alves
Treasurer Steve Weisberg
Secretary..... Mavis Gellerman
Director Israel Kohn
Director Pablo Miliani
Director Juan Porras

PROPERTY STAFF

Intracoastal Management
Reg. Dir....Annette DiTommaso, LCAM
305.710.6848
Manager Carlos Garcia, LCAM
954-305-9523
Maint. Sup. Jose Echavarria
305-833-5145
Maintenance Brian Boone
954-628-6299
Accounting 954-577-9700

IMPORTANT NUMBERS

Main305-935-1319
Fax305-933-3365
Security786-288-6570
Email: ...manager@bonavida.net



Published monthly at no cost for the Bonavida Condominium by Coastal Group Publications, Inc. Contact CGP at 305-981-3503 or info@cgpnewsletters.com to advertise in one of our newsletters or to get a free newsletter for your property.

THANKSGIVING

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 INTRACOASTAL MANAGEMENT WE WISH YOU A HAPPY THANKSGIVING!!

Important Rules & Regulations To Remember

Rule #1. Every unit owner, occupants, renters, and their guest shall observe all laws, ordinances, rules and regulations now or hereafter enacted by governmental authority of this association.

Violation of the Rules listed herein shall be addressed using the procedure provided by Florida Statute; no fine shall exceed the maximum dollar amount allowed by law and the documents.

No immoral, improper or offensive use shall be made on condominium property nor any part thereof, and all laws, zoning ordinances and regulations of all governmental authorities having jurisdiction of the condominium shall be observed. No unit owner shall permit the apartment to be used for transient, hotel or commercial purposes.

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.

DIAMOND REMODELERS

Full Service Contractors

We are committed to the fulfillment of your home improvement needs with an eye towards increasing the value of your real estate asset. Whether you are remodeling a kitchen, bathroom, complete residence or room addition; we are the *Miami Beach Experts*, **family owned for 30 years.**

*specializing
in condo &
apartment interiors*

Jeff Diamond & Anthony Lasorsa
305-865-9005
www.diamondremodelers.com
jeff@diamondremodelers.com

Kitchen & Bathroom Remodeling

Satisfaction and Quality Guaranteed

REMODELING • INSTALLATIONS

- Kitchen / Bathroom
- New & Resurfaced Cabinets
- Cabinets / Vanities
- Custom Baseboards / Crown Moldings
- Granite / Marble / Mica Counter Tops
- All Types of Tiles & Marble Installed

*"Your Experienced
Handyman"*

PAINTING & SERVICES UNLIMITED

- Painting, Condo, House, Apt. Roof Painting
- Popcorn Ceiling Removal
- Smooth Ceilings
- Framing, Drywall & Finishes
- Full Service Contractors
- Plumbing & Electrical Service
- Doors / Windows
- Mirror Installation



Painting & Services Unlimited Lic. CC94BS00437 • Lasora Enterprises, Inc CGC031497
Licensed & Insured General Contractor

- Design & Management Services
- No Job Too Small
- Free Estimates
- Service & Quality at Reasonable Prices
- Commercial & Residential
- Habla Español

**15%
Off**
any
remodeling
job!

**10%
OFF**
Any
Service
Valid With Coupon.
Not To Be Combined
With Other Offers.
Exp 12/31/2020

VETERAN'S DAY

November 11th

One year after World War I drew to a close, President Woodrow Wilson declared November 11, 1919 as Armistice Day--a national holiday to celebrate victory in "the war to end all wars." Yet the dream of world of peace was soon shattered as first World War II, then the Korean Conflict called America's troops back to the battlefield. In 1954, Armistice Day was re-named as Veterans Day, a fitting tribute to all the men and women who have defended the cause of freedom around the world.

**Honoring
ALL WHO
served**

**THANK YOU
VETERANS**



PATRICKJAIMEZ PA

Mobile (786)-277-7355
Direct (305)-459-5019
patrickjaimez@gmail.com

**COLDWELL
BANKER**
GLOBAL
LUXURY

www.patrickjaimez.com

Hablo Español / Falo Português
Selling Real Estate for over 20 years!

DON'T LET COVID-19 STALL YOUR SALE

My exclusive marketing program will reach buyers quickly and virtually through:

Property Video Tour
Online Advertising
Social Media Posts

Property Website
Customized Email Distribution
Virtual Showings

**CONTACT ME TODAY TO TELL YOU ABOUT HOW I CAN GET
THE MOST ONLINE ATTENTION FOR YOUR PROPERTY.**

Call me today for a FREE, no cost obligation, comprehensive market analysis of your property.

stellar
Public Adjusting Services
Professional Insurance Claim Representation

**GOT HURRICANE
DAMAGE?
GET HELP NOW!**

**TIME IS RUNNING OUT
TO GET PAID ON YOUR CLAIM**

NO RECOVERY, NO FEE!

DON'T MISS THE DEADLINE

FREE SECOND OPINION INSPECTION

LOCAL PUBLIC ADJUSTERS READY TO INSPECT

CALL US TODAY FOR ANY TYPE OF CLAIM!

STELLARADJUSTING.COM

MIAMI-DADE (305) 396-9110
BROWARD (954) 376-6991
PALM BEACH (561) 404-3069

2450 NE MIAMI GARDENS DR. SUITE 200, MIAMI, FLORIDA 33180

THIS IS SOLICITATION FOR BUSINESS. IF YOU HAVE HAD A CLAIM FOR AN INSURED PROPERTY LOSS OR DAMAGE AND YOU ARE SATISFIED WITH THE PAYMENT BY YOUR INSURER, YOU MAY DISREGARD THIS ADVERTISEMENT.

License #PJ15224

BLINDS & SHADES

**FREE
SHOP AT HOME
SERVICE**

**WE BEAT ANY ESTIMATE
BLINDS, SHADES, SHUTTERS**

**FREE
MEASURING &
INSTALLATION**

FAST SERVICE, LOWEST PRICES GUARANTEED!

**20% OFF
Motorized
Shades**
exp. 2/28/21
must present coupon

MOTORIZED SPECIALIST
VERTICALS REPAIRED & CLEANED
SHADES REPAIRED & CLEANED

**WE ALSO DO
REPAIRS**
VERTICAL TRACKS
REPAIRED

305-469-8162 WE SHOW UP! 25 Years in Biz

PHYSICAL & OCCUPATIONAL THERAPY

Are You Suffering From Back Pain, Poor Balance, Weakness?



We offer Ultrasound, Massage, Balance & Vestibular Therapy

Cardiac, Neurological and Senior Rehab

Exclusive 1 on 1, In the Comfort of your Home

Protective Equipment Protocols

THERAPY IN YOUR HOME

Licensed Medicare Provider FL8318

Brian Cairts @ 954-328-1505

SWEET POTATO CASSEROLE

Ingredients

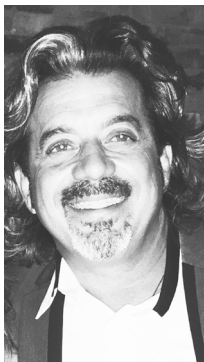
- 5 sweet potatoes
- 1/4 teaspoon salt
- 1/4 cup butter
- 2 eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/2 cup white sugar
- 2 tablespoons heavy cream
- 1/4 cup butter, softened
- 3 tablespoons all-purpose flour
- 3/4 cup packed light brown sugar
- 1/2 cup chopped pecans



1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.
2. Bake sweet potatoes 35 minutes in the preheated oven, or until they begin to soften. Cool slightly, peel, and mash.
3. 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.
4. 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.
5. Bake 30 minutes in the preheated oven, until topping is crisp and lightly browned.

One Dollar Emergency Dental Visit Including Necessary X-Rays

NEW PATIENTS ONLY.



Meet Your
Neighborhood Dentist
Dr. Edy A. Guerra

Over 20 years in Surfside / Bay Harbour / Bal Harbour

Two Locations to Better Serve You

9456 Harding Ave. 4011 W. Flagler St.
Surfside, FL 33154 Coral Gables, FL 33134

(305) 866-2626

<http://www.dentistsurfside.com/>

45 DAY LISTING AGREEMENT!

W E R C
realty

Fernando Rizzo

352-256-2203

"Work with a Professional"



Let's ZOOM!



My urgency is to \$ell your home!

I GET PAID WHEN YOU GET PAID

Fernando@RizzoTheRealtor.com