

BRAVURA NEWS

A NEWSLETTER FOR THE RESIDENTS OF THE BRAVURA CONDOMINIUM ASSOCIATION

Volume 13 Issue 5

December 2020

BRAVURA I CONDOMINIUM

3201 N. Country Club Drive Aventura, Florida 33180

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Assistant Manager..... Marie Ternier
admin@bravuracondo.com

IMPORTANT NUMBERS

Main	305-932-9024
Fax	305-932-9486
Email	MGR@BravuraCondo.com
Security Cell	786-566-1521
Emergency Cor	ntact786-505-8298

OFFICE HOURS

Monday-Thursday	9 am – 5 pm
Friday	9 am – 3 pm



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HOLIDAY GREETINGS

Bravura Board of Directors and Staff would like to thank everyone for their patience and remaining calm during the many uncertainties of this year. We have been working very hard to make this a wonderful community to live in. We have achieved a lot and with your help, we have a lot more to do in the coming year. Wishing you and your families health, peace, and joy for the holidays. Be safe and All the Best for the New Year!



BRAVURA HOLIDAY OFFICE HOURS

The office will be Fully closed on Thursday December 24th, 2020 Friday December 25, 2020 in observance of Christmas Day

The office will reopen on Monday December 28, 2020



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INCREASED MONTHLY MAINTENANCE

The monthly maintenance will be increased for 2021. The big difference this year is the Property Insurance. Your maintenance includes: Cable, Internet, Garbage removal, Landscaping, Heated Pool, Common Area Insurance, On site Management, Security Guards, Cameras, Gym, Elevators, Fire Alarm, Pest Control, Boilers, Maintenance and Porter staff. These are the new payments by unit types:

Type	Annual	Monthly	
A	4,946.75	412.23	
В	4,947.32	412.28	
С	6,596.43	549.70	
D	6,596.43	549.70	

2021 MONTHLY MAINTENANCE INCREASE

Unit Ownership Units	Percentage	OLD		NEW
One/1-1/2 (Cat A)	0.4360% 16	\$363.38	Increased to	\$412.23 (+ \$48.85)
One/1-1/2 (Cat B)	0.4361% 64	\$363.38	Increased to	\$412.28 (+ \$48.90)
Two/2 (Cat C/D)	0.5814% 112	\$484.51	Increased to	\$549.70 (+ \$65.19)

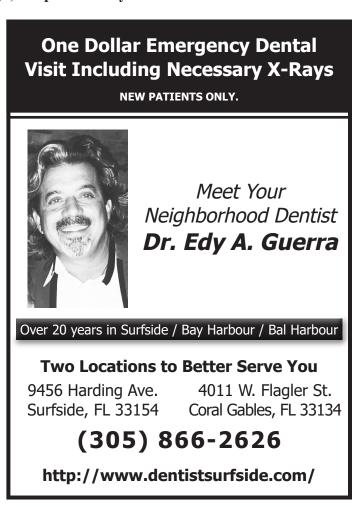
MAIL PAYMENTS TO:

Maintenance Assessments P. O. Box 189115

Plantation, FL 33318-9115

Accountant's Courier Pick-Up days: Wednesdays & Fridays, except on holidays.





Recipe for Latkes

- 4 medium potatoes
- 1 medium onion
- 2 eggs
- 3/4 cup matzah meal (flour or bread crumbs can be substituted)
- salt and black pepper to taste
- · vegetable oil

Shred the potatoes, onion and bell pepper into a large bowl. Press out all excess liquid. Add eggs and parsley and mix well. Add matzah meal gradually while mixing until the batter is doughy, not too dry. (you may not need the whole amount, depending on how well you drained the veggies). Add a few dashes of salt and black pepper (don't taste the batter - it's really gross!). Don't worry if the batter turns a little orange, that will go away when it fries.

Heat about ½ inch of oil to a medium heat. Form the batter into thin patties about the size of your palm. Fry batter in oil. Be patient: this takes time, and too much flipping will burn the outside without cooking the inside. Flip when the bottom is golden brown.

Place finished latkes on paper towels to drain. Eat hot with sour cream or applesauce. They reheat OK in a microwave, but not in an oven unless you cook them just right. If you'd like to try something a little different, add some bell peppers, parsley, carrots, celery, or other vegetables to the batter to make veggie latkes!





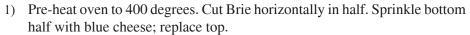




BRIE PUFF PASTRY

Enjoy a Brie Puff Pastry before your Holiday Dinner this year **Ingredients:**

- 1 round (13.2 oz) Brie Cheese
- ½ cup crumbled blue cheese
- 1 sheet frozen puff pastry, thawed
- ¹/₄ cup apricot jam
- ½ cup slivered almonds, toasted
- 1 large egg, lightly beaten
- Assorted crackers of your choice



- 2) On a lightly floured surface, roll pastry into a 14-in. square. Trim corners to make a circle. Spoon jam onto center of pastry; sprinkle with almonds. Top with Brie.
- 3) Lightly brush edges of pastry with beaten egg. Fold pastry over cheese, pinching edges to seal; trim excess pastry as desired.
- 4) Transfer to an ungreased baking sheet, seam side down. Brush pastry with beaten egg. Bake until golden brown, 20-25 minutes.
- Immediately remove from pan to a serving plate; let stand 45 minutes before serving. Serve with crackers.





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