

BRICKELL KEY II

Condominium Association, Inc. 540 Brickell Key Drive Miami, Florida 33131

PROPERTY STAFF

Managed by ... KW Property Mgt. 305-381-7777 Manager Rosaura Lopez rosaural@kwpmc.com Asst. Manager.... Joanna Espino Jespino@kwpmc.com Admin. Asst. Maribella Ortiz maribellao@kwpmc.com

ASSOCIATION OFFICERS

President	Frank Simone
Secretary	Lance Benson
Treasurer	Adrian Diaz
Director	. Sandra Barrera
Director	David Lowey

IMPORTANT NUMBERS

OFFICE HOURS Mon - Fri..... 8:30 am - 5:30 pm

NEWSLETTER Editor:Elys Rodriquez



Message from the Board

Dear Brickell Key II Unit Owners,

The meeting to approve the 2020 Budget will be held on November 25, 2019 at 6:30 PM. By this time you should have received your Proxy to cast your vote to partially fund the reserves.



Your Board of Directors and Management have worked extremely hard over the past months

in order to improve the overall level of services in the building while keeping maintenance fee increases to a bare minimum. We accomplished this through careful budget analysis, fact-based forecasting, and also by working closely with all of our service providers to ensure that we are obtaining the highest level of service for the price. Notwithstanding our hard work, and provided that the membership (owners) votes to PARTIALLY FUND RESERVES, we will see an increase of approximately 1.98% in our maintenance fees. This 1.98% increase is a direct result of a 17% increase of our property and wind insurance.

In order to obtain the aforementioned maintenance fees, the owners will need to vote: **YES, I WANT PARTIALLY FUNDED RESERVES**. To partially fund the Reserves, we will need to obtain the majority vote of more than 50% of the owners (a quorum), either in person or by Proxy. As a point of reference, owners of Brickell Key II Condominium have historically voted to partially fund Reserves.

In the event that we do NOT obtain enough votes and have to FULLY FUND RESERVES, the 2020 Monthly Maintenance Fees will increase by approximately 18%. To avoid this, we are stressing the importance of bringing your Proxy to the meeting on November 25, 2019, or if you cannot attend personally, that you ensure that your Proxy is received by our office no later than Monday, November 25, 2019, prior to the scheduled Budget Meeting.

In lieu of using the Proxy envelope you received by mail, you may also fax or scan/email your signed Proxy to 305- 381-7737 or rosaural@kwpmc.com.

If you have any questions or require assistance completing your Proxy, please feel free to visit or contact the Association Management Office at the telephone number below or by email at rosaural@kwpmc.com.

Sincerely, Your Board of Directors

Article 14 of the Declaration, APPROVED

Dear Brickell Key II Residents,

On March 25, 2019 the proposed amendment for Section 14.1 and 14.8 of the Article 14 of the Declaration was approved. The Amendment has been recorded and is effective for all current and future owners.

SECTION 14.1 OF ARTICLE 14 OF THE DECLARATION OF CONDOMINIUM OF BRICKELL KEY II CONDOMINIUM ENTITLED "PURCHASE, CUSTODY AND PAYMENT"

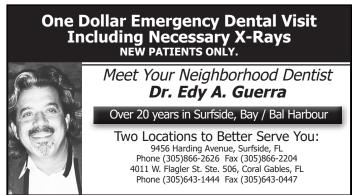
(f) Personal Property and Liability. Unit Owners shall obtain insurance coverage at their own expense upon personal property lying within the boundaries of their Unit and for their personal liability and for any other risks not otherwise insured in accordance herewith. Each Unit Owner and tenant shall provide the Association with a copy of a binder, a policy or other proof satisfactory to the Association of said insurance coverage naming the Association as a certificate holder and additional insured.

SECTION 14.8 OF ARTICLE 14 OF THE DECLARATION OF CONDOMINIUM OF BRICKELL KEY II CONDOMINIUM ENTITLED "UNIT OWNERS PERSONAL COVERAGE"

Unit Owners Personal Coverage. Insurance policies issued to individual Unit Owners and their tenants shall provide that the coverage afforded by such policies is excess over the amount recoverable under any other policy covering the same property without rights of subrogation against the Association. The insurance purchased by the Association shall not cover claims against an Owner or tenant due to accidents occurring within his/her Unit, nor casualty or theft loss to the contents of an Owner's Unit. It shall be the obligation of the individual Unit Owner and his/her tenant, to purchase and pay for insurance as to all such other risks not covered by insurance carried by the Association.

Unit Owners shall provide the Association with a copy of a binder, a policy or other proof satisfactory to the Association of said insurance coverage naming the Association as a certificate holder and additional insured by November 1, 2019.







Contractors, move in/out, and deliveries are not allowed on November 28

Leftover Turkey Pot Pie

A perfect way to use leftover turkey. This pie tastes yummy, and will feed up to eight hungry people.

INGREDIENTS

- 1 recipe pastry for a (10 inch) double crust pie
- 4 tablespoons butter, divided
- 1 small onion, minced
- 2 stalks celery, chopped
- 2 carrots, diced
- 3 tablespoons dried parsley
- 1 teaspoon dried oregano
- salt and pepper to taste
- 2 cubes chicken bouillon
- 2 cups water
- 3 potatoes, peeled and cubed
- 1 1/2 cups cubed cooked turkey
- 3 tablespoons all-purpose flour
- 1/2 cup milk

DIRECTIONS

Preheat oven to 425 degrees F. Roll out bottom pie crust, press into a 10 inch pie pan, and set aside.



Melt 2 tablespoons butter in a large skillet over medium heat; add the onion, celery, carrots, parsley, oregano, and salt and pepper. Cook and stir until the vegetables are soft. Stir in the bouillon and water. Bring mixture to a boil. Stir in the potatoes, and cook until tender but still firm. In a medium saucepan, melt the remaining 2 tablespoons butter. Stir in the turkey and flour. Add the milk, and heat through. Stir the turkey mixture into the vegetable mixture, and cook until thickened. Cool slightly, then pour mixture into the unbaked pie shell. Roll out the top crust, and place on top of filling. Flute edges, and make 4 slits in the top crust to let out steam. Bake in the preheated oven for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C), and continue baking for 20 minutes, or until crust is golden brown.



INDIVIDUAL HEALTH INSURANCE

SHOP, QUOTE & ENROLL TODAY! GET COVERED TOMORROW!

How do these plans help ME? \$50 office visits: no referrals needed! \$25 Rx copays! \$75 Urgent Care visits! 3 year Guarantee with Pre-Ex! \$2,500 Deductibles!

SUBSIDIES TO REDUCE YOUR COST

NO PRE-EXISTING

PLANS FOR YOU, YOUR FAMILY OR YOUR EMPLOYEES

WE ALSO INSURE:

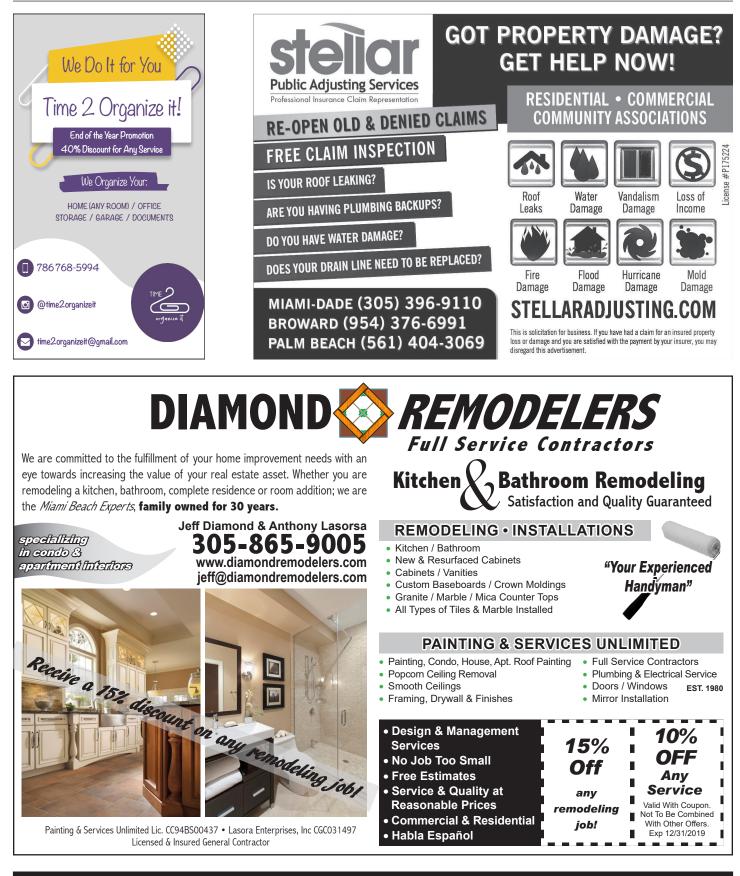
Homeowners • Auto General Liability • Life Insurance

305-357-5605 www.WeInsureEverything.com





Page 4 Brickell Key II



Published monthly at no cost for Brickell Key II 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.