

Brickell Place Phase I Association, Inc. 1901 Brickell Ave. Miami, Florida 33129 https://brickellplace.mybuilding.org

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Housekeeping Sup.	Armando Pacheco		
Valet Supervisor	Humberto Zelaya		
Security Supervisor	Omar Morales		

IMPORTANT NUMBERS

Main	
Fax	
Management	Option 1
Front Gate	Option 2
Security	Option 3
Receiving	Option 4
Valet	Option 5
Maintenance	Option 6
Emailsn	nanager@brickellplace.net
a	assistant@brickellplace.net

OFFICE HOURS

Monday - Friday 8:30 am - 5:00 pm

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DON'T FORGET... Spring Forward...Fall Back...

Daylight Saving Time begins for most of the United States at 2 a.m. on the **Second Sunday in March** and lasts until 2 a.m. on the **First Sunday of November.**

Be sure to set your clocks back one hour at 2 a.m. on November 3, 2019.

This is also a great time to change the batteries in your smoke and carbon monoxide detectors. Many fire departments encourage people to change their batteries in these detectors when they change their clocks, because it can be so easy to forget otherwise. "A working smoke detector more than doubles a person's chances of surviving a home fire," says William McNabb of the Troy Fire Department in Michigan. More than 90 percent of homes in the United States have smoke detectors, but one-third are estimated to have worn-out or missing batteries.



Pumpkin Facts - Did You Know That:

A pumpkin is really a squash? It is! It's a member of the Cucurbita family which includes squash and cucumbers.

That pumpkins are grown all over the world? Six of the seven continents can grow pumpkins including Alaska! Antarctica is the only continent that they won't grow in.



That the "pumpkin capital" of the world is Morton, Illinois? This self proclaimed pumpkin capital is where you'll find the home of the Libby corporation's pumpkin industry.

That the Irish brought this tradition of pumpkin carving to America? The tradition originally started with the carving of turnips. When the Irish immigrated to the U.S., they found pumpkins a plenty and they were much easier to carve for their ancient holiday.

Fun Facts About The Pumpkin!!

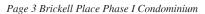
- Pumpkins contain potassium and Vitamin A.
- Pumpkin flowers are edible.
- The largest pumpkin pie ever made was over five feet in diameter and weighed over 350 pounds. It used 80 pounds of cooked pumpkin, 36 pounds of sugar, 12 dozen eggs and took six hours to bake.
- In early colonial times, pumpkins were used as an ingredient for the crust of pies, not the filling.
- Pumpkins were once recommended for removing freckles and curing snake bites.
- The largest pumpkin ever grown weighed 1,140 pounds.
- The Connecticut field variety is the traditional American pumpkin.
- Pumpkins are 90 percent water.
- Eighty percent of the pumpkin supply in the United States is available in October.
- Native Americans flattened strips of pumpkins, dried them and made mats.
- Native Americans called pumpkins "isqoutm squash."
- Native Americans used pumpkin seeds for food and medicine.





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NATIONAL PIZZA MONTH

National Pizza Month is observed in October... As if we needed any excuse to celebrate and indulge in the delectable, mouthwatering, satisfying meal that is pizza. Pizza surfaced in 1889 when it was made



for Italian King Umberto I and Queen Margherita on a trip in Naples. It's been a fan-favorite in countries all over the world since then, and it's easy to see why.

Whether you prefer the thick slices of Chicago-Style Deep Dish Pizza, the thin crusted, more oil based slices of Neapolitan-style, or somewhere in between, pizza should be considered a staple of your diet

Here are a few extra reasons pizza is the best.

- 1. It's perfect at any time of day. Breakfast, lunch, or dinner... There's a specific kind of pizza for whatever you're looking for.
- 2. Pizza leftovers are just as yummy as fresh pizza. You don't even have to warm it up to enjoy it on day two!
- 3. It does a phenomenal job of bringing people together. Thinking about having some friends over for drinks this weekend? Tell them you'll have pizza too. They won't miss it.
- 4. You can almost always get it delivered to your door within an hour, even in the middle of the night.
- 5. If you're vegan, vegetarian, or gluten-free, you can still find a pizza that works for you!

Easiest-Ever Pumpkin Pie

The name says it all: This really is the easiest pumpkin pie recipe—ever! PillsburyTM pie crust takes away all of the fuss and the super-easy pumpkin filling can be prepped all in one bowl and poured into the crust in just a few minutes.

- ³⁄₄ cup sugar
- 1 ¹/₂ teaspoons pumpkin pie spice
- ¹/₂ teaspoon salt
- 1 can (15 oz) pumpkin (not pumpkin pie mix)
- 1 ¹/₄ cups evaporated milk or half and half
- 2 eggs, beaten
- 1 PillsburyTM Pet-Ritz[®] frozen deep-dish pie crust

Heat oven to 425°F. In large bowl, mix filling ingredients. Pour into pie crust. Bake 15 minutes. Reduce oven temperature to 350°F; bake 40 to 50 minutes longer or until knife inserted near center comes out clean. Cool 2 hours. Serve or refrigerate until serving time. Store in the refrigerator.

Wilton Manors, FL 33334 refrigerate until serving tin

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COMPASS







Lilia V Naar PA 305 582-3017 lilnaar@gmail.com www.lilia.naar.ewm.com

Raquel Echevarria 305 300-2622 echevarria.r@ewm.com

PHASE I	
TOTAL UNITS (A & B)	557
UNITS FOR SALE	16
UNITS SOLD (6 months)	4
AVERAGE DAYS ON MKT	96 DAYS
AVERAGE SOLD \$/SQFT \$265/SQF	
PHASE II	
PHASE II TOTAL UNITS (C & D)	379
	379 13
TOTAL UNITS (C & D)	
TOTAL UNITS (C & D) UNITS FOR SALE	13
TOTAL UNITS (C & D) UNITS FOR SALE UNITS SOLD (6 months)	13 0

Brickell Place Resident for over 25 years-EXPERTISE COUNTS!

FOR SALE - 29 UNITS			
Bedrooms	<u>Total Units</u>	Price Range	
3BR	5 UNITS	\$699K - \$1.095M	
2BR	14 UNITS	\$450K - \$1.50M	
1BR	10 UNITS	\$240K - \$499K	

FOR RENT - 13 UNITS

<u>Bedrooms</u>	Total Units	Price Range	
3BR	2 UNITS	\$5750-\$4200	
2BR	5 UNITS	\$3300 - \$2800	
1BR	6 UNITS	\$1750 - \$2250	

SOLD RECENTLY				
Unit #	BR/BA	List Price	Sold Price	Closed
A1905	1/1/1	\$245,000	\$225,000	Sep-19
B1514	2/2	\$575,000	\$523,000	Jul-19
B1803	1/1/1	\$269,000	\$250,000	Aug-19
B2101	2/2	\$515,000	\$500,000	Sep-19
D802	1/1/1	\$329,000	Pending	Sep-19
B2409	3/3	\$689,900	Pending	Apr-19