

Volume 6 Issue 1

A Monthly Newsletter for the Residents of Commodore Club West Condominium

### COMMODORE CLUB WEST CONDOMINIUM ASSOCIATION, INC

155 Ocean Lane Drive Key Biscayne, Florida 33149

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OFFICE HOURS Monday - Friday..8am - 4pm



# From the Desk of the Manager TROPICAL STORM DORIAN

We are following the progress of Tropical Storm Dorian. According to the news updates Dorian is expected to pass by South Florida by Sunday, September 1<sup>st</sup>, 2019 at approx. 2AM. At this time, there are no evacuations nor are there any anticipated evacuations for Key Biscayne. You should be prepared and stocked up on your supplies.

Please begin your preparation in the event it becomes a hurricane. At this time, we ask that you commence to test your shutters. Please keep in mind that, in the event of a Hurricane, you will need to remove all items from your balcony/patio including patio furniture, plants, satellite dishes, etc. to prevent damage to the building and common areas.

If you are leaving town for any length of time during hurricane season, please remove all balcony/patio furniture, plants, and loose objects. Please plan ahead and assign a nearby relative or friend to close the shutters. This is your responsibility and may result in a liability to you if as result of not closing the shutter, damages to the association's common areas is created.

In the event of a storm, do not rely on the Association's staff to make preparations for you; their time will be dedicated to securing the community's mechanical operations and common areas.

If the Association is required in an Emergency to close the shutters, a fee of \$100.00 will be charged to the owner of the unit. However, if the shutters are not in good repair and cannot easily be closed, the Association will not be responsible for closing the shutters. If the Association is required in an Emergency to remove objects from the balcony, those objects which can be easily moved by one person will be placed inside the unit and a fee of \$100.00 will be charged. The Association will not be responsible for any damage when either closing or attempting to close the shutters or moving objects into the unit.

In other words, the Owner/Resident assumes all risks in the event the Association's employees are involved in Hurricane preparedness on behalf of the unit owner/resident. Please see page 17, No. 29.2 of the Rules and Regulations of Commodore Club West.

We will continue monitoring the possible trajectory of the Storm and keep you informed.

Thank you, Niurka Munoz, LCAM

## **School Daze**

School is back in session in August please use caution while driving!



A new teacher was trying to make use of her psychology courses.

She started her class by saying, "Everyone who thinks you're stupid, stand up!" After a few seconds, Little Johnny stood up. The teacher said, "Do you think you're stupid, Little Johnny?" "No, ma'am, but I hate to see you standing there all by yourself!"

# Treats they Won't Give Away

It's back to school time! Below is a delicious and healthy treat to add to your child's packed lunch.

- 2 cups rolled oats
- 3/4 cup packed brown sugar
- 1/2 cup wheat germ
- 3/4 teaspoon ground cinnamon
- 1 cup all-purpose flour
- 3/4 cup raisins (optional)
- 3/4 teaspoon salt
- 1/2 cup honey
- 1 egg, beaten
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1. Preheat the oven to 350 degrees F (175 degrees C). Generously grease a 9x13 inch baking pan.

2. In a large bowl, mix

together the oats,

brown sugar, wheat



germ, cinnamon, flour, raisins and salt. Make a well in the center, and pour in the honey, egg, oil and vanilla. Mix well using your hands. Pat the mixture evenly into the prepared pan.

 Bake for 30 to 35 minutes in the preheated oven, until the bars begin to turn golden at the edges. Cool for 5 minutes, then cut into bars while still warm. Do not allow the bars to cool completely before cutting, or they will be too hard to cut.

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## **Dog Days of Summer**

Most people have heard of the "dog days of summer." But do you really know what the phrase means? In general, it refers to the time between early July and early September when the weather is hot and muggy, leading to a period of stagnation or inactivity on the part of some people.

In ancient times, people were very interested in studying the constellations. A pair of these, called Canis Major and Canis Minor, were considered to look like dogs in the sky. Because the brightest star in these constellations, called



Sirius, was so bright, the ancient Romans thought that it gave off heat, like the sun. In late summer, Sirius rises and sets with the sun, leading the Romans to believe that the hot days were due to the extra heat Sirius was giving off during the day. Thus they began to call these days the "dog days." As the constellations have gradually drifted in their positions in the sky, the timing of the "dog days" has changed to earlier in the summer, from the beginning of July to the end of August.

#### **Did You Know?** August 7th is National Mustard Day

- · George J. French introduced his "French's mustard" in 1904, the same year that the hot dog was introduced to America at the St. Louis World's Fair.
- Canada is the world's largest producer of mustard seed.
- In the 1950's, Plochman was the first company to successfully market squeeze mustard.
- Dijon is a French city known as the
- mustard-making capital of the country.
- Yellow ballpark mustard gets its bright yellow color partly from turmeric.
- It is believed that mustard was first cultivated in India around 3000 BC. Recipes for mustard paste were recorded as early as 42 AD.
- The word "mustard" comes from the Latin "must" (much) and "ardens" (burning).
- In 1901 Captain Robert Falcon Scott set sail on the Discovery with a ton and a half of mustard on his journey to Antarctica.

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