



A Newsletter for the Residents of the Imperial House Condominium Association, Inc.

November 2019

## IMPERIAL HOUSE

Volume 1 Issue 10

**Condominium Association, Inc.** 5255 Collins Avenue Miami Beach, Florida 33140

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## **Concrete Restoration Project Updates**

We would like to deliver a brief update to all the residents on the status of the Restoration Project.



Pool coping currently being installed by the designated contractor



Old Cabana Doors being re-installed until the new ones are approved and produced



Parking deck waterproofing in progress



The landscape in front the Lanais is currently being installed by the Designer's team

We estimate the time of completion for the pool and pool deck to be by the end of the year holidays. The garage entrance should be re-opened around Thanksgiving. We would like to thank you for your patience and cooperation during this work process.

# Happy Thanksgiving!

In observance of Thanksgiving, the Management Office will be closed on Thursday, November 28, 2019 and re-open on Monday, December 2, 2019. Therefore no deliveries or contractors will be accepted until Monday, December 2, 2019. In case of an emergency please contact the Front Desk at (786) 220-7231.



## Don't Miss These Events in Miami in the Month of November

Fall is in full swing this month with lots of live entertainment and family-friendly events. This November feels particularly jam-packed! A new pop festival with seriously noteworthy headliners comes to South Beach, the Auto Show is back again, the Miami Book Fair brings you the best of literature right now and it's your chance to shop special events for handmade pieces you'll treasure forever. Make sure you add

these hot events to your list of things to do. And don't forget to make your dinner reservations for Thanksgiving! For more information regarding these events, please visit Miamiandbeaches.com website.

## Safety Tip of the Month

Before you leave town for any extended period of time, please make sure your water is turned off. Units



left unattended for long periods can cause water leaks that can cause serious damage to your unit, your neighbors' units or common areas.



24 Years in Construction Bathrooms | Kitchen | Floors General Remodeling ASK FOR OUR CONDO UPGRADE PACKAGES!





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## Ice Cream **Pumpkin Pie**

#### **INGREDIENTS:**

- 1 package (9 ounces) prepared graham cracker pie crust
- 1 pint vanilla ice cream softened
- 1 can (16 ounces) pumpkin
- 1 cup whipped cream
- 3/4 cup sugar
- 2 teaspoons pumpkin pie spice
- 1/2 teaspoon salt

#### **INSTRUCTIONS:**

Fill piecrust with ice cream; freeze until solid. In medium bowl, combine pumpkin, whipped cream, sugar, pumpkin pie spice and salt. Spoon mixture over frozen layer of ice cream in crust; freeze until solid. To serve, remove pie from freezer and place in refrigerator one hour before serving. Slice and serve with additional whipped cream, if desired.

Cooking tip: Frozen non-fat yogurt and fat-free whipped topping may be used in place of ice cream and whipped cream.





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views at Parkview Point

kitchen with granite countertops and stainless

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MIAMI BEACH, FL

## 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

#### DIRECTIONS



- 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

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.



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