A Newsletter for the Residents of the Isola Condominium

CONDOMINIUM ASSOCIATION, INC

Volume 12 Issue 8 November 2019

ISOLA Condominium Association, Inc.

770 Claughton Island Drive Miami, Florida 33131

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OFFICE HOURS

Monday - Friday ... 9:00 AM - 5:00 PM





The Isola Condominium Board of Directors and Management would like to offer our best wishes for a delicious turkey, a splendid gathering of friends and family, and to the victories of your favorite football teams this Thanksgiving Day. Our hope is that you have the happiest of Thanksgivings!

Sincerely,
Isola Condominium Association

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Did You Know?

- The Mayflower had a partner ship when it sailed in 1620. The Speedwell also started the trip for the New World, but was forced to turn back because it leaked so badly.
- At the first Thanksgiving feast, the guests brought most of the food. When the Native Americans arrived, there was not enough food for everyone and the Wampanoag chief, Massasoit, sent his men home for more supplies.
- The party lasted for three days. The Pilgrims and their guests spent the time playing games, shooting guns, and of course, eating.
- It was two years before the Pilgrims had another "thanksgiving" celebration, this time to commemorate the end of a drought.



Commissioner **Eileen Higgins**District 5



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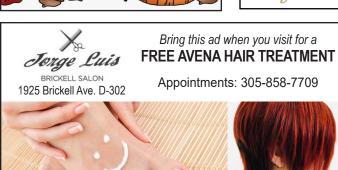
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Leftover Turkey Pot Pie

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

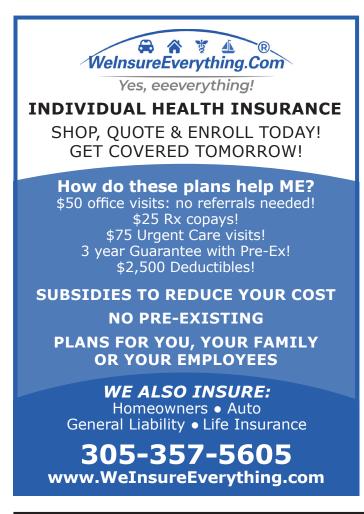
INGREDIENTS

- 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.





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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.



Sold within past 6 Months

Apt #	Bed	Bath	Sq Ft	Sold Price
PH-17	2	2	1085	\$325,000.00
902	2	2	1065	\$335,000.00
1707	1	1	671	\$239,000.00
1607	1	1	671	\$220,000.00
1407	1	1	671	\$214,900.00



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