



# LE TRIANON TRIBUNE

*A Monthly Newsletter for the Residents of Le Trianon Condominium*

Volume 16 Issue 6

December 2020

## ASSOCIATION OFFICERS

**President**.....*Juan Dominguez*  
**Vice President** ..... *Francois Pearson*  
**Treasurer** ..... *Gustavo Lopez*  
**Vice Treasurer** ..... *Maggie Cuesta*  
**Secretary**.....*Marie (Mimi) Pambrun*  
**Board Members** .... *Carmen Romero*  
*Monie Day*

## PROPERTY STAFF

**Property Manager**...*Aissa Duverger*  
**Head Front Desk**.... *Israel Castellon*  
**Maint. Supervisor** ..... *Ariel Miranda*

## IMPORTANT #'S

**Main** ..... (305) 861-9574  
**Security** ..... (305) 861-8424  
**Fax** ..... (305) 865-0098

## OFFICE HOURS

**Monday - Friday** 9:00 AM - 4:30 PM

## Le Trianon Condominium

6061 Collins Avenue  
Miami Beach, FL 33140  
*LetrianonCondominium@*  
*outlook.com*



Published monthly at no cost for  
Le Trianon by Coastal Group Publications.  
Contact CGP at  
(305) 981-3503 or [info@cgpnewsletters.com](mailto:info@cgpnewsletters.com)  
to advertise in one of our newsletters  
or to get a free newsletter for your property.



# Happy Holidays!

## MANAGER'S REPORT

1. The access control boards in both patio doors have been installed. We have been given the fobs and are ready to start distributing them. Each apartment will receive 2 free fobs. Please call the office to make an appointment to pick them up.
2. PG Restoration started working on some balconies last Monday, November 30<sup>th</sup>. They will be working on 9 different locations around the building where the concrete slab is in extremely bad condition. The project will last approximately 3 weeks.
3. Starting today, December 9<sup>th</sup>, the gym will be closed for renovation. We are renovating the bathrooms and moving the gym wall further back around 3ft. to make more room inside the gym. Also, the new treadmill has been ordered and should arrive before the end of the year. The multi-station has also been ordered; however, it will take a little longer since it is on back order.
4. AT&T was at the building today to install a new line for the front desk. This line will be connected to the elevators line for emergency only. No one is allowed to use this line unless it is an emergency.
5. FDOT was at the building yesterday. They will start working on the gutters outside our building. The project will start Monday, December 14<sup>th</sup> and it will be done in two parts. The first section will be the North side of the building. Anyone parked in the upper garage will have to enter and exit thru the South entrance. The second section will be done right after and it will also be done in two parts. First, they will do the upper garage (South Side) and then the side where the basement is. The sidewall will still be accessible. A notice will be sent to all residents before the end of the week.
6. The office email has been compromised. IT is working on creating a new email. We will let you know as soon as this happens. In the meantime, please call the office at 305-861-9574.



## RECIPE FOR LATKES

- 4 medium potatoes
- 1 medium onion
- 2 eggs
- 3/4 cup matzah meal
- salt and black pepper to taste
- vegetable oil



Shred the potatoes, onion and bell pepper into a large bowl. Press out all excess liquid. Add eggs and parsley and mix well. Add matzah meal gradually while mixing until batter is doughy, not too dry (you may not need the whole amount, depending on how well you drained the veggies). Add a few dashes of salt and pepper. Don't worry if the batter turns a little orange, that will go away when it fries. Heat about 1/2 inch of oil to a medium heat. Form the batter into thin patties about the size of your palm. Fry batter in oil. Be patient: this takes time, and too much flipping will burn the outside without cooking the inside. Flip when the bottom is golden brown. Place finished latkes on paper towels to drain. Eat hot with sour cream or applesauce. They reheat OK in a microwave, but not in an oven unless you cook them just right. If you'd like to try something a little different, add some bell peppers, parsley, carrots, celery, or other vegetables to the batter to make veggie latkes!

# DIAMOND REMODELERS

Full Service Contractors

We are committed to the fulfillment of your home improvement needs with an eye towards increasing the value of your real estate asset. Whether you are remodeling a kitchen, bathroom, complete residence or room addition; we are the *Miami Beach Experts*, **family owned for 30 years.**

*specializing  
in condo &  
apartment interiors*

Jeff Diamond & Anthony Lasorsa  
**305-865-9005**  
www.diamondremodelers.com  
jeff@diamondremodelers.com

## Kitchen & Bathroom Remodeling

Satisfaction and Quality Guaranteed

### REMODELING • INSTALLATIONS

- Kitchen / Bathroom
- New & Resurfaced Cabinets
- Cabinets / Vanities
- Custom Baseboards / Crown Moldings
- Granite / Marble / Mica Counter Tops
- All Types of Tiles & Marble Installed

*"Your Experienced  
Handyman"*

### PAINTING & SERVICES UNLIMITED

- Painting, Condo, House, Apt. Roof Painting
- Full Service Contractors
- Popcorn Ceiling Removal
- Plumbing & Electrical Service
- Smooth Ceilings
- Doors / Windows
- Framing, Drywall & Finishes
- Mirror Installation



Painting & Services Unlimited Lic. CC94BS00437 • Lasora Enterprises, Inc CGC031497  
Licensed & Insured General Contractor


- Design & Management Services
- No Job Too Small
- Free Estimates
- Service & Quality at Reasonable Prices
- Commercial & Residential
- Habla Español

**15%  
Off**  
any  
remodeling  
job!

**10%  
OFF  
Any  
Service**  
Valid With Coupon.  
Not To Be Combined  
With Other Offers.  
Exp 1/31/2021



**One Dollar Emergency Dental Visit  
Including Necessary X-Rays  
NEW PATIENTS ONLY.**



*Meet Your Neighborhood Dentist  
**Dr. Edy A. Guerra***

Over 20 years in Surfside, Bay / Bal Harbour

Two Locations to Better Serve You:  
9456 Harding Avenue, Surfside, FL  
Phone (305)866-2626 Fax (305)866-2204  
4011 W. Flagler St. Ste. 506, Coral Gables, FL  
Phone (305)643-1444 Fax (305)643-0447

**45 DAY LISTING AGREEMENT!**




**Fernando Rizzo**  
352-256-2203

"Work with a Professional"



**Let's ZOOM!**



**My urgency is to \$ell your home!**

**I GET PAID WHEN YOU GET PAID**

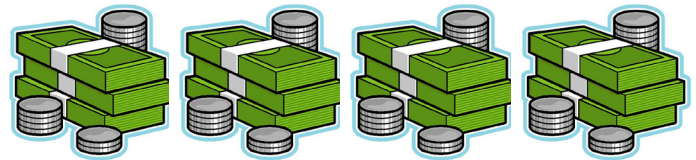
**Fernando@RizzoTheRealtor.com**



Retired nurse looking for part time work caring for elderly patients. Has own car for help with transportation to and from doctor's appointments, shopping and errands.

**786-486-9022**

Excellent References  
Resume Available on Request



**Treasury Report for the Month  
Ending November 30, 2020**

**BANK BALANCES AS OF NOVEMBER 30, 2020**

**Banco Popular**

Checking (Operating)	\$96,629.87
Contingency	\$155,176.86

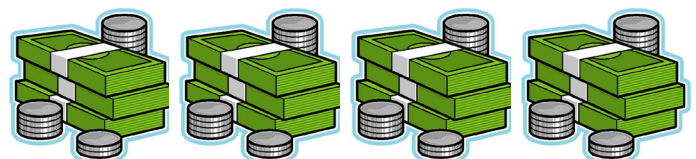
**Ocean Bank**

Reserve	\$18,911.23
---------	-------------

Revenues	Actual	Budget	Variance
Assessments income	900,299.24	905,666.63	(5,367.39)
Interest income	425.39	220.00	205.39
Late charge income	959.04	641.63	317.41
Member parking	13,965.00	14,025.00	(60.00)
Non member parking	1,350.00	1,833.37	(483.37)
Bonus Xmas.			-
Other income	43,936.00	5,683.26	38,252.74
<b>Total Income</b>	<b>960,934.67</b>	<b>928,069.89</b>	<b>32,864.78</b>
Expenses	927,822.46	928,166.36	343.90
Net budgeted revenues and expenses	33,112.21	96.47	33,208.68

**UNCOLLECTED MAINTENANCE AS OF NOVEMBER 30, 2020**

2A Unit	\$5,367.39
<b>Total Uncollected:</b>	<b>\$5,367.39</b>



## Recipe for Latkes

- 4 medium potatoes
- 1 medium onion
- 2 eggs
- 3/4 cup matzah meal (flour or bread crumbs can be substituted)
- salt and black pepper to taste
- vegetable oil

Shred the potatoes, onion and bell pepper into a large bowl. Press out all excess liquid. Add eggs and parsley and mix well. Add matzah meal gradually while mixing until the batter is doughy, not too dry. (you may not need the whole amount, depending on how well you drained the veggies). Add a few dashes of salt and black pepper (don't taste the batter - it's really gross!). Don't worry if the batter turns a little orange, that will go away when it fries.

Heat about 1/2 inch of oil to a medium heat. Form the batter into thin patties about the size of your palm. Fry batter in oil. Be patient: this takes time, and too much flipping will burn the outside without cooking the inside. Flip when the bottom is golden brown.

Place finished latkes on paper towels to drain. Eat hot with sour cream or applesauce. They reheat OK in a microwave, but not in an oven unless you cook them just right. If you'd like to try something a little different, add some bell peppers, parsley, carrots, celery, or other vegetables to the batter to make veggie latkes!



Commissioner  
**Eileen Higgins**  
District 5



*"During these challenging times, rest assured that my office is here to listen to your concerns and connect you to the services and resources you need from Miami-Dade County."*

CALL - EMAIL - SOCIAL

[www.miamidade.gov/district05](http://www.miamidade.gov/district05)  
305-375-5924  
District5@miamidade.gov

 @CommishEileen  
 /CommishEileen

<p><b>COVID-19 RELIEF</b></p> <p>See a full list of relief programs for individuals and businesses at <a href="https://bit.ly/covid19reliefprograms">bit.ly/covid19reliefprograms</a></p>	<p><b>SAFETY FIRST</b></p> <p>Ensure your safety by social distancing, washing your hands, and wearing a mask.</p>	<p><b>STAY INFORMED</b></p> <p>Get most recent D5 updates by emailing <a href="mailto:district5@miamidade.gov">district5@miamidade.gov</a>.</p>
---	--	---



**Public Adjusting Services**  
Professional Insurance Claim Representation

**GOT HURRICANE DAMAGE?  
GET HELP NOW!**

**TIME IS RUNNING OUT TO GET PAID ON YOUR CLAIM**

**NO RECOVERY, NO FEE!**

**DON'T MISS THE DEADLINE**

**FREE SECOND OPINION INSPECTION**

**LOCAL PUBLIC ADJUSTERS READY TO INSPECT**

**CALL US TODAY FOR ANY TYPE OF CLAIM!**

**WAS YOUR CLAIM DENIED OR UNDERPAID?**



**MIAMI-DADE (305) 396-9110**  
**BROWARD (954) 376-6991**  
**PALM BEACH (561) 404-3069**

**STELLARADJUSTING.COM** 2450 NE MIAMI GARDENS DR. SUITE 200, MIAMI, FLORIDA 33180

THIS IS SOLICITATION FOR BUSINESS. IF YOU HAVE HAD A CLAIM FOR AN INSURED PROPERTY LOSS OR DAMAGE AND YOU ARE SATISFIED WITH THE PAYMENT BY YOUR INSURER, YOU MAY DISREGARD THIS ADVERTISEMENT.

## BLINDS & SHADES

**FREE SHOP AT HOME SERVICE**

**WE BEAT ANY ESTIMATE**  
**BLINDS, SHADES, SHUTTERS**

**FREE MEASURING & INSTALLATION**

FAST SERVICE, LOWEST PRICES GUARANTEED!

**20% OFF Motorized Shades**  
exp. 2/28/21  
must present coupon

**MOTORIZED SPECIALIST**  
VERTICALS REPAIRED & CLEANED  
SHADES REPAIRED & CLEANED

**WE ALSO DO REPAIRS**  
VERTICAL FRACKS REPAIRED

305-469-8162 WE SHOW UP! 25 Years in Biz



**ALEXANDRA MUNOZ**  
Owner & Head Trainer

**LET'S CONNECT!**

PERSONAL & GROUP FITNESS TRAINING  
MIAMI, FL - ZOOM AVAILABLE  
ALL FITNESS LEVELS WELCOME  
PLEASE CONTACT ME FOR RATES & AVAILABILITY

 (786) 564-3226

 [Alexandrabmunoz365@gmail.com](mailto:Alexandrabmunoz365@gmail.com)

 @365Abundance

 [Facebook.com/365abundance](https://Facebook.com/365abundance)