

A Newsletter for the Residents of the Lofts at Hollywood Station Condominium Association

Volume 8 Issue 2

December 2020

THE LOFTS AT HOLLYWOOD STATION C/O MIAMI MANAGEMENT, INC

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REMINDERS AND TIDBITS FOR THE MONTH OF DECEMBER 2020

HOLIDAY HOURS December 24 – CLOSED December 25 – CLOSED December 31 – 8:00am-12:00pm January 1 - CLOSED



HOLIDAY SEASON RULES AND REGULATIONS REMINDER

With all the wonderful things about the holidays and this season, please be mindful of the Rules & Regulations which are in effect for the Association. Below are a few reminders:

- 1. Please do not hang any lights or decorations on your balcony rails or which may be visible from the exterior. Also, please do not place any window cling or decorations which may also be visible from the exterior. The Association does allow the Units to place a wreath or any other type of festive decoration on their door through the first week of the New Year. All Wreaths will need to be taken down from your unit door no later than January 6, 2021
- 2. Please do not place anything other than recycling & cardboard boxes in the recycling area. Please do not dispose of furniture, televisions misc. household goods in this area either.
- 3. All Christmas trees MUST be bagged to minimize the debris left on the floor. All residents who purchase a tree MUST be responsible for disposing of the tree after the holidays (removing them from property) Our trash company does not pick them up and will impose a fine if found inside the trash room or trash containers.
- 4. <u>Be Mindful of Your Surroundings</u>: Spills happen and sometimes a piece of trash falls out of the trash bag. Accidents happen! But we ask that you PLEASE clean up your accident and help us to keep the building looking wonderful. Please do not leave filled trash bags or cardboard boxes outside of your front door to bring them to the trash chute or down to recycle. Please do not drag your trash bags or items to be discarded down the hallways. This can cause scuffs and stains in the carpet and in the end, costs the Homeowners more for repair and replacement.

BROWARD COUNTY - CHIP-A-TREE PROGRAM

When the holidays are long gone but your tree isn't, it's time to chip in and donate your used evergreen to Broward County's Annual <u>Chip-a-Tree initiative.</u>

Reminders (cont. from page 1)

Last year Broward County Parks recycled nearly 4,000 trees, which probably would otherwise have gone to landfills. This year your tree can join those recyclable thousands.

The free program requires Broward County residents to remove all decorations from their holiday trees (no decorated trees will be accepted), then bring the trees to a participating park - there are 13 of them - where they will be chipped and used for landscaping throughout the County park system. There is a limit of two trees per vehicle, **artificial trees are not accepted**, and no commercial vehicles or garbage trucks are allowed.

This season's program runs daily from <u>Saturday, December</u> 26, 2020, through Monday, January 18, 2021, giving you plenty of time to take advantage of those after-the-holidays sales before hauling your tree to a park. And remember, the regular weekend and holiday gate entrance fee will NOT be in effect for recyclers, so there's no excuse not to do the right thing. Hours vary; call the park of your choice for details.

C.B. Smith Park, 900 N. Flamingo Rd., Pembroke Pines 33028; 954-357-5170

Reverend Samuel Delevoe Memorial Park, 2520 N.W. Sixth St., Fort Lauderdale 33311; 954-357-8801

T.Y. (Topeekeegee Yugnee) Park, 3300 N. Park Rd., Hollywood 33021; 954-357-8811

West Lake Park, 1200 Sheridan St., Hollywood 33019; 954-357-5161

Broward County – BULK DUMPING PROGRAM



In need of getting rid of your old furniture or appliances, or doing an end of the year cleaning? Broward County has a location in Hallandale where you can dump unnecessary household items. Dumping stations may be used up to four times a month. **You can bring the following:** furniture, appliances and yard waste also holiday **artificial trees.**

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Page 3 Hollywood Station Residences

Reminders (cont. from page 2)

Do Not Bring:

Garbage, explosives, radioactive waste, bodily waste, dead animals, propane tanks or tires.

The following vehicles are prohibited at stations: larger than full size (1 ton) pickup, truck bed longer than 8' truck bed wider than 6', commercial vehicles, all modified truck beds, open trailers longer than 8' enclosed trailers longer than 8'.

South Drop-Off Center

5601 W. Hallandale Beach Blvd. West Park, FL 33023 Saturdays only, 9 a.m. - 3 p.m.

- Only two individuals per vehicle will be allowed to unload their bulk/yard waste at the RDOC.
- Residents will be required to wear a face covering while unloading bulk/yard waste at the RDOC.
- Resident's will be required to follow CDC guidelines for social distancing and other safety measures which will be communicated through posted signage located throughout the Centers.

QUESTIONS? CONCERNS?

If you have any questions regarding the Rules or Regulations, any concerns about the property, please send a written request to your Property Manager via email at andiaz@miamimanagement.com.





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RECIPE FOR LATKES

- 4 medium potatoes
- 1 medium potate
- 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 $\frac{1}{2}$ 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!



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