

A Monthly Newsletter for the Residents of Mystic Pointe Tower 100

February 2020

MYSTIC POINTE TOWER 100

19195 Mystic Pointe Drive Aventura, Florida 33180

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OFFICE HOURS Mon. - Fri...8:30 am-5:00 pm *Closed for lunch*...12:15-1:15pm



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Don't Forget: Spring Forward...Fall Back

Daylight Saving Time begins for most of the United States at 2 a.m. on the **Second Sunday in March** and lasts until 2 a.m. on the **First Sunday of November.**

Be sure to set your clocks ahead one hour at 2 a.m. on Sunday, March 8, 2020



This is also a great time to change the batteries in your smoke and carbon monoxide detectors. Many fire departments encourage people to change their batteries in these detectors when they change their clocks, because it can be so easy to forget otherwise. "A working smoke detector more than doubles a person's chances of surviving a home fire," says William McNabb of the Troy Fire Department in Michigan. More than 90 percent of homes in the United States have smoke detectors, but one-third are estimated to have worn-out or missing batteries.

White Chocolate Raspberry Cheesecake

- 1 cup chocolate cookie crumbs
- 3 tablespoons white sugar
- 1/4 cup butter, melted
- 1 (10 oz) package frozen raspberries
- 2 tablespoons white sugar
- 2 teaspoons cornstarch
- 1/2 cup water
- 2 cups white chocolate chips
- 1/2 cup half-and-half cream
- 3 (8 oz) packages cream cheese, softened
- 1/2 cup white sugar
- 3 eggs
- 1 teaspoon vanilla extract

In a medium bowl, mix together cookie crumbs, 3 tablespoons sugar, and melted butter. Press mixture into the bottom of a 9 inch

springform pan. In a saucepan, combine raspberries, 2 tablespoons sugar, cornstarch, and water. Bring to boil, and continue boiling 5 minutes, or until sauce is thick. Strain sauce through a mesh strainer to remove seeds. Preheat oven to 325 degrees F. In a metal bowl over a pan of simmering water, melt white chocolate chips with half-and-half, stirring occasionally until smooth. In a large bowl, mix together cream cheese and 1/2 cup sugar until smooth. Beat in eggs one at a time. Blend in vanilla and melted white chocolate. Pour half of batter over crust. Spoon 3 tablespoons raspberry sauce over batter. Pour remaining cheesecake batter into pan, and again spoon 3



tablespoons raspberry sauce over the top. Swirl batter with the tip of a knife to create a marbled effect. Bake for 55 to 60 minutes, or until filling is set. Cool, cover with plastic wrap, and refrigerate for 8 hours before removing from pan. Serve with remaining raspberry sauce.



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Did You Know? *Girl Scout Cookie Trivia*

- The first Girl Scout cookies sold in 1917 were baked by girls at home, with assistance from their mothers.
- The first commercially baked cookies were sold in 1934 by the Girl Scouts of Greater Philadelphia Council. In 1936, the national organization began working with a commercial baker. By 1948, a total of 29 bakers throughout the country were licensed to bake Girl Scout cookies.
- During World War II, cookie sales were suspended due a shortage of ingredient supplies. The Girl Scouts sold calendars instead of cookies during those years.
- During the first quarter of each year, Girl Scout cookies are the number one cookie brand in the United States.
- The top selling cookies are Thin Mints. Almost two million Thin Mints are produced each day in an oven as long as a football field.
- Peanut Butter Sandwich cookies are made at a rate of 3,208 per minute.
- Each year, 200 million boxes of Girl Scout cookies are sold.
- Low fat and sugar-free cookies were added to the product line in the early 1990s.
- All Girl Scout cookies are certified kosher.
- When approached, over 80 percent of people will buy Girl Scout cookies.

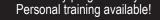


| STATUS | UNIT NO | BD/BA | LA SF | LIST \$ | SALE \$ |
|--------|---------|-------|-------|-----------|-----------|
| Sold | 1710 | 2/2 | 1,353 | \$379,000 | \$360,000 |
| Active | 2501 | 2/2 | 1,353 | \$475,000 | |
| Active | 2709 | 2/2/1 | 1,365 | \$375,000 | |
| Active | 503 | 2/2 | 1,183 | \$350,000 | |
| Active | 1203 | 2/2 | 1,183 | \$310,000 | |

Active & Sold Listing data was accessed through the Southeast Florida MLS for the period 01/1/2020 through 02/04/2020.

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