

A Monthly Newsletter for the Residents of Mystic Pointe Tower 100

### MYSTIC POINTE TOWER 100

19195 Mystic Pointe Drive Aventura, Florida 33180

ASSOCIATION OFFICERS President ...... Dan Silverberg Vice Pres. . Mitchell Loszynski Secretary......Paul Jacobson Treasurer .. Robert "Bob" Hartz Director ...... Harvey Glasser Director ...... Francine Sabin Director ...... Trish Taylor

### **PROPERTY STAFF**

Manager ...... Brigette Carpio Asst. Manager ... Maria Salazar Maint. Sup. .Edison Velasquez

IMPORTANT NUMBERS Main ......305-932-9169 Master Assoc. 305-932-9600 Fax .....305-932-9286 Concierge .....305-935-6812 Front Gate .....305-932-8272

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



Published monthly at no cost for Mystic Pointe Tower 100 by Coastal Group Publications, Inc. Contact CGP at (305) 981-3503 or www.cgpnewsletters.com to advertise in one of our newsletters or to get a FREE newsletter for your property.



THANKSGIVING

The most historical account of the Thanksgiving tradition dates back to 1621. It was when the Plymouth settlers called "pilgrims" prepared a bountiful feast after a successful cultivation season. They called this the "harvest festival." The Wampanoag, the American Indian tribe in the 17th century, pilgrims, colonists, and natives, ate substantial amounts of fowl. They stuffed it with all kinds of herbs and onions, and another weirdly delicious stuffing — oats.



FROM ALL OF US AT MYSTIC 100 MANAGEMENT, WE WISH YOU A HAPPY THANKSGIVING!!



#### November 2020

### LEFTOVER TURKEY POT PIE

### Ingredients

- 2 cups frozen peas and carrots
- 2 cups frozen green beans
- 1 cup sliced celery
- 2/3 cup butter
- 2/3 cup chopped onion
- 2/3 cup all-purpose flour
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- <sup>1</sup>/<sub>2</sub> teaspoon celery seed
- <sup>1</sup>/<sub>2</sub> teaspoon onion powder
- <sup>1</sup>/<sub>2</sub> teaspoon Italian seasoning
- 1 3/4 cups chicken broth
- 1 1/3 cups milk
- 4 cups cubed cooked turkey meat light and dark meat mixed
- 4 (9 inch) unbaked pie crusts



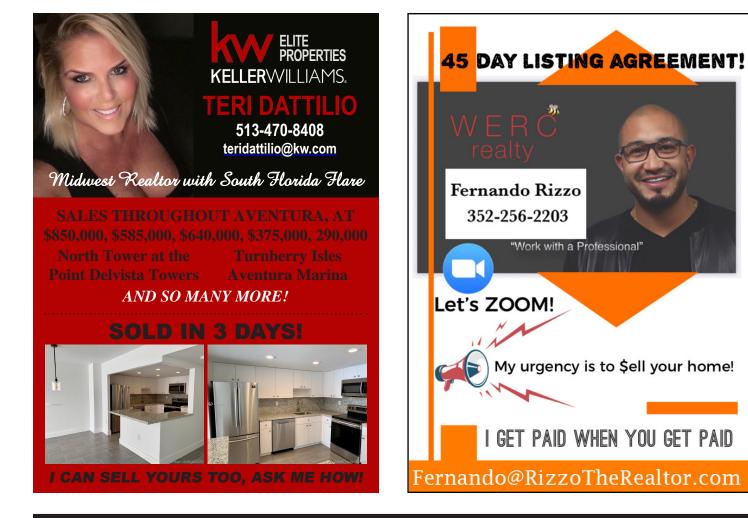
Preheat an oven to 425 degrees F (220 degrees C). Place the peas and carrots, green beans, and celery into a saucepan; cover with water, bring to a boil, and simmer over medium-low heat until

the celery is tender, about 8 minutes. Drain the vegetables in a colander set in the sink, and set aside.

Melt the butter in a saucepan over medium heat, and cook onion until translucent, about 5 minutes. Stir in 2/3 cup of flour, salt, black pepper, celery seed, onion powder, and Italian seasoning; slowly whisk in the chicken broth and milk until the mixture comes to a simmer and thickens. Remove from heat; stir cooked vegetables and turkey into the filling until well combined.

Fit 2 pie crusts into the bottom of 2 9-inch pie dishes. Spoon half the filling into each pie crust, then top each pie with another crust. Pinch and roll the top and bottom crusts together at the edge of each pie to seal, and cut several small slits into the top of the pies with a sharp knife to release steam.

Bake in preheated oven until crusts are golden brown and filling is bubbly, 30-35 minutes. If crusts are browning too quickly, cover the pies with aluminum foil after about 15 minutes. Cool for 10 minutes before serving.



Published monthly at no cost for Mystic Pointe Tower 100 by Coastal Group Publications, Inc. Contact CGP at (305) 981-3503 or info@cgpnewsletters.com to advertise in one of our newsletters or to get a FREE newsletter for your property.

The views expressed here are not necessarily those of Coastal Group Publications, Inc. (CGP) or its staff. CGP assumes no responsibility for any text or illustrations submitted for publication.

# VETERAN'S DAY November 11th

One year after World War I drew to a close, President Woodrow Wilson declared November 11, 1919 as Armistice Day--a national holiday to celebrate victory in "the war to end all wars." Yet the dream of world of peace was soon shattered as first World War II, then the Korean Conflict called America's troops back to the battlefield. In 1954, Armistice Day was re-named as Veterans Day, a fitting tribute to all the men and women who have defended the cause of freedom around the world.







We offer Ultrasound, Massage, Balance & Vestibular Therapy Cardiac, Neurological and Senior Rehab Exclusive 1 on 1, In the Comfort of your Home Protective Equipment Protocols THERAPY IN YOUR HOME

Licensed Medicare Provider FL8318

Brian Caits @ 954-328-1505

Persons submitting same agree to do so voluntarily. CGP is indemnified and held harmless from any and all liability arising out of such publication. Coastal Group Publications (305) 981-3503.



- track record Dependable, Reliable, and Trusted
- Free, detailed market analysis delivered to all my clients. Call me to receive yours!

afae Szwel OWS M



20803 Biscayne Blvd. Ste. 102 Aventura, FL 33180

786.385.4824 E-mail: rafszy@gmail.com HABLO ESPAÑOL



specializing



Painting & Services Unlimited Lic. CC94BS00437 • Lasora Enterprises, Inc CGC031497

## **One Dollar Emergency Dental** Visit Including Necessary X-Rays



Over 20 years in Surfside / Bay Harbour / Bal Harbour

**Two Locations to Better Serve You** 9456 Harding Ave. 4011 W. Flagler St. Surfside, FL 33154 Coral Gables, FL 33134

(305) 866-2626

http://www.dentistsurfside.com/