# OCIAGON



Volume 6 Issue 11

A Monthly Newsletter for the Residents of the Octagon Towers Condominium

December 2020

# OCTAGON TOWERS CONDOMINIUM

1881 Washington Avenue Miami Beach, Florida 33139

### **ASSOCIATION OFFICERS**

Scott Weikel
Steven Velozo
Eibi Aizenstat
Raul Jidy
Adriana Moya
Greg Freeman
Heather McCabe
Wayne Boles
Stacey Waldron

# **PROPERTY STAFF**

Manager ...... Boris Darchy, LCAM boris@pmisunshinestate.com
Maintenance Sup. .. Jaime Orozco
Maintenance .......Pedro Alvarez

# **IMPORTANT NUMBERS**

Main	305-6/3-6580
Fax	305-673-9169
Valet	305-673-4563

**After Hours Emergency** 

### **OFFICE HOURS**

**Mondays**..... 7:00am - 12:00pm **Tuesdays**..... 1:00pm - 5:00pm **Wed. and Fri.** 8:00am - 1:00pm **Thursdays**.... 3:00pm - 7:00pm







# **HEALTHY HOLIDAYS**

Do you find your belly wiggling like a bowl full of jelly every January? It can be hard to keep from overindulging when you are faced with a December full of buffets, cookies, and holiday dinners. But there are ways to battle the holiday bulge!

Exercise is an important part of anyone's healthy lifestyle. During the holidays it is even more important to include exercise in your busy day. There is a stronger tendency to skip your daily walk, aerobics workout, or swim during winter. There are fewer daylight hours and there are additional activities that demand your time. Taking time for yourself every day, however, will reduce stress and help you to stay fit and trim.

As for the eating, remember that the key to success is moderation. You don't have to deprive yourself of all those holiday goodies. Just keep portions reasonable and opt for some healthy substitutes. If you are invited to a holiday gathering, try to eat something healthy before you go. You won't be starving and tempted to eat everything available. Take small portions of everything you wish to taste and eat slowly.

Substitutions can help also. Instead of very high-fat eggnog, drink cranberry juice. Avoid fried foods and choose fresh fruits and vegetables instead. Munch on pretzels in place of

chips, and choose a couple of cookies instead of the cheesecake.

If you find yourself at a dinner party with a host or hostess that insists on second helpings, make your first serving a small one. When you return for more, your second serving



will bring your total intake up to one normal sized portion. Offer to bring a dish or two and make it healthy and low–fat.

As for your own holiday baking and food preparation, remember your limits and your weaknesses. If you have a tendency to eat handfuls of cookies, make batches to give away. Keep only a few for yourself. As your schedule gets more hectic, remember to take time to eat three meals a day, and allow for time to plan for healthy meals.

A little planning and extra attention to including exercise in your day will be all it takes to avoid gaining those extra pounds this holiday season. You will enjoy your happy and healthy holidays even more!





Published monthly at no cost for Octagon Towers 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.

# **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 ½ 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



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

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
- **Smooth Ceilings**
- Framing, Drywall & Finishes
- Plumbing & Electrical Service
- Doors / Windows
- Mirror Installation
- Design & Management Services
- No Job Too Small
- Free Estimates
- Service & Quality at **Reasonable Prices**
- Commercial & Residential
- Habla Español

15% Off

any remodeling iob!

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 Harbour / Bal Harbour

# Two Locations to Better Serve You

9456 Harding Ave. Surfside, FL 33154

4011 W. Flagler St. Coral Gables, FL 33134

(305) 866-2626

http://www.dentistsurfside.com/