

OFFICE STAFF Maria Ferrin

Marta Castro

BOARD MEMBERS

President......Dr. Miquel Fernandez Vice President Dr. Leopoldo Ladaga TreasurerDr. Patricio Millan Secretary...... Mr. David Karp

NUMBERS YOU SHOULD

Office (305) 868-5208
Security
Fax (305) 868-8509
Email marbellacondo@att.net

OFFICE HOURS

MARBELLA CONDOMINIUM

9341 Collins Avenue Surfside, FL 33154



Published monthly at no cost for Marbella 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.

Activities in Marbella Condominium

During the first month of 2019. the Board of Directors of the Marbella Condominium Association has been involved in several necessary housekeeping activities for the building. Among them the following should be mentioned:

- 1. Supervise the arrangements for the connection of all units to the new TV and internet services being provided by the optic fiber installed by AT&T:
- 2. Repair of the irrigation system installed in the garden of the building:
- 3. Planting with flower the front garden of the building:
- 4. Repair and replacement of the water tube system of the swimming pool (those of the jacuzzi are underway at the present time):
- 5. Cleaning and inspection of the roof exhaust pipes:
- 6. Obtaining approval from the Miami-Dade Fire Department for the replacement of sprinkler and the inspection of the fire alarm system undertaken last year:
- 7. Replacement of water pumps that avoid flooding in the back of the parking area:
- 8. Repair to the generator that control s Elevator # 1 and completion of works related to the inspection of all elevators in the building.

The only new project underway is the construction of a new cement staircase that would replace the existing wood staircase connecting the swimming pool with the beach. We are in the process of obtaining the necessary permits from the City of Surfside.



Tasty and Easy Springtime Recipe: Penne with Chicken and Asparagus

Directions

- 1 (16 ounce) package dried penne pasta
- 5 tablespoons olive oil, divided
- 2 skinless, boneless chicken breast halves cut into cubes
- salt and pepper to taste
- garlic powder to taste
- 1/2 cup low-sodium chicken broth
- 1 bunch slender asparagus spears, trimmed, cut on diagonal into 1-inch pieces
- 1 clove garlic, thinly sliced
- 1/4 cup Parmesan cheese



Directions

- 1. Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.
- 2. Warm 3 tablespoons olive oil in a large skillet over medium-high heat. Stir in chicken, and season with salt, pepper, and garlic powder. Cook until chicken is cooked through and browned, about 5 minutes. Remove chicken to paper towels.
- 3. Pour chicken broth into the skillet. Then stir in asparagus, garlic, and a pinch more garlic powder, salt, and pepper. Cover, and steam until the asparagus is just tender, about 5 to 10 minutes. Return chicken to the skillet, and warm through.
- 4. Stir chicken mixture into pasta, and mix well. Let sit about 5 minutes. Drizzle with 2 tablespoons olive oil, stir again, then sprinkle with Parmesan cheese.



No warranty is given by the Marbella Condominium Association or implied as to the accuracy of any part of this Newsletter. No responsibility is accepted for negligence or to advise on any errors, omissions or changes in the matters covered by this newsletter.

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.

Matzo Ball Soup

- 2 (10 oz) packages matzo crackers
- 1/2 cup butter
- 6 eggs
- salt and pepper to taste
- 3 tablespoons minced fresh parsley
- 2 onions, minced
- 5 ounces matzo meal
- 96 ounces chicken broth
- 1. Bring a large pot of lightly salted water to a boil.
- 2. Break matzo crackers into small pieces, and place in a large bowl. Add water to cover; allow to soak for a few minutes, until soft. Drain off excess water.
- 3. Melt butter in a large skillet over medium heat and stir in drained matzos; stir until mixture is dry and slightly brown. Remove from heat, and mix in eggs, salt and pepper to taste, parsley, and onions.
- 4. Mix in just enough matzo meal to make mixture hold together. Roll one golf ball-size matzo ball. Place matzo ball in the boiling water to test the mixture. The ball must rise to the top of the water and not break apart. If it does not rise, then too much matzo meal was added. In this case, add another beaten egg to the mixture and try again. When desired consistency is reached, roll all of mixture into golf ball size spheres.
- 5. In a large saucepan, bring chicken broth to a slow boil over medium heat; add balls to broth. Serve soup as the balls rise to the top of the broth.



Broker Associate 305-785-6055 • Sandy@miamihousekeys.com www.miamihousekeys.com

WE KNOW YOU HAVE A WORLD FULL OF CHOICES. WE HAVE PROVEN RESULTS! Please call to discuss the possible sale or lease of your property! Inventory is needed!

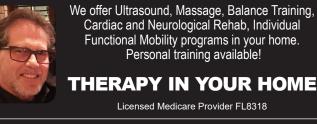
Island Pointe, 10350 W Bay Harbor Dr. Unit 7AB, 3/3/1+Den luxury unit, grand Master suite w/ custom closet, 2 parking & storage room. Direct bay views from every window. Offered at \$675,000. A MUST SEE! Cricket Club, 1800 NE 114th St. Unit 1703, 2/3, 2320SF, ESTATE SALE! Coveted NE 'Rotunda' unit w/ city & bay views. Formal dining, eat in kitchen, valet, bayfront pool. Offered at \$339,000. JUST LISTED! 360 Condo, 7900 Harbor Island Dr. Unit 907 1/1/1, bay views. Reduced to \$263,000. MUST SEE!

Shorecrest/Davis Harbor, 950 NE 88th ST. 3/2, open layout. Offered at \$525,000. JUST SOLD! Island Pointe, 10350 W. Bay Harbor Dr. Unit 5L, 1/1, city skyline view. LEASED AGAIN! Fairway North/Hallandale, 600 NE 14th Ave. Unit 416, 2/2. Offered at \$129,900. JUST SOLD! Biscayne Point, 7975 Biscayne Point Cir. 3/2 \$6950/month. LEASED AGAIN! Biscayne Park, 11193 NE 8th CT. 3/3, pool home on over half acre lot. Offered at \$689,000. SOLD!

Douglas Eliman Call us for a pressure free market analysis of your property or if you are ready to find your new home. Let us make your Real Estate goals a reality!



PHYSICAL & OCCUPATIONAL THERAPY Are You Suffering From Back Pain, Poor Balance, Weakness?



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.

