



A Newsletter for the Residents of the Delvista Towers Condominium Assn.

Volume 20 Issue 3

Delvista Towers Condominium Association 20225 NE 34th Court Aventura, Florida 33180

ASSOCIATION OFFICERS

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OFFICE HOURS Monday-Friday 9:00 AM - 5:00 PM



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HOLIDAY NOTICE

Dear Delvista Towers Neighbors,

It is that time of year when the Holiday Season and 2022 are right around the corner. During this time, while reflecting on the last 12 months, we recognize the efforts of our loyal and diligent staff members, some employed directly by Delvista Towers and some performing services for us thru outsource companies such as, ASI (Housekeeping), Southern Parking (Valet) and Security (Elite Guard).

As traditionally requested, we are asking residents to consider contributing a recommended donation of **\$100.00** to the **Employee Holiday Fund.**

Please make your donation payable to "**Delvista Towers Holiday Fund**". Checks can be mailed to:

Delvista Towers Management Office 20225 NE 34th Court Aventura, Fl. 33180



November 2021

Or you can bring it in person, to the management office. Please submit your contribution by December 13, 2021 at the latest, to allow for a review and preparation of funds to be distributed prior to the holiday.

The Delvista Towers employees and staff would like to wish you and your family a Happy Holiday Season and a wonderful New Year.

The Board and Staff thank you for your generous recognition of our dedicated and hard-working staff.

Thank you, Board of Directors, Delvista Towers

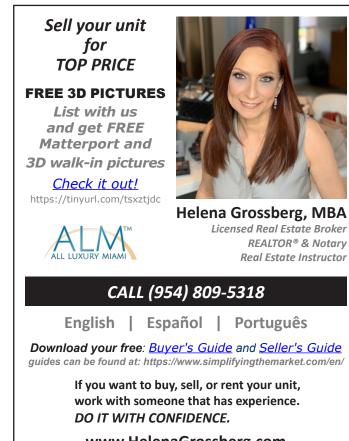
What is Chanukah?



In 2nd century BCE, in an effort to pull Jews away from Judaism and adopt the Greek culture – Hellenism, the Syrian-Greek regime of Antiochus outlawed aspects of Jewish observance, including the study of Torah, which began to decay the foundation of Jewish life and practice. In response, a band of Jewish settlers took to the hills of Judea in a revolt against this threat to Jewish life. Led by Matitiyahu, and later his son Judah the Maccabee, this small band of devout Jews led guerrilla warfare against the Syrian army. Antiochus sent thousands of well-armed troops to crush the rebellion, but the Maccabees succeeded in driving the foreigners from their land.

Jewish fighters entered Jerusalem in December, 164 BCE. The Holy Temple was in shambles, defiled and desecrated by foreign soldiers. They cleansed the Temple and rededicated it on the 25th day of the Jewish month of Kislev. When it came time to re-light the Menorah, they searched the entire Temple, but only one small jar of oil bearing the

pure seal of the High Priest could be found. Miraculously, the small jar of oil burned for eight days, until a new supply of oil could be brought. From then on, Jews have observed a holiday for eight days in honor of this historic victory and the miracle of the oil. Today, the observance of Chanukah, meaning "dedication" features the lighting of a special Chanukah menorah with eight branches (plus a helper candle), adding one new candle each night. Other customs include spinning the dreidel (a top with Hebrew letters on the sides), eating "oily" foods like potato latkes (pancakes) and sufganiyot (jelly donuts), and giving Chanukah gelt (coins) to children.



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Sweet Potato Casserole Ingredients

- 5 sweet potatoes
- 1/4 teaspoon salt
- 1/4 cup butter
- 2 eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/2 cup white sugar
- 2 tablespoons heavy cream
- 1/4 cup butter, softened
- 3 tablespoons all-purpose flour
- 3/4 cup packed light brown sugar
- 1/2 cup chopped pecans

Directions

- 1. Preheat oven to 350 degrees F. Lightly grease a 9x13" baking dish.
- 2. Bake sweet potatoes 35 minutes in oven, or until they begin to soften. Cool slightly, peel, and mash.
- 3. In a large bowl, mix potatoes, salt, 1/4 cup butter, eggs, vanilla extract, cinnamon, sugar, and heavy cream. Transfer to the baking dish.
- 4. In a medium bowl, combine 1/4 cup butter, flour, brown sugar, and chopped pecans. Mix with a pastry blender or your fingers to the consistency of course meal. Sprinkle over the sweet potato mixture.
- 5. Bake 30 minutes, until topping is crisp and lightly browned.



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 Image: Structure of the system
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CINNAMON TOAST COCONUT CRUNCH

This simple crowd-pleaser is great for your holiday's signature cocktail, and all are available for delivery at LiquorSplit.

INGREDIENTS:

1½ oz. Hard Truth Cinnamon Vodka
1½ oz. Hard Truth Toasted Coconut Rum
1½ oz. Hard Truth Toasted Coconut Rum Cream
Cinnamon & sugar, for rim

CRAFT:

- 1. Rim coupe or martini glass with cinnamon sugar, and set aside.
- 2. Add all Hard Truths to ice-filled bar shaker. Cover, and shake to chill.
- 3. Strain into prepared glass. Enjoy!

Single servings, add equal parts (one to two ounces each) of Hard Truth Cinnamon Vodka, Hard Truth Toasted Coconut Rum, and Hard Truth Toasted Coconut Rum Cream to an ice-filled bar shaker, cover and shake to chill, then strain into your favorite martini glass. If desired, garnish with a sprinkle of cinnamon. For a party pour, mix one bottle of each Hard Truth into to a serving vessel, and mix well. Serve chilled.



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