

A Monthly Newsletter for the Residents of Mimosa Condominium

December 2021

MIMOSA CONDOMINIUM ASSOCIATION, INC

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Tis' The Season To Be Jolly

The Holiday spirit certainly has all of us here on the Mimosa staff feeling pretty happy and jolly. Here's hoping the spirit has caught you as well. From all of us to all of you, have a very Happy Holiday season and a Happy and Healthy New Year!



Wrap It Up!

Have you noticed that wrapping a gift can cost more than the gift itself? There are some ways to cut the cost of gift–wrapping. Try these tips this holiday season!

• Brown paper bags can be decorated with stamps, markers, or paint. Tie the top with yarn or raffia. Use white trash bags to wrap large or oddly shaped

presents. Check your local newspaper office to see if they sell "ends" from the newsprint paper. You can decorate the paper in many different ways.

- Make the wrapping part of the present itself. Wrap a gift of clothing in a pretty scarf and tie it with a hair ribbon. A purse or small bag could hold another smaller gift. Use a tablecloth or towel to wrap up a gift. Check thrift shops for old tins, hatboxes, or fabric remnants that would make great gift containers. Baskets make great gift holders.
- Use curling ribbon instead of other bows or ribbon. It is cheaper and can give a wrapped gift a very festive look. Make tags by cutting up holiday cards from the year before. Simply cut around an image from the front and write on the back. Punch a hole in one corner and thread curling ribbon through it. Tie it on your package for a nice touch.
- Finally, buy your wrapping paper for next year at the after Christmas sales this year. You can save up to 75% off. Place it in a plastic bag to keep it clean and dry.



SAFETY TIPS FOR HOLIDAY DECORATING



The holiday season can bring lots of joy into our homes, but it's also a time for potential safety hazards. The following tips from the National Safety Council will help your family have a safe holiday.

Exterior Decorations

- □ Do not overload circuits with too many lights. Only use lights that are rated for outdoor use.
- □ Make sure that any extension cords running power to exterior lights are shielded from moisture and protected from the weather.
- Secure all exterior decorations to prevent accidents caused by wind or heavy snow.

Interior Decorations

- □ Do not buy a dry Christmas tree. Remember to water your tree every day.
- □ When buying an artificial tree, choose one that has been labeled fire–resistant.
- □ Keep the tree away from your fireplace, radiators, and other heat sources that can cause a fire.
- □ Check lights for broken sockets, frayed or bare wires, as well as any loose connections.
- □ Use no more than three light sets on any one extension cord.
- Be sure to use indoor lights only indoors, and outdoor lights outdoors.
- □ Turn off all lights on your tree and decorations when you go to bed or leave the house.
- □ Use only tinsel made of material that is nonleaded and nonflammable.
- □ Place the menorah and other candles out of the reach of children.
- Never leave burning candles unattended, and always supervise children when they're near candles.

Many Christmas plants, including mistletoe, holly berries, and amaryllis, can cause severe stomach problems if eaten. Keep them out of children's reach.



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"We Make Homes Better"



Creamy Chocolate Fudge

(7 oz) jar marshmallow creme
 1 ¹/₂ cups white sugar
 ²/₃ cup evaporated milk
 ¹/₄ cup butter
 ¹/₄ teaspoon salt
 2 cups milk chocolate chips
 1 cup semisweet chocolate chips
 ¹/₂ cup chopped nuts
 1 teaspoon vanilla extract

Line an 8x8 inch pan with aluminum foil. Set aside. In a large saucepan over medium heat, combine marshmallow cream, sugar, evaporated milk, butter and salt. Bring to a full boil, and cook for 5 minutes, stirring constantly. Remove from heat and pour in semisweet chocolate chips and milk chocolate chips. Stir until chocolate is melted and mixture is smooth. Stir in nuts and vanilla. Pour into prepared pan. Chill in refrigerator for 2 hours, or until firm.





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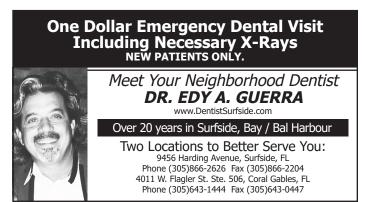
"A man who stops advertising to save money is like a man who stops a clock to save time." – Henry Ford

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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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