

#### Volume 19 Issue 11

### PROPERTY MANAGEMENT

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December 2021

### **December Birthdays and Anniversaries** DECEMBER BIRTHDAYS

DECEMBER DIRITIDATS		
APT#	NAME	DATE
504	Gilda de la Calle	3-Dec
1012	Silvia Chetrit	4-Dec
610	Rita Hoberman	5-Dec
902	Javier Carcache	10-Dec
601	Frank Hughley	13-Dec
1707	Sofiya Sorkin	19-Dec
912	Caitlin Polizano	23-Dec
710	Marcos Echt	23-Dec
711	Meyer Keslassy	28-Dec
1710	Yefim Plotkin	28-Dec
1007	Klavdia Krugolets	29-Dec
401	Rafael de Varona	31-Dec



#### **ANNIVERSARIES**

1804	Jacqueline & Herman Hirsch	20-Dec
1107	Zoraida & Juan Romero	20-Dec
1401	Izabella & Arkadiy Uvaydov	16-Dec

# 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.



If you want to buy, sell, or rent your unit, work with someone that has experience. *DO IT WITH CONFIDENCE.* 

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# Creamy Chocolate Fudge

(7 oz) jar marshmallow creme
 1 <sup>1</sup>/<sub>2</sub> cups white sugar
 <sup>2</sup>/<sub>3</sub> cup evaporated milk
 <sup>1</sup>/<sub>4</sub> cup butter
 <sup>1</sup>/<sub>4</sub> teaspoon salt
 2 cups milk chocolate chips
 1 cup semisweet chocolate chips
 <sup>1</sup>/<sub>2</sub> 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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## **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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