

Commodore Club West Condominium

Volume 8 Issue 7

A Monthly Newsletter for the Residents of Commodore Club West Condominium

February 2022

COMMODORE CLUB WEST CONDOMINIUM ASSOCIATION, INC

155 Ocean Lane Drive Key Biscayne, Florida 33149

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OFFICE HOURS Monday - Friday..8am - 4pm



DON'T FORGET...SPRING FORWARD

Daylight Saving Time begins for most of the United States at 2 a.m. on the Second Sunday in March and lasts until 2 a.m. on the First Sunday of November. Be sure to set your clocks ahead one hour at 2 a.m. on Sunday, March 13th.

This is also a great time to change the batteries in your smoke and carbon monoxide detectors. Many fire departments encourage people to change their batteries in these detectors when they change their clocks, because it can be so easy to forget otherwise. "A working smoke detector more than doubles a person's chances of surviving a home fire," says



William McNabb of the Troy Fire Department in Michigan. More than 90 percent of homes in the United States have smoke detectors, but one-third are estimated to have worn-out or missing batteries.

Did You Know?

FEBRUARY IS NATIONAL LIBRARY LOVERS' MONTH

- With a special appropriation from Congress, Abigail Powers Fillmore, the first wife of President Millard Fillmore, created the first White House library in a large room on the second floor of the White House.
- There are two marble lions that stand before the Beaux-Arts building of the New York Public Library in Manhattan. They were first called Leo Astor and Leo Lenox, after the founders of the New York Public Library, John Jacob Astor and James Lenox. In the 1930's, Mayor Fiorello LaGuardia named them Patience and Fortitude, reflecting the qualities he felt all New Yorkers would need to survive the Depression.
- The National Library of France in Paris is the fourth largest national library and is the oldest national library in the world. It was founded in 1480 and was originally named Biblioteque du Roi, or Library of the King.
- Benjamin Franklin established the first circulating library in the United States, called the Library Company of Philadelphia in 1731. It remained the largest circulating public library in the United States until the 1850s.
- In 1815, Thomas Jefferson sold his personal collection of books to the Library of Congress to replace the collection that had been burned by the British. These books are now housed in the Library's Rare Books Division.
- Americans make some 3.5 billion visits to school, public, and college libraries each year--about three times the attendance at movie theaters.

How to Ruin a Garbage Disposal

Your garbage disposal is a hard working part of your home. It can seemingly chop up anything put into it. But it does take some care to keep your garbage disposal from becoming damaged or broken. To keep your garbage disposal running at its peak, keep these tips in mind.

- Never run your garbage disposal without also having a strong flow of cold water going. After the grinding has stopped, continue running the water for another 30 seconds.
- Do not allow silverware or other small utensils to drop into the garbage disposal. If one does, use long-handled tongs to remove it.
- Never put your hand into your garbage disposal, even when it is turned off. Do not lean over the garbage disposal when it is running.
- Do not grind large bones or fibrous materials (like corn husks, celery, asparagus ends, etc.) Do not put liquid fats or grease into the garbage disposal.
- Do not let food sit in your garbage disposal. Run it each time food is placed into it.







Pork Chops In Garlic Mushroom Sauce

2 pounds boneless pork chops ½ teaspoon paprika kosher salt & black pepper to taste ¼ cup butter, divided

- 1 (8 oz) pkg. sliced fresh mushrooms
- 4 cloves garlic, minced
- 1 teaspoon Dijon mustard
- 2 tablespoons all-purpose flour
- 2 cups beef broth

Season both sides of pork chops with paprika, salt, and pepper. Heat a large skillet over medium-high



heat; add 2 tablespoons butter. Sear pork chops until golden brown and no longer pink in the center, 2 to 4 minutes per side. Remove pork chops from the skillet and set aside. Melt remaining butter in the same skillet over medium-high heat. Add mushrooms and cook until golden and excess moisture evaporates, about 5 minutes. Add garlic and mustard; cook until garlic is fragrant, about 1 minute. Add flour to the skillet, stirring to remove any lumps. Slowly add beef broth, whisking until incorporated. Season with salt and pepper. Reduce heat to medium and simmer, stirring often, until sauce thickens, about 5 minutes. Return pork chops to the skillet and cook until heated through, about 1 minute. Serve hot.





"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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Try a Snow Ridge Ice Wine this Winter

Real icewine can only be made reliably every year in Canada and most years in Germany because it requires a very specific climate. The grapes have to stay on the vine until the winter, usually until Jan or Feb, where they freeze solid at -9 degrees Celsius (15 Fahrenheit). Until the grapes are harvested, they freeze and thaw repeatedly, and all of the flavors get concentrated, with a lot of the water lost. They are then pressed in a hydraulic press when they are still frozen solid. The water remains behind in the press as solid ice. What comes out is the essence, a thick syrup of the grape with tremendously concentrated flavors and sugars. When it's fermented, it makes this beautiful sweet dessert wine. When you smell and taste it, you're right away struck with its tremendously powerful aroma and flavor.





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