

Grandview PALACE PALACE Tours of ton

Volume 11 Issue 1

A Newsletter for the Residents of Grandview Palace Condominium Association

February 2022

GRANDVIEW PALACE

Condominium Association, Inc. 7601 E Treasure Drive #25 North Bay Village, Florida 33141

BOARD OF DIRECTORS

PresidentJulio Cesar De Faro Ramos
Vice PresidentLuciana Loureiro
TreasurerJose Soto
SecretaryMaribel Ramirez
Developer Rep.....James Edwards

PROPERTY STAFF

ManagerChristopher Cedeno manager@grandview-palace.org

Asst. Manager and Administrative
Asst. Manager...... Ricardo Limardo
gvp1@grandview-palace.org

Accounting Beatriz Braun gvp3@grandview-palace.org

Admin. Asst.Chelsea Curbelo gvp2@grandview-palace.org

Maint. Asst. Juan Alberto Garcia ALLIEDUNIVERSAL ... Derek Brunson

CONTACT INFORMATION

OFFICE HOURS

Monday - Friday 8 a.m. - 6 p.m.

Published monthly at no cost to the Grandview Palace Condominium by Coastal Group Publications, Inc. Contact CGP at (305) 981-3503 or www.cgpnewsletters.com to advertise in one of our newsletters or to get a FREE newsletter for your property.

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.

Page 2 Grandview Palace February 2022

PORK CHOPS IN GARLIC **MUSHROOM SAUCE**

Ingredients

2 pounds boneless pork chops

½ teaspoon paprika

kosher salt and ground black pepper to taste

1/4 cup butter, divided

1 (8 oz) package sliced fresh mushrooms

4 cloves garlic, minced

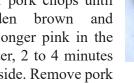
1 teaspoon Dijon mustard

2 tablespoons all-purpose flour

2 cups beef broth

Directions

- 1. Season both sides of pork chops with paprika, salt. and pepper.
- 2. Heat a large skillet mediumover high heat; add 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.

3. Melt remaining butter in the same skillet over medium-high heat. Add mushrooms and cook until golden and excess moisture evaporates, about minutes. Add garlic and mustard; cook until garlic fragrant, about 1 minute.

- 4. Add flour to the skillet, stirring to remove any lumps. Slowly add beef broth, whisking until incorporated. Season with salt and TIME IS RUNNING OUT pepper. Reduce heat to medium TO GET PAID ON YOUR CLAIM and simmer, stirring often, until sauce thickens, about 5 minutes. NO RECOVERY, NO FEE! Check for seasoning again.
- 5. Return pork chops to the skillet and cook until heated through, about 1 minute. Serve hot.



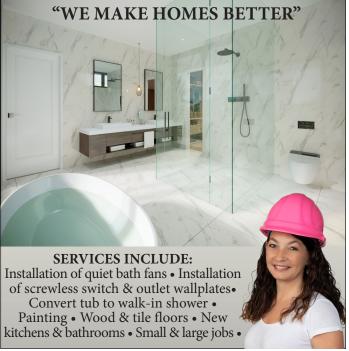




ALBANY HOMES CONSTRUCTION

General Contractor

www.AlbanyHomes.us 786-271-7192 | mts@albanyhomes.us







DON'T MISS THE DEADLINE

FREE SECOND OPINION INSPECTION

LOCAL PUBLIC ADJUSTERS READY TO INSPECT

CALL US TODAY FOR ANY TYPE OF CLAIM!

STELLARADJUSTING.COM

MIAMI-DADE (305) 396-9110 BROWARD (954) 376-6991 PALM BEACH (561) 404-3069

2450 NE MIAMI GARDENS DR. SUITE 200. MIAMI. FLORIDA 33180

February 2022 Page 3 Grandview Palace



Experience the Joy of Hearing







Now through Feb. 28th

0% Financing

on any new pair of Evolv AI from Starkey digital hearing aids!

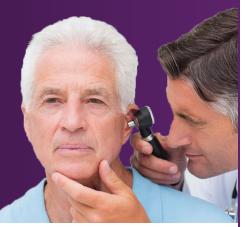
For those who qualify. Other restrictions may apply.

Our commitment to service and restoring a life of inclusion and connectivity to our patient's and their families is of paramount importance.

"A wonderful staff. Javier is very informative with hearing aids and it was a very comfortable experience. Nadina is very caring. Will recommend to all" - J. Schuerman

"Un servicio excelente!! Agradecidos a Melanie y Claudia por solucionar mi tema." - E. Freidberg





Don't forget to mark your calendar and schedule your Hearing Screening at no cost to you! Call Us Today!





19046 NE 29th Avenue, **Aventura** (305) 714-9997

222 95th Street, **Surfside** (305) 307-5172

www.HearAgainAmerica.com

Page 4 Grandview Palace February 2022



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.





We are committed to the fulfillment of your home improvement needs with an eye towards increasing the value of your real estate asset. Whether you are remodeling a kitchen, bathroom, complete residence or room addition; we are the Remodeling Experts, family owned for 40 years.



Kitchen χ , Bathroom Remodeling Satisfaction and Quality Guaranteed

REMODELING • INSTALLATIONS

- Kitchen / Bathroom
- New & Resurfaced Cabinets
- · Cabinets / Vanities
- · Custom Baseboards / Crown Moldings
- Granite / Marble / Quartz Counter Tops
- All Types of Tiles & Marble Installed



PAINTING & SERVICES UNLIMITED

- Painting, Condo, House, Apt. Roof Painting
 Full Service Contractors
- Popcorn Ceiling Removal
- · Smooth Ceilings

Services

Framing, Drywall & Finishes

Design & Management

- Plumbing & Electrical Service
- Doors / Windows
- Mirror Installation
- No Job Too Small
- Free Estimates
- Service & Quality at Reasonable Prices
- Commercial & Residential
- Habla Español

15% Off

remodeling job!

Service

Valid With Coupon. Not To Be Combined With Other Offers. Exp 3/31/2022

Published monthly at no cost to the Grandview Palace Condominium by Coastal Group Publications, Inc. Contact CGP at (305) 981-3503 or www.cgpnewsletters.com to advertise in one of our newsletters or to get a FREE newsletter for your property.