

Volume 18 Issue 6

#### April 2022

### **BRICKELL HARBOUR**

Condominium Association Inc.

200 SE 15th Road Miami, Florida 33129

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



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### **April Is Stress Awareness Month**

April has been designated Stress Awareness Month. Did you know that up to 60 percent of all visits to family physicians are stress related? And approximately 40 percent of employee turnover is related to stress. On an individual level, unmanaged stress is related to an increased risk of cancer, lung disease, heart disease, and suicide.

Some stress is normal. Stress can be negative, like a death, firing, or daily problems, or it can be positive, like planning a wedding, having a baby, or going on vacation. There are ways to manage the stress in your life. Consider these tips for coping.

Include exercise in your day, even if it is just a walk around the neighborhood. Exercise helps to dispel excess stress hormones from your body and boasts your energy level. Make sure you get enough sleep, at least seven to eight hours a night. Eat a healthy diet, limit alcohol and caffeine, and drink enough water each day. All of these will increase your general level of health, as well as decrease the effects of stress. Make sure that you take time for yourself each day. Leave time in your schedule for activities that you enjoy. If you feel overwhelmed, try writing down every task that you want to accomplish each day, crossing them off as you go.

Identify those things that are particular stressors for you. Make a list of alternative approaches to dealing with these, and start by trying the easiest approaches first. If they don't work, try something else. Above all, be flexible in dealing with those things that are challenging in life.

Remember that no one is perfect. Learn to set priorities in your life and focus on completing them as well as you can. When you are confronted with a stressful situation, change what you can, and don't waste energy on what you can't change. If you feel that the stress in your life is more than you can handle, there is help available. Seek the advice of a medical professional, mental health therapist, or a clergy member to explore all of your options.



# **Peanut Butter Easter Eggs**

- 1 (16 ounce) package confectioners' sugar
- 1 cup creamy peanut butter
- <sup>1</sup>/<sub>4</sub> cup butter
- 1 tablespoon milk
- 8 (1 ounce) squares semisweet chocolate
- 1 tablespoon shortening



- 1. In a mixing bowl, combine confectioners' sugar, peanut butter, butter and milk (if needed for moisture) until blended. Shape mixture into two 1/2 pound eggs or make a bunch of smaller eggs. Freeze eggs for 1 hour.
- 2. While the eggs are freezing, cut semi-sweet chocolate into small pieces and place in top of double boiler with shortening. Melt over medium heat, stirring frequently until smooth. Stick a long-tined fork in top of each peanut butter egg, dip it in melted chocolate to cover then drain on waxed paper. When the eggs are cooled and set, decorate the eggs to suit your fancy.

## **Passover Unstuffed Cabbage Soup**

- tablespoon olive oil
  pound ground beef
  yellow onion, chopped
  cups water
  cups tomato sauce
  (16 oz) package shredded cabbage
  cup light brown sugar, packed
- 2 tablespoons lemon juice
- 2 tablespoons white vinegar
- 2 teaspoons salt
- 2 teaspoons white sugar
- 1 teaspoon ground black pepper
- <sup>1</sup>/<sub>2</sub> teaspoon onion powder



Heat oil in a pot over medium-high. Stir in ground beef and onion until beef is browned and onion is soft, 7 to 10 minutes. Add water, tomato sauce, cabbage, brown sugar, lemon juice, vinegar, salt, white sugar, black pepper, and onion powder to ground beef mixture. Bring to a boil, reduce heat to medium-low, cover the pot with a lid, and simmer until flavors combine and cabbage is tender, at least 2 hours.



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# Vehicle Registration & Decals

Please register your vehicle (s) at the management office and obtain a decal. Any vehicle without a decal will have a notice placed on the window. Below are the samples of the new Decals that will be used at Brickell Harbour to register and identify Bikes and Vehicles.





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