

### Mar Del Plata Condominium Assoc., Inc.

6423 Collins Avenue Miami Beach, Florida 33141 http://mardelplatamiamibeach.com

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# **MESSAGE FROM THE MANAGEMENT**

Hello everyone,

Merry Christmas and Happy Hanukkah!

You can hardly tell it's Yuletide by the weather we're experiencing. But that's one of the main reasons why we live here. Who doesn't prefer the warm weather to the colder climes elsewhere?

As residents of Miami Beach, we enjoy many amenities. And as residents of Mar del Plata, we also benefit from the facilities that MDP offers. One, in particular, is our first-class gym. But there are specific rules we must remember when using the gym. First and foremost, the gym is for <u>residents only</u>. Personal trainers and people who are not residents are not allowed the use of these facilities. Secondly, the gym's equipment must remain in the gym so everyone can use it. And lastly, keep it tidy and clean. Don't leave weights or other equipment lying around. Put them back in their place, pat down the seats when you're done, etc. These are not arbitrary rules. They were put in place for the convenience and safety of us all. Enjoy!

Construction-wise, everything continues to move forward. As said in our previous newsletter, our efforts are dedicated to completing this project ASAP and preparing for the 50-year Recertification. It takes precedence above everything else.

Please remember and be generous with your contribution to the employee's bonus fund. This is our opportunity to show appreciation for all they do—and it's a lot.

A grand New Year's Party in the MDP Penthouse has been planned with a live band and champagne to toast the welcoming of the new year. Have a wonderful time. Once again, I'd like to wish everyone a happy, healthy, and safe holiday.

Happy Trails!



# 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.



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# **Recipe for Latkes**

- 4 medium potatoes
- 1 medium onion
- 2 eggs
- 3/4 cup matzah meal
- salt and black pepper to taste
- vegetable oil

Shred potatoes, onion and bell pepper into a large bowl. Press out all excess liquid. Add eggs and parsley and mix well. Add matzah meal gradually while mixing until the batter is doughy, not too dry. Add a few dashes of salt and black pepper.

Heat about 1/2 inch of oil to a medium heat. Form the batter into thin patties about the size of your palm. Fry batter in oil. Flip when the bottom is golden brown.

Place finished latkes on paper towels to drain. Eat hot with sour cream or applesauce. They reheat OK in a microwave, but not in an oven unless you cook them just right. If you'd like to try something a little different, add some bell peppers, parsley, carrots, celery, or other vegetables to the batter to make veggie latkes!







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