

Volume 21 Issue 6

PARKVIEW POINT

7441 Wayne Avenue Miami Beach, FL 33141

OFFICE HOURS

IMPORTANT #'S:

BOARD MEMBERS

President......Vuk Dinic Vice President Hugh Moore Secretary.....Joanna Gonzalez TreasurerCesar Dalmau Director Karmenchu Santana Director Stephen Biondi Director Jacobo Pares Director Melissa Friedman Director Florindo Grillo

Manager Gabriel Takata Admin. Asst. .. Maria T. Combellas



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Monthly Newsletter

BOARD OF DIRECTORS MEETING MINUTES

Wednesday, October 12, 2022 - Social Hall & Via Zoom - 7:00 P.M.

Board Members Present: Karmenchu Santana, Joanna Gonzalez, Jacobo Pares, Melissa Friedman, Florinda Grillo, Cesar Dalmau and Vuk Dinic. Castle Group: Bryan Hoyos LCAM, Gabriel Takata LCAM Property Manager

CALL TO ORDER 7:00 P.M.

ESTABLISHED A QUORUM, 7 out of 9 Board Members present - 7:05 pm.

ROOF PROJECT UPDATE

The roof project is in progress. The original contract was approved with a contract sum of \$698,860, budgeted to \$1.S mil. At the moment, there has been 4 approved change orders, increasing the contract sum to \$1,261,556. Most of the contract increase is due to concrete restoration work in the roof area. The work is being supervised by The Falcon Group Engineering firm and expected completion by March 2023.

SEA WALL PROJECT UPDATE

The project is in permitting process, pending Master Hearing scheduled on 10.13.2022. Once the City issue the permit approval, the Association can commence the project. The Sea Wall project has been budgeted to \$2.5 mil. Shoreline Foundation is the awarded contractor for the project with a contract sum of \$1,225,000, with the supervision of Green Coastal Engineering. The Association has purchased the materials separately, assuming a cost of \$740,455.83.

MAINTENANCE/ ASSESSMENT DELINQUENCY AND APPROVAL OF THE COLLECTION PROCEDURES Payment Collection Policy key points:

- Payments are considered late, if received by the Association after a due date (15th of each month) Day 16* Any owner who does not pay the full amount of an Assessment to the Association within 15 days of the applicable due date is considered Delinquent.
- Day 16* The Association shall send a letter ("Notice of Late Assessment") to delinquent owners which will provide 30 days period to pay all amounts due.
 - Day 46* A Delinquent Owner will be charged a \$25 late fee and 10% Interest on delinquent assessments if the Assessment remains unpaid for 45 days.
- Day 46* If the Delinquent Owner has not paid the Association the full amount of the Assessment, the account will be referred to the Law Firm for collection. Administrative charge of \$50.
- Day 46*Upon receiving the Delinquent Owner's account, the Law Firm shall send "Notice of Intent to Lien" to the Delinquent owner which will provide 45 days period to pay all amounts due, including: late fees, unpaid assessments,

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Board Meeting (cont. from page 1)

interest, administrative fees, costs and legal fees.

- Day 91 * The Law Firm shall file a lien in favor of the Association against the Delinquent Owner's unit. After filing the lien, The Law Firm shall send (the "Notice of Intent to Foreclose") which will provide 45 days period to pay all amount dues to the Association.
- Day 136+* The Law Firm shall forthwith prepare and file a lawsuit seeking to foreclose

Action plan: Management to send out reminders of assessment dues. To contact Law Firm to provide the Association with a due assessment reminder letter template.

At the moment, there are 5 units in collections.

Motion to adopt the updated collection policy by Vuk Dinic, 2nd motion by Cesar Dalmau. Motion unanimous approved 7:35 P.M.

CLARIFICATION OF THE RULES PERTAINING TO ANIMALS

There is no change to the rules related to animals: Dogs are not allowed at Parkview Point Condominium as indicated by the Rules & Regulations. The purpose is to reinforce this rule and communicate the policies and procedures for meeting the requirements of applicable state and federal laws relating to disable/handicapped individuals, as they pertain to Service/Support Animals in units and the common areas in the community. This Policy is to make reasonable accommodations to the Association's Rules and Regulations which prohibit dogs as pets, when such accommodations are necessary to afford a handicapped person equal opportunity to use and enjoy a dwelling unit.

Action Plan:

- Inventory of Service/Support Animals in the building: management to request proper documentation. Reinforce rules and regulations pertaining to dogs.
- Conduct training for valet and front desk staff
- Proper approval for service/support registered animals.

Motion to adopt the Policies & Procedures for Disabled/ Handiccaped person to request a reasonable accommodation for service/support Animal by Melissa Friedman, 2nd motion by Vuk Dinic. Motion unanimous approved 8:07 P.M.

ELEVATOR'S CAB UPGRADE BIDS ANALISYS AND APPROVAL

Description: Replacement of 3 Elevator Cabins (Termite issues, suggested removal of wood materials belonging to the interior of the cabin)

Funds budgeted: SA #1 Phase 1 Elevator Cab Remodel \$150,00 Bids Comparison presented by BOD Jacobo Pares:

- Maverick Elevators: \$113,000 (City Permits not included) Approximate of \$37,700 per cabin
- Motion Elevators: \$127,240 (City Permits not included) Approximate of \$42,400 per cabin
- Acadia Elevators: \$93,000 (City Permits included) Approximate of \$31,000 per cabin

The Control Operating Panel upgrade (Buttons Panel) not included in the proposals. Acadia Elevators provided Option 2 and Option 3

- Option 2: \$129,000 (with standard Plastic Elevator buttons panel replacement) \$43,000 per cabin
- Option 3: \$141,000 (with standard Metal Elevator buttons panel replacement) \$47,000 per cabin

Motion to select Acadia Elevators including option 3, subject to further negotiations with the contractor by Vuk Dinic, 2 motion by Jacobo Pares. Motion unanimous approved 8:36 P.M.

FINANCE COMMITTEE

Pending meeting to be scheduled with the finance committee to go over the proposed 2023 budget draft approval and send out for distribution.

ADJOURNMENT

Motion to adjourn by Vuk Dinic, 2nd motion by Dr. Santana. There being no further business to discuss, the meeting adjourned at 9:26 p.m.

Warmest thoughts and best wishes for a wonderful Holiday and a Happy New Year.

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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.
- ✓ 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.
- ✓ 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.



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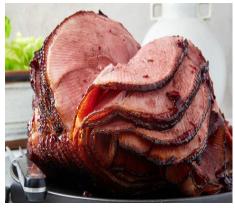


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COOKS CORNER

Cherry Bourbon Glazed Ham Ingredients

- 6-8 lb. bone-in spiral cut ham
- 1 (13-oz.) jar cherry preserves
- 1/2 c. bourbon
- 2 tbsp. honey
- 1/4 tsp. ground cloves
- 1/4 tsp. cayenne



Directions

- Preheat oven to 325°. Place ham on a rack in a large roasting pan. Cover pan with foil.
- Bake ham until internal temperature reaches 120° to 130°, about 2 hours.
- 3. Meanwhile, make glaze: In a small saucepan over medium heat, combine preserves, bourbon, honey, cloves, and cayenne. Bring to a boil, then reduce heat and let simmer, stirring occasionally, until liquid is slightly reduced, about 10 minutes. Glaze will thicken as it cools.
- After ham reaches at least 120°, remove from oven and remove foil. Brush with about half of the glaze, aiming between all the slices.
- 5. Place back in oven, uncovered for 15 minutes. Remove from oven once more and brush with remaining glaze all over top and between slices again.
- Place back in oven and continue to cook until ham reaches an internal temperature of 145°, 15 to 20 minutes more. Let ham cool for 10 minutes before carving.

Jamón glaseado con cereza y bourbon

Ingredientes

- 6-8 libras de jamón cortado en espiral con hueso
- espirai con nueso 1 frasco (13 oz.) de conservas de
- cereza
- 1/2 tz. Bourbon
- 2 cucharadas. miel
- 1/4 cucharadita clavo molido
 1/4 cucharadita pimentón
- Instrucciones

1. Precaliente el horno a 325°. Coloque el jamón sobre una rejilla en una asadera grande. Cubra el recipiente con papel aluminio.

- 2. Hornee el jamón hasta que la temperatura interna llegue entre 120° o 130°, aproximadamente 2 horas.
- 3. *Mientras* tanto, prepare el glaseado: en una cacerola pequeña a fuego medio, combine las conservas, el bourbon, la miel, el clavo y la pimienta de cayena. Lleve a ebullición, luego reduzca el fuego y deje hervir a fuego lento, revolviendo ocasionalmente, hasta que el líquido se reduzca ligeramente, aproximadamente 10 minutos. El glaseado se espesará a medida que se enfríe.
- 4. Después de que el jamón alcance al menos 120°, retírelo del horno y retire el papel aluminio. Cepille con aproximadamente la mitad del glaseado, entre todas las rebanadas.
- 5. Vuelva a colocar en el horno, sin tapar, durante 15 minutos. Retire del horno una vez más y cepille con el glaseado restante por toda la parte superior y entre las rebanadas nuevamente.
- 6. Vuelva a colocar en el horno y continúe cocinando hasta que el jamón alcance una temperatura interna de 145°, de 15 a 20 minutos más. Deje que el jamón se enfríe durante 10 minutos antes de cortarlo.

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Grinch Punch

Ingredients

- 1 packet Lemon Lime Kool-Aid
- 4 cups water
- 4 cups ice
- 3 cups lemon-lime soda
- 2 cups pineapple juice
- 2 cups vodka
- 1 cup ginger ale
- Lime wedges, for rimming
- Red sanding sugar, for rimming

Directions

- 1. In a large pitcher combine Kool-Aid and water.
- 2. In a large punch bowl, combine ice, Kool-Aid, soda, pineapple juice, vodka, and ginger ale.
- 3. Use a lime wedge to rim glasses and dip in sanding sugar to coat. Pour punch into glasses to serve

Ponche Grinch

Ingredientes

- l paquete de lima limón Kool-Aid
- 4 tazas agua
- 4 tazas hielo
- 3 tazas Refresco de lima limón
- 2 tazas jugo de piña
- 2 tazas vodka
- 1 taza Ginger Ale
- Gajos de lima, para escarchar

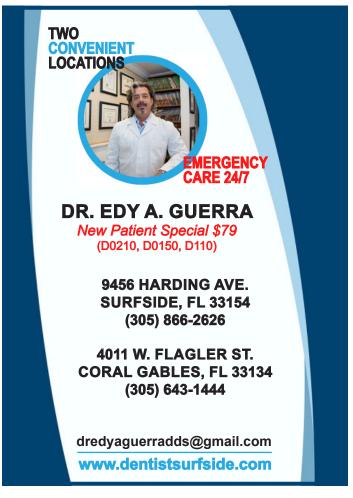
Azúcar gruesa roja, como adorno

Instrucciones

- 1. En una jarra grande combine Kool-Aid y agua.
- 2. En una ponchera grande, combine hielo, Kool-Aid, soda, jugo de piña, vodka y ginger ale.
- **3.** Use una rodaja de limón para bordear los vasos y sumérjalos en azúcar para cubrir. Vierta el ponche en vasos para servir









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