

Volume 6 Issue 7

CENTRO DOWNTOWN Condominium Association, Inc.

151 SE 1st Street Miami, Florida 33131



PROPERTY STAFF

Amazon Hubs and/or Front Desk at any time.

ASSOCIATION OFFICERS

President.. Juan Pablo Alvarez **Treasurer** .. Jorge Sierra Bejas **Secretary**.. Isis Pina Rodriguez

IMPORTANT NUMBERS Main 305-440-0566

OFFICE HOURS Mon - Fri.. 9:00 am - 5:00 pm



Trash Chute- Compacter Rules

July 2023

- Cardboard boxes, Styrofoam, pizza boxes or other items are NOT permitted down the trash chute as this will cause obstruction. All boxes must be flattened & disposed inside the dumpsters with yellow lids located in the loading dock.
- All trash should be bagged & tied closed not exceeding the diameter of the chute.
- Please be careful not to over-extend the trash chute door.
- Never throw glass bottles or containers, paint, or heavy items down the chute. This can damage the metal walls to the chute and create issues with the trash chute that are extremely expensive to repair.

If the chute is clogged (you see trash sitting in the chute when you open the door), please do not place more trash in the chute. Contact Frontdesk and/or Management and please take your trash to the dumpster until the chute is unclogged.





Asian Lettuce Wraps

- 16 Boston Bibb or butter lettuce leaves
- 1 lb lean ground beef
- 1 TB cooking oil
- 1 large onion, chopped
- ¹/₄ cup hoisin sauce
- 2 cloves fresh garlic, minced
- 1 TB soy sauce
- 1 TB rice wine vinegar
- 2 TSP minced pickled ginger
- 1 dash chili pepper sauce, or to taste
- 1 (8 oz) can water chestnuts, drained and finely chopped
- 1 bunch green onions, chopped
- 2 TSPS Asian (dark) sesame oil

Rinse lettuce leaves and pat dry, being careful not to tear them. Heat oil in a large skillet over medium-high heat. Add beef; cook and stir until browned and crumbly. Drain grease and transfer to a bowl. Add onion to the skillet; cook and stir until just tender, 5 to 7 minutes. Stir in hoisin sauce, garlic, soy sauce, vinegar, ginger, and chili pepper sauce until well combined. Add water chestnuts, green onions, sesame oil, and cooked beef; cook and stir until the onions just begin to wilt, about 2 minutes. Arrange lettuce leaves around the outer edge of a large serving platter; spoon beef mixture in the center.







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THUNDERSTORM SAFETY

Along with summer's warm days come thunderstorms. Lightning is one of nature's most powerful and unpredictable killers. Golfing, swimming, boating, biking riding, mowing the lawn – almost any outdoor activity – can be dangerous if there's lightning around. So when you hear that rumble in the sky, heed these tips from the National Weather Service:

- If you can hear thunder, you're close enough to the storm to be struck by lightning.
- Listen to weather reports before you go outside for extended periods. Cancel picnics and such if thunderstorms are likely or move the picnic indoors.
- If you're caught unexpectedly, move to a sturdy building or car (keep the windows up). Avoid small sheds, isolated trees, or convertible automobiles.
- If there's no shelter nearby, find a low spot away from trees, fences, and poles. In the woods, stay by the shorter trees.
- If you feel your skin tingle or your hair stand up, squat low to the ground on the balls of your feet. Put your hands on your knees and your head between them. Do not lie flat on the ground. Make yourself the smallest target possible.
- Move to higher ground if a flash flood or any flood seems likely. Abandon cars once a flood begins. Do not attempt to drive to safety. Most flashflood deaths happen in cars.



"A man who stops advertising to save money is like a man who stops a clock to save time." – Henry Ford

CGP publishes monthly newsletters for over 50 condos; each written & delivered to each resident by the board & management.

Advertise to over 30,000 condo residents.

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