



Lake Point Tower

Monthly Newsletter

Volume 14 Issue 4

A Monthly Newsletter for the Residents of Lake Point Tower Condominium

November 2023

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Office..... 754-232-3313
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OFFICE HOURS

Monday - Friday..... 9am - 12pm



Lake Point Tower
Condominium, Inc.
100 Golden Isles Drive
Hallandale Beach, FL 33009



The Lake Point board and management would like to offer our best wishes for a juicy turkey, a splendid gathering of friends and family, and triumphant victories for your favorite football teams this Thanksgiving Day. We hope you have the happiest of Thanksgivings.

WATER WISE SAVINGS

Although we tend to think about reducing our water consumption often during hot summer months, cutting water consumption is always a good idea any time of year. Here are some practical tips to help you use water wisely.

- Don't use your toilet as an ashtray or wastebasket
- Take shorter showers. If the shower has a single hand control or shut off valve, turn off the flow while soaping or shampooing.
- Turn off the water while brushing your teeth or shaving.
- Fully load your automatic dishwasher before you run it. Fill the sink with water to pre-rinse dishes before putting them in the dishwasher. If you wash dishes by hand, don't leave the rinse water running.
- Turn the faucet off while cleaning vegetables. Rinse them in the sink with the drain closed or in a pan of water.
- Refrigerate a bottle of drinking water instead of letting a faucet flow until the water is cold enough to drink.
- Get any leaks or drips fixed immediately.



GETTIN' FIGGY WITH IT

National Fig Week is November 1-7. It is a great time to enjoy the taste of figs. Many people are not familiar with this sweet fruit. The easiest way to use figs in recipes is to use dried figs, easily found at your local grocer year round. To help you enjoy them, we've compiled some delicious and easy recipes.



Poached Figs: Wash one pound of dried figs. Place the figs in a medium saucepan and cover with cold water. Add two tablespoons lemon juice and stew the figs, covered, until they are soft. Drain the juice from the figs and remove the figs from the pan. Return the juice to the saucepan and simmer with about one cup of sugar until thick. Add back in the figs and stir. Let cool. Add one tablespoon dry sherry. Chill and serve with ice cream.

Thai Chicken Salad With Figs: To make the dressing, mix together 6 tablespoons fresh lime juice, 1/4 cup honey, 3 teaspoon light soy sauce, 1/4 teaspoon crushed red pepper flakes, and 2 teaspoons minced fresh gingerroot. Add 2 cups shredded cooked chicken and 1 cup dried figs, with stems removed and cut into eighths. Add 2 sliced green onions and 1/4 cup chopped fresh mint. Toss to coat evenly. Cover and refrigerate for one hour, stirring occasionally. To serve, add to the mixture one chopped cucumber and 1/2 small cantaloupe, cut into small pieces. Line plates with salad greens and arrange mixture in center.

Gorgonzola-Stuffed Figs: In a medium saucepan, combine 8 ounces dried figs with one cup sugar and one cup water. Heat to boiling and remove from heat. Cover figs and let stand until plumped and cool. Snip deep crosses into each and spread out until almost flat. Blend 12 ounces of soft cream cheese with 4 ounces of Gorgonzola or blue cheese. Fill center of figs with cheese mixture. Top each with one pecan half. Chill and serve cold.

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TURKEY TALK

Just in time for Thanksgiving, enjoy these fun turkey jokes and riddles.

Q: What do you get when you cross a turkey with a centipede? A: Drumsticks for everyone!!!

Q: Why did the turkey cross the road? A: It was the chicken's day off.

Q: Why did the turkey cross the road? A: Because Thanksgiving was right around the corner.

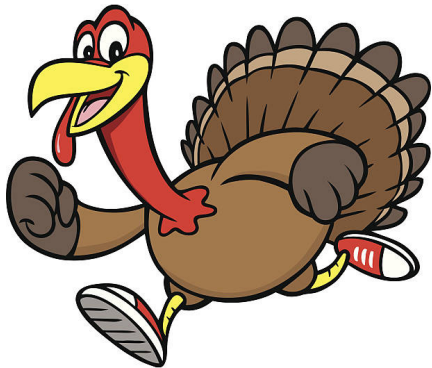
Q: Where does a turkey go before Thanksgiving? A: To the dressing room.

Q: How can you send a turkey through the post office? A: Bird class mail.

Q: What happened when the turkey got into a fight? A: He got the stuffing knocked out of him.

Q: Why was the turkey the drummer in the band? A: Because he had the drumsticks.

Q: What do you call a dumb gobbler? A: A jerky turkey.





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TURKEY FRITTATA WITH TOMATO SALSA

Ingredients

- 6 eggs
- 1/3 cup milk
- 1 tablespoon Gluden's Spicy Brown Mustard
- 1/2 teaspoon salt
- 1/8 teaspoon ground black pepper
- 1 tablespoon Wesson Vegetable Oil
- 2 cups refrigerated shredded hash brown potatoes
- 1 cup chopped cooked Butterball Turkey
- 1/2 cup sliced green onions
- 1/2 cup (2 ounces) shredded cheddar cheese
- 3 tablespoons butter (see note)
- 1 can (14.5 ounces) Hunt's Diced Tomatoes with Green Peppers, Celery and Onions, drained



1. Beat eggs in medium bowl. Blend in milk, mustard, salt and pepper. Set aside. Heat oil in large nonstick skillet over medium heat. Add potatoes and cook 8 to 10 minutes or until lightly browned, turning once. Stir in turkey and onions. Reduce heat to low, cover and heat 3 minutes. Stir again. Pour egg mixture over potato mixture; cover and cook 10 minutes or until eggs are set. Lift edges so uncooked egg flows to bottom of skillet. Sprinkle with cheese; cover and cook until cheese melts. Cut into wedges and serve with Tomato Salsa.
2. Tomato Salsa: Melt butter in medium saucepan over medium heat and continue heating until butter has browned lightly. Add drained tomatoes; simmer 5 minutes. Crush tomatoes with potato masher to make chunky sauce.
3. Note: For best flavor, use butter and do not substitute margarine.

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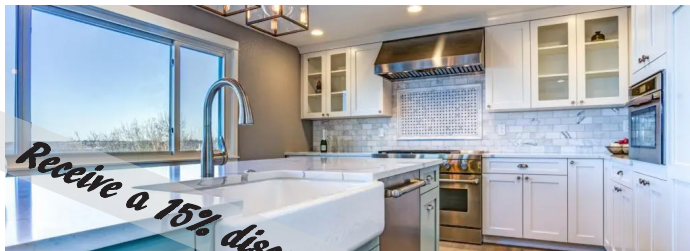
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