



# Monthly Newsletter

Volume 22 Issue 4

November 2023

### OFFICE STAFF

**Office Manager**... Alejandra Cotte

### BOARD MEMBERS

**President**..... Moshe Schneider

**Vice Pres.** ..... Dr. Richard Stone

**Treasurer** ..... Alan Cohen

**Secretary**..... Aleida Delgado

**Director** ..... Barbara Cohen

**Director** ..... Isere Haberthal

**Director** ..... Edward Ohayon

### NUMBERS YOU SHOULD KNOW

**Office**..... (305) 868-5208

**Security** ..... (305) 864-7252

**Email** ..... marbellacondo@att.net

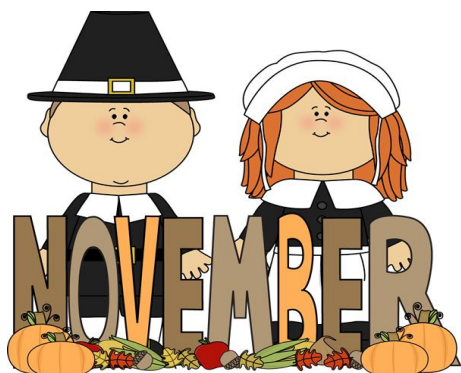
### OFFICE HOURS

**Monday-Friday**.....9 AM - 4 PM

### MARBELLA CONDOMINIUM

9341 Collins Avenue

Surfside, FL 33154



Published monthly at no cost for Marbella by

Coastal Group Publications, Inc.

Contact CGP at

(305) 981-3503 or [www.cgpnewsletters.com](http://www.cgpnewsletters.com)

to advertise in one of our newsletters or to

get a free newsletter for your property.



The Marbella 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.



# TURKEY FRITTATA WITH TOMATO SALSA

## Ingredients

- 6 eggs
- 1/3 cup milk
- 1 tbs Gluden’s Spicy Brown Mustard
- 1/2 tsp salt
- 1/8 tsp ground black pepper
- 1 tbs 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 tbs butter (see note)
- 1 can (14.5 ounces) Hunt’s Diced Tomatoes with Green Peppers, Celery and Onions, drained

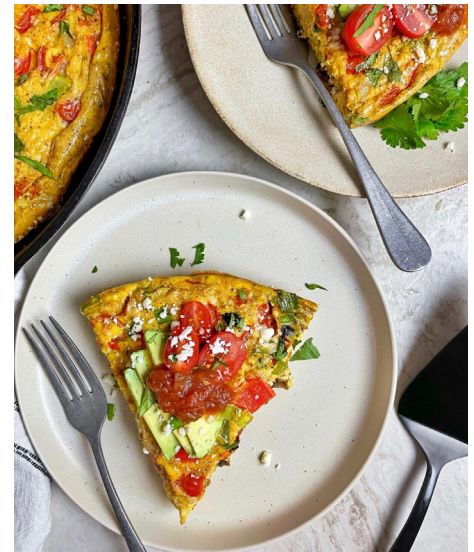
## Directions

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.



Hello All!

My name is Tatyana Krivoruchko. I'm a 15-year real estate veteran with experience as a developer, a marketing specialist, and property manager.

Before joining Core Realty Assoc, L.L.C., I partnered in acquiring, developing, marketing, and selling residential estate properties in Chicago, IL.

My clients would describe me as a mature, dependable, and high-energy RE Agent with a passion for the highest degree of excellence in her work; valued not only for warmth, professionalism, dedication, and excellent judgment but for her unwavering commitment to ensure that the deal comes through.

*Testimonial: "Tatyana did a fantastic job closing our transaction! She has a great deal of integrity when it comes to protecting her client's best interest and insuring a smooth transaction." - Mila & Elijah R.*

**TATYANA KRIVORUCHKO**  
 Cell: (847) 612-2648  
 tatyana.krivor@yaho.com | www.miamiresidentialrealtygroup.com

**CORE REALTY** 323 Sunny Isles Blvd, Ste 700, Sunny Isles Beach, FL



**K**  
**M.KOTLER**  
 REAL ESTATE

Buying, selling or renting real estate?  
**Let's chat.**

Contact me today!

**ERIC BROAD**  
 Broker  
 305-318-2385  
 ejbroad@gmail.com  
 www.mkotler.com

9585 Harding Ave.  
 Surfside, FL 33154

Published monthly at no cost for Marbella by Coastal Group Publications, Inc. Contact CGP at T: (305) 981-3503 or info@cgpnewsletters.com to advertise in one of our newsletters or to get a free newsletter for your property.



## 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.



*"We Show Up"*



**Building Plumbing Solutions, YOU NEED**  
 Ask about our maintenance plans  
 Services, Inspections, Installation

**24 / 7 EMERGENCY SERVICES**

**954-533-9875**



*"We take a Manager's Perspective"*



**3 PROVEN STEPS:**

- Predictability
- Simplification
- Solutions

**24 / 7 Emergency Services**  
**305-456-0314**  
 Flexible Billing Options  
 Fully Licensed and Insured  
**REQUEST A FREE ERP**

# GREAT AMERICAN SMOKEOUT

The American Cancer Society has designated the third Thursday in November as the Great American Smokeout. Started in 1977, this day encourages smokers to give up smoking for one day, hopefully marking the first day of a smoke-free life. More Americans try to quit smoking on the day of the Great American Smokeout than any other day of the year, including New Year's Day. If you are ready to quit smoking, these tips can help you.

**Make a List.** Create a list of reasons for quitting. Carry it with you or tape it to your dashboard. You may consider writing your list on the back of a photo of your loved ones. Experts say that you will be more likely to quit if you can make an honest attempt to quit and if you believe that the benefits of quitting outweigh any benefits you feel from continuing to smoke.

**Set a Date.** Make a strong personal commitment to quit by choosing a date to quit. November 18th would be a great day to choose. You can probably find a buddy or two to join you for at least one day. Picking a date too far into the future may give you too much time to change your mind.

**Avoid Temptation.** Try to avoid places and situation that are likely to trigger cravings during the first days and weeks of quitting. Let friends and family know of your commitment and solicit their help. Reducing or eliminating alcohol consumption is also helpful.

**Change Your Behavior.** Try to replace smoking with other activities or distractions. Consider drinking water, chewing gum, or exercising. Be sure to get plenty of sleep each night and eat a healthy diet. It is also helpful to get rid of all cigarettes, lighters, ashtrays, and other smoking related items.

**Reward Yourself.** Plan what to do with the money you'll be saving. Treat yourself to dinner out (in a non-smoking restaurant), or take a relaxing bath to celebrate another smoke-free day. If you save the money in a jar, you can see how well you are doing each day.

**Get Help If You Need It.** There are a variety of treatments available to help you quit smoking, from gums and patches to medication. Talk to your doctor about all of your options.

**Fast Liquor Delivery**  
**@Wholesale Prices**

**TAP THAT APP!**

**LiquorSplit**  
TAP THAT APP  
FAST DELIVERY!

LIQUOR | BEER | WINE

Find us on:

Uber Eats

**Scan, Add Save \$10**  
discount applies at checkout



# 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.

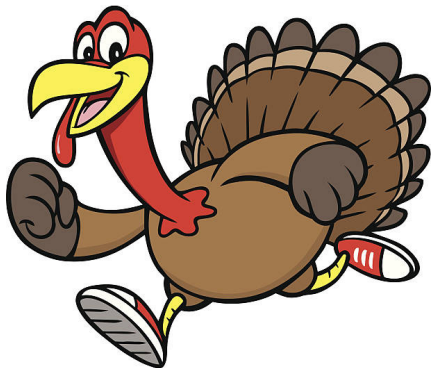
Q: Where does a turkey go before Thanksgiving? A: To the dressing room.

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.





**Public Adjusting Services**  
Professional Insurance Claim Representation

*CALL US BEFORE YOUR INSURANCE COMPANY!!*

**(305) 396-9110**  
**STELLARADJUSTING.COM**








**RE-OPEN OLD & DENIED CLAIMS**

**WATER DAMAGE TO KITCHEN OR FLOORS?**

**LEAKS FROM UNITS ABOVE?**

**AIR CONDITIONER LEAK?**


**SHOWER PAN LEAK?**




**GOT PROPERTY DAMAGE?**

**GET HELP NOW!**

THIS IS SOLICITATION FOR BUSINESS. IF YOU HAVE HAD A CLAIM FOR AN INSURED PROPERTY LOSS OR DAMAGE AND YOU ARE SATISFIED WITH THE PAYMENT BY YOUR INSURER, YOU MAY DISREGARD THIS ADVERTISEMENT.





PATRICKJAIMEZ PA

**Mobile (786)-277-7355**  
**patrickjaimez@gmail.com**

**COLDWELL BANKER**  
**GLOBAL LUXURY**

Hablo Español / Falo Português  
Selling Real Estate for over 20 years!

**THINKING OF BUYING OR SELLING?**

*I CAN HELP. I AM AT YOUR SERVICE.*

*Get Honest Experienced Help Buying or Selling your Home.*

**TRUST the advice of a professional.**

When it comes to **Buying or Selling** a home, it is important to **trust** in a **Real Estate Agent** who cares about your neighborhood as much as you do. When you are ready to buy or sell **give me a call**, your local real estate expert.

**Call me today for a FREE, no cost obligation, comprehensive market analysis of your property.**


We offer a variety of services and treatments, exclusive 1 on 1, in the comfort of your own home.

- Ultrasound and Massage for Pain Management
- Balance & Vestibular Therapy
- Cardiac, Neurological and Senior Rehab
- Relaxation Techniques
- Protective Equipment Protocols


**PHYSICAL & OCCUPATIONAL THERAPY**  
Are you suffering from Back Pain, Poor Balance or Weakness?

**THERAPY IN YOUR OWN HOME**  
Licensed Medicare Provider FL8318

**B C O T ASSESSMENT & SERVICES**



**BRIANA CAITS**  
**(954) 328-1505**



**TWO CONVENIENT LOCATIONS**



**DR. EDY A. GUERRA**  
*NEW PATIENT SPECIAL \$79*  
(00210, D0150, D1110)

**EMERGENCY CARE 24/7**

9456 HARDING AVENUE  
SURFSIDE, FL 33154  
305-866-2626

4011 WEST FLAGLER ST, SUITE 506  
MIAMI, FL 33134  
305-643-1444

[dredyaguerrads@gmail.com](mailto:dredyaguerrads@gmail.com)  
[WWW.DENTISTSURFSIDE.COM](http://WWW.DENTISTSURFSIDE.COM)

**7441 Wayne Ave**  
**PARKVIEW POINT**  
**#15B**

**SOLD**

**Call Now!**  
**Rosa Jacquelin**  
**(786) 239-1283**




**Video Tour:**  
[www.SignatureHomesOfMiami.com](http://www.SignatureHomesOfMiami.com)



## RAYMOND JAMES of Aventura

**мы говорим по русски**  
**אנחנו מדברים עברית**  
**Nosotros hablamos Español**  
**מיר רעדן יידיש**  
**Falamos Portugues**



Financial & Estate Planning    Saving for College    Domestic & International  
 Investments & Risk Management    Insurance    Lending Solutions    Customized Solutions  
 Pension/Retirement

It's been our privilege for more than 55 years to support the goals of our clients and to give back to the communities in which we live and work – and we look forward to continuing to do so for many, many years to come. To take a "scroll" down memory lane, explore our history at [RAYMONDJAMES.COM](http://RAYMONDJAMES.COM).

**CALL TO SET UP AN APPOINTMENT TODAY!**  
 18851 NE 29th Ave, Suite 407 | Aventura, FL 33180  
 Direct: 305-466-4655 | Fax: 866-522-9641 | Toll Free: 800-731-6121  
<https://www.raymondjames.com/rjamiami/aventura.asp>

Raymond James & Associates, Inc., Member New York Stock Exchange / SIPC. \*Lending Services provided by Raymond James Bank N.A., a fully chartered national bank affiliated with Raymond James & Associates, Inc. Certified Financial Planner Board of Standards Inc. owns the certification marks CFP, Certified Financial Planner and CFP in the U.S.

# DIAMOND REMODELERS

## Full Service Contractors

### Kitchen & Bathroom Remodeling

Satisfaction and Quality Guaranteed

We are committed to the fulfillment of your home improvement needs with an eye towards increasing the value of your real estate asset. Whether you are remodeling a kitchen, bathroom, complete residence or room addition; we are the *Remodeling Experts*, **family owned for 40 years**.

*specializing in condo & apartment interiors*

**Jeff Diamond & Anthony Lasorsa**  
**305-865-9005**  
[www.diamondremodelers.com](http://www.diamondremodelers.com)  
[jeff@diamondremodelers.com](mailto:jeff@diamondremodelers.com)




*Receive a 15% discount on any remodeling job!*

**REMODELING • INSTALLATIONS**

- Kitchen / Bathroom
- New & Resurfaced Cabinets
- Cabinets / Vanities
- Custom Baseboards / Crown Moldings
- Granite / Marble / Quartz Counter Tops
- All Types of Tiles & Marble Installed

**PAINTING & SERVICES UNLIMITED**

- Painting, Condo, House, Apt. Roof Painting
- Popcorn Ceiling Removal
- Smooth Ceilings
- Framing, Drywall & Finishes
- Full Service Contractors
- Plumbing & Electrical Service
- Doors / Windows
- Mirror Installation

**EST. 1980**

**15% Off any remodeling job!**

**10% OFF Any Service**

Valid With Coupon. Not To Be Combined With Other Offers. Exp 12/31/2023

**Painting & Services Unlimited Lic. CC94BS00437**  
**Lasora Enterprises, Inc CGC031497 Licensed & Insured General Contractor**

No warranty is given by the Marbella Condominium Association or implied as to the accuracy of any part of this Newsletter. No responsibility is accepted for negligence or to advise on any errors, omissions or changes in the matters covered by this newsletter.