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### NUMBERS YOU SHOULD KNOW

Director ......Edward Ohayon

Office......(305) 868-5208 Security......(305) 864-7252 Email......marbellacondo@att.net

OFFICE HOURS Monday-Friday......9 AM - 4 PM

## MARBELLA CONDOMINIUM

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# **TIS' THE SEASON TO BE JOLLY**

The Holiday spirit certainly has all of us here on the Marbella staff feeling pretty happy and jolly. Here's hoping the spirit has caught you as well. From all of us to all of you, have a very Happy Holiday season and a Happy New Year.



## **ENTERTAINING IN TIGHT SPACES**

Anyone who lives in an apartment or small home knows the difficulty of entertaining guests in a tight space. Even though it is challenging, it can be done, with you and all of your guests enjoying your time together. Although you can often extend your party to a deck or other outdoor area, weather conditions sometimes will not allow that to happen. In those cases, you'll have to find a solution inside your home.

To accomplish this, first clear up as much space as possible. Remove clutter from your living areas. Kitchen appliances should be tucked away to increase counter space. You might also want to push your furniture towards the walls to increase floor space.

Also consider if you can use the spaces in your home more efficiently. Expand your seating areas by using padded dining chairs in your living room and placing large throw pillows on the floor. Add a couple of barstools to your kitchen space for guests who like to linger in the kitchen. Add a card table to your living room to increase seating for dinner. Not everyone needs to sit at the same table to enjoy the company. You may find that your guests will enjoy eating in several small groups in the dining room, kitchen, and living room areas. You can also use a large ottoman as another serving area. Use a large, oversized tray to convert it into a firm surface.

When you are ready to serve food to your guests, consider going with a buffet style of service. You can also place trays of food in every corner of your rooms. That way, your guests will not be crowded into the same place, trying to access the food. With it scattered about, people will spread out, maximizing the use of your available space. Finally, keep any food you serve as simple as possible. Sauces and other messy foods can cause a problem in a tight space.

# WHAT IS CHANUKAH?

In 2nd century BCE, in an effort to pull Jews away from Judaism and adopt the Greek culture – Hellenism, the Syrian-Greek regime of Antiochus outlawed aspects of Jewish observance, including the study of Torah, which began to decay the foundation of Jewish life and practice. In response, a band of Jewish settlers took to the hills of Judea in a revolt against this threat to Jewish life. Led by Matitiyahu, and later his son Judah the Maccabee, this small band of devout Jews led guerrilla warfare against the Syrian army. Antiochus sent thousands of well-armed troops to crush the rebellion, but the Maccabees succeeded in driving the foreigners from their land.



Jewish fighters entered Jerusalem in December, 164 BCE. The Holy Temple was in shambles, defiled and desecrated by foreign soldiers. They cleansed the Temple and re-dedicated it on the 25th day of the Jewish month of Kislev. When it came time to relight the Menorah, they searched the entire Temple, but only one small jar of oil bearing the pure seal of the High Priest could be found. Miraculously, the small jar of oil burned for eight days, until a new supply of oil could be brought. From then on, Jews have observed a holiday for eight days in honor of this historic victory and the miracle of the oil. Today, the observance of Chanukah, meaning "dedication" features the lighting of a special Chanukah menorah with eight branches (plus a helper candle), adding one new candle each night. Other customs include spinning the dreidel (a top with Hebrew letters on the sides), eating "oily" foods like potato latkes (pancakes) and sufganiyot (jelly donuts), and giving Chanukah gelt (coins) to children.

#### 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 highenergy 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

tatyanakrivor@yahoo.com | www.miamiresidentialrealtygroup.com

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



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# **RECIPE FOR LATKES**

- 4 medium potatoes
- 1 medium onion
- 2 eggs
- 3/4 cup matzah meal
- (flour or bread crumbs can be substituted)
- salt and black pepper to taste
- vegetable oil

Shred the 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. (you may not need the whole amount, depending on how well you drained the veggies). Add a few dashes of salt and black pepper (don't taste the batter - it's really gross!). Don't worry if the batter turns a little orange, that will go away when it fries.



Heat about  $\frac{1}{2}$  inch of oil to a medium heat. Form the batter into thin patties about the size of your palm. Fry batter in oil. Be patient: this takes time, and too much flipping will burn the outside without cooking the inside. 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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# DID YOU KNOW?: KWANZAA TRIVIA

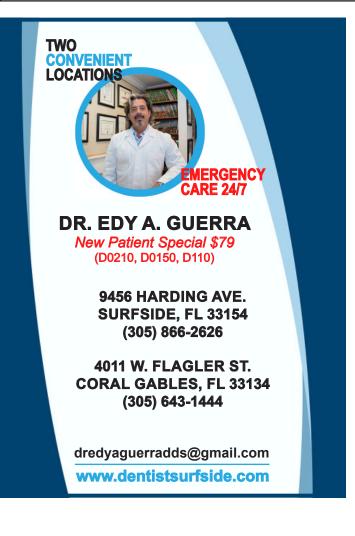
- Kwanzaa is celebrated for seven days from December 26 to January 1.
- Kwanzaa (Swahili for "fresh fruits") is based on an African harvest festival.
- Kwanzaa was created by Maulana Karenga, a professor of black studies at California State University at Long Beach, in 1966.
- The colors of Kwanzaa are black, red and green.
- The seven principles of Kwanzaa are unity (umoja), self-determination (kujichagulia), collective responsibility (ujima), cooperative economics (ujamaa), purpose (nia), creativity (kuumba), and faith (imani).
- The karamu, or feast, held on Dec. 31, is one of the high points of the seven days of Kwanzaa. Food, music, and dance are part of the karamu.
- Kwanzaa is now celebrated all over the world, especially in the U.S., Africa, and the Caribbean.
- Kwanzaa is a nonreligious holiday.



# INTERNET TIDBIT

Flu season is underway. To help protect yourself and your family, head to Flustar.com. Data from around the country is compiled twice each week during the flu season. At this website, you can see where flu outbreaks have occurred, as well as the severity of these outbreaks. Depending on the flu forecast for your region, you can decide if you should be heading out to a theater or renting a movie and watching it at home.







# **Smoked Salmon Dip**

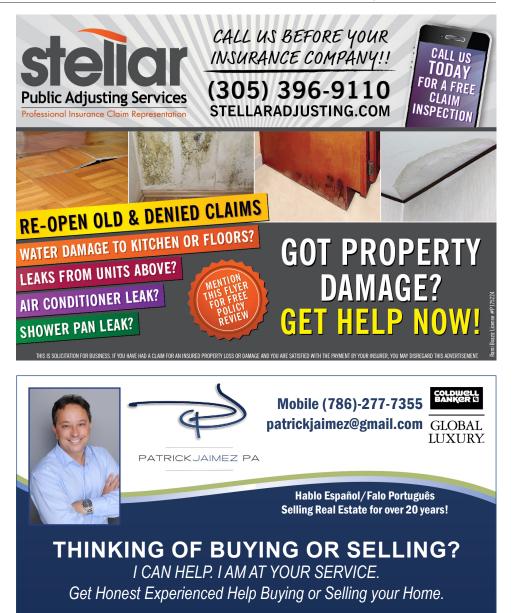
#### Ingredients

- 1 (8 ounce) package cream cheese, softened
- 6 ounces smoked salmon, chopped
- $\frac{1}{4}$  cup capers, or to taste
- 2 tablespoons chopped green onion (Optional)
- 1 <sup>1</sup>/<sub>2</sub> teaspoons chopped fresh dill
- <sup>1</sup>/<sub>4</sub> cup heavy whipping cream
- 3 dashes Worcestershire sauce
- 3 drops hot pepper sauce
- 1 squeeze fresh lemon juice

### Directions

- Process cream cheese in a food processor to soften completely.
- Add smoked salmon, capers, green onion, dill, cream, Worcestershire sauce, hot pepper sauce, and lemon juice. Process the mixture again until creamy and smooth.
- Serve with crackers & vegetables.

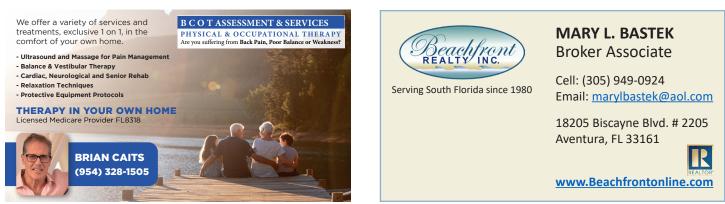




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