

A Newsletter for the Residents of the Reef Club Condominium Association

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REEF CLUB Condominium Association, Inc.



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Book Signing and Q&A with Ken Peters

Join us for a compelling conversation and book signing even with Reef Club Member & Author Dr. Ken Peters on: The Seed Sanctuary, a prescient thriller of social impact from climate change. October 28th @ 1pm at 18900 NE 25th Ave. Free bagels and shmear will be served."

RENTER'S INSURANCE

Take a look around you. Everything you see is vulnerable if you don't have renter's insurance. Many renters think that their possessions are covered by their landlord's policy. But your landlord's policy typically only covers the structure and any liabilities the owner would face. Your possessions are not covered under this type of policy.



Why Do You Need Insurance?

You may think your possessions aren't valuable enough to insure. But add up the cost of replacing everything you have. It is a significant amount of money. If you do not have enough savings to cover these expenses all at once, you need renter's insurance. Many policies also provide personal liability coverage, protecting you in the event that someone is injured at your home.

Isn't It Expensive?

Renter's insurance can cost as little as \$15.00 a month. It all depends on how much coverage you want and where you live. Considering that you have no control over circumstances like fire, water damage, or burglary, this is a wise investment and gives you peace of mind.

Where Do I Get Renter's Insurance?

Almost all insurance agents that sell homeowner's insurance also sell renter's insurance. Call several for quotes and choose the one that seems the most comprehensive and affordable for you. If you are interested in buying renter's insurance online, search for renter's insurance and you will find many companies willing to give you quotes by email. Some companies specialize in renter's insurance with low deductibles and the ability to purchase your policy online.

THE JEWISH HIGH HOLY DAYS

Rosh Hashanah and Yom Kippur are the most important of all Jewish Holidays and the only holidays that are purely religious, they are not tied to historical or natural events. They are observed in the fall season of the western calendar and the seventh month of the Jewish calendar - Tishri. Rosh Hashanah begins a 10-day period, known as the High Holy Days or Yamim Nora'im, a time of penitence and prayer that ends with Yom Kippur. Jews worldwide are given these 10 days to repent for their sins and ask God for forgiveness. "May you be inscribed in the Book of Life" is the common greeting during this period, as it is believed that on Rosh Hashanah God records the destiny of all mankind in the Book of Life. On Yom Kippur the Book is closed and sealed. Those that have repented for their sins are granted a good and happy New Year.

On Rosh Hashanah it is customary to eat foods that are sweet with flavor. This symbolizes the "sweetness and good fortune" of the New Year ahead. Foods flavored with honey, apples and carrots are



commonly served. The Rosh Hashanah meal begins with apple and challah dipped in honey. Challah, the bread usually eaten on the Sabbath, is also specially prepared for the holiday. Instead of the traditional braided loaf, the Rosh Hashanah challah is round - symbolizing the cycle of the new year. The design of ladders or birds are added to the holiday challah by some families to commemorate the prayers rising to Heaven. On page 3, you will find a delicious recipe for a Honey Whole Wheat Challah for you to enjoy this Rosh Hashanah.



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Page 3 Reef Club

Honey Whole Wheat CHALLAH

Ingredients:

- 4 cups Flour
- 4 cups Whole-Grain Wheat flour
- 2 pkgs. Active Rapid-Rise Yeast
- $1\frac{1}{2}$ tsp Salt
- 2 cups Hot Water
- $\frac{1}{2}$ cup Honey
- ¹/₄ cup Margarine
- 2 Eggs beaten
- 1Egg Yolk
- 1 tsp Water
- Sesame Seeds -- or poppy seeds



Combine both flours in a large bowl. Set aside 1 cup. Add yeast and salt to flours. Combine hot water, honey, and margarine. Stir until margarine melts. Stir liquids into flour mixture. Stir in eggs. Knead dough on lightly floured board 7-10 minutes adding eserved flour as needed to form a smooth, elastic dough. Cover dough and let it rest for 10 minutes. Cut dough into two parts and shape each part into a ball. Place both balls on a greased cookie sheets. Cover and let rise in a warm, draft-free place until the balls double in size. Beat egg yolk with the remaining 1 tsp water. Brush loaves with glaze and sprinkle with sesame or poppy seeds. Bake at 350 degrees for 45-55 minutes or until brown. Remove from pan and cool on wire rack. Makes 2 loaves.





If your home inspires the spirit and lifts the soul, it is indeed a work of art! Why then sell it as a simple commodity? 'There is no substitution for experience'

 Mitchell Adler
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Did You Know?: Mushroom Trivia

September is National Mushroom Month.

- The mushroom is not a vegetable, but is classified as a fungus.
- Mushrooms were first cultivated in France in the early 1700's. They were introduced to the Americas as a cultivated food around 1890.
- There are about 38,000 different varieties of mushrooms.
- In the United States, Pennsylvania is the largest producer of mushrooms, producing over 55 percent of the total U.S. production.
- Mushrooms are a good source of potassium. For example, one portabella mushroom has more potassium than a banana.
- A mushroom expert, a botanist that specializes in the study of fungi, is called a mycologist.
- In France, pharmacies offer testing for hunters of wild mushrooms to see if they are poison-free.
- Wild mushrooms never grow in the same place 2 years in a row.





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