

A Monthly Newsletter for the Residents of Mystic Pointe Tower 100

October 2024

## MYSTIC POINTE TOWER 100

19195 Mystic Pointe Drive Aventura, Florida 33180

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# DON'T FORGET... SPRING FORWARD...FALL BACK...

Daylight Saving Time begins for most of the United States at 2 a.m. on the **Second Sunday in March** and lasts until 2 a.m. on the **First Sunday of November**.

Be sure to set your clocks back one hour at 2 AM on Sunday, November 3, 2024.



This is also a great time to change the batteries in your smoke and carbon monoxide detectors. Many fire departments encourage people to change their batteries in these detectors when they change their clocks, because it can be so easy to forget otherwise. "A working smoke detector more than doubles a person's chances of surviving a home fire," says William McNabb of the Troy Fire Department in Michigan. More than 90 percent of homes in the United States have smoke detectors, but one-third are estimated to have worn-out or missing batteries.



# **ASSISTED LIVING / SENIORS REAL ESTATE SPECIALIST Looking for the Right Assisted Living Solution?** WE ARE HERE TO HELP!

As specialists in assisted living and senior real estate services, we understand the challenges seniors and their families face when transitioning to assisted living or downsizing from long-time family homes. Our passion for working with seniors stems from our childhood spent living with our grandparents, giving us a deep empathy and respect for the elderly.

We offer free consultations to guide you through the process, from gathering documents to coordinating with care facilities and financial professionals.

OUR GOAL is to reduce the stress of moving or downsizing to communities like: Vi at Aventura, The Plaza, Belmont Village and more, allowing you to focus on your well-being and quality of life.

#### **RECOMMENDED SERVICE**

To further assist with your transition, we can recommend trusted providers for:

Junk Removal: Assistance with decluttering and clearing out items before a move or sale.

**Property Repairs & Improvements:** Experts in home repairs and upgrades to increase your property's value. **Estate Sale:** Professionals to manage the sale or donation of personal belongings with care and efficiency.

Moving Services: Reliable moving companies to ensure a smooth and organized relocation.

Home Selling Services: Our team provides expert guidance through every step of selling your home.

**Elder Care Attorneys:** Legal professionals specializing in elder care needs.

Estate Planning Attorneys: Specialists who assist with estate management and planning.

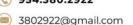
Financial Planners: Advisors focused on long-term care insurance and financial planning for seniors.

Please note, while we recommend these services based on positive experiences from past clients, you



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# REUBEN CASSEROLE

#### Ingredients

- 6 slices rye bread, cubed
- 1 (16 ounce) can sauerkraut, drained and rinsed
- 1 pound deli sliced corned beef, cut into strips
- <sup>3</sup>/<sub>4</sub> cup Russian-style salad dressing
- cooking spray
- 2 cups shredded Swiss cheese

### Directions

- 1. Preheat the oven to 400 degrees F. Spray a 9x13-inch baking dish with cooking spray. Spray one sheet of aluminum foil with cooking spray.
- 2. Spread bread cubes in the bottom of the prepared baking dish. Layer bread cubes with sauerkraut and beef strips, then pour dressing over top. Cover with the aluminum foil, sprayed-side down.
- 3. Bake in the preheated oven for 20 minutes. Remove and discard foil; sprinkle Swiss cheese over casserole. Continue baking until cheese is melted and bubbly, about 10 more minutes.











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