



A Newsletter for the Residents of the Delvista Towers Condominium Assn.

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Delvista Towers Condominium Association 20225 NE 34th Court

Aventura, Florida 33180

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Happy-Holidays

AND HAVE A WONDERFUL NEW YEAR

Tis' The Season To Be Jolly

The Holiday spirit certainly has all of us here on the Delvista Towers 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.

EASY CHALLAH BREAD

Directions

- 1 (.25 ounce) package active dry yeast
- 1 cup warm water (100 degrees F)
- 2 tablespoons honey
- 1 teaspoon salt
- 3 beaten eggs
- 3 ¹/₂ cups all-purpose flour, plus more for kneading
- 1 beaten egg yolk, or more if needed

Directions

- 1. Place water and yeast in a large bowl; let the mixture stand until a creamy layer forms on top, about 10 minutes. Stir in honey and salt until dissolved, and add beaten eggs. Mix in flour, a cupful at a time, until dough is sticky. Sprinkle dough with flour, and knead until smooth and elastic, about 5 minutes.
- Form dough into a compact round shape, and place in an oiled bowl. Turn dough over several times in the bowl to oil the surface of the dough, cover the bowl with a damp cloth, and let rise in a warm area until doubled in size, 45 minutes to 1 hour.
- 3. Punch down dough, and cut into 3 equal-sized pieces.

Working on a floured surface, roll small dough pieces into ropes about the thickness of your thumb and about 12 inches long. Ropes should be fatter in the



middle and thinner at the ends. Pinch 3 ropes together at the top and braid them. Starting with the strand to the right, move it to the left over the middle strand (that strand becomes the new middle strand.) Take the strand farthest to the left, and move it over the new middle strand. Continue braiding, alternating sides each time, until the loaf is braided, and pinch the ends together and fold them underneath for a neat look.

- 4. Place braided loaf on a baking sheet lined with parchment paper, and brush the top with beaten egg yolk.
- 5. Preheat the oven to 350 degrees F.
- 6. Bake challah in the preheated oven until the top browns to a rich golden color and the loaf sounds hollow when you tap it with a spoon, 30 to 35 minutes. Cool on a wire rack before slicing.



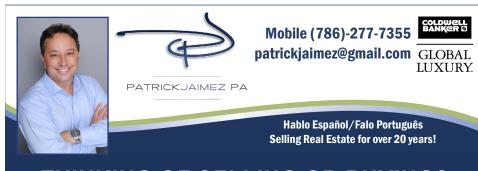
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Pesto Puff Pastry Pinwheel

- 2 sheets puff pastry
- 2 teaspoons all-purpose flour
- 8 ¹/₂ ounces ricotta cheese
- $8\frac{1}{2}$ ounces pesto



Preheat oven to 400 degrees. Line a baking tray with parchment paper and dust lightly with flour. Lay puff pastry on a flat work surface; cut a 12-inch circle from each sheet. Transfer 1 circle to the prepared baking sheet. Spread ricotta evenly over the pastry circle. Top with an even layer of pesto. Lay the second pastry circle on top. Set a small glass upside down in the middle of the circle. Cut the circle. away from the glass, into 4 equal quarters. Cut each quarter in half, then each eighth in half, to make 16 equal strips. Remove glass. Twist strips twice, two at a time, in the opposite direction. Pinch ends together. Repeat with remaining strips to make a pinwheel shape. Bake in the preheated oven until pastry is browned, 25 to 30 minutes.



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WRAP IT UP!

Have you noticed that wrapping a gift can cost more than the gift itself? There are some ways to cut the cost of gift-wrapping. Try these tips this holiday season!

- Brown paper bags can be decorated with stamps, markers, or paint. Tie the top with yarn or raffia. Use white trash bags to wrap large or oddly shaped presents. Check your local newspaper office to see if they sell "ends" from the newsprint paper. You can decorate the paper in many different ways.
- □ Make the wrapping part of the present itself. Wrap a gift of clothing in a pretty scarf and tie it with a hair ribbon. A purse or small bag could hold another smaller gift. Use a tablecloth or towel to wrap up a gift. Check thrift shops for old tins, hatboxes, or fabric remnants that would make great gift containers. Baskets make great gift holders.
- □ Use curling ribbon instead of other bows or ribbon. It is cheaper and can give a wrapped gift a very festive look. Make tags by cutting up holiday cards from the year before. Simply cut around an image from the front and write on the back. Punch a hole in one corner and thread curling ribbon through it. Tie it on your package for a nice touch.



Finally, buy your wrapping paper for next year at the after Christmas sales this year. You can save up to 75% off. Place it in a plastic bag to keep it clean and dry.



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