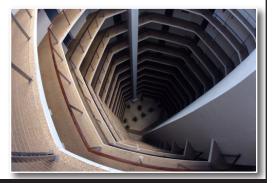
OCTAGON



Volume 10 Issue 10

A Monthly Newsletter for the Residents of the Octagon Towers Condominium

November 2024

OCTAGON TOWERS CONDOMINIUM

1881 Washington Avenue Miami Beach, Florida 33139

ASSOCIATION OFFICERS

Pres./Treas	Heather McCabe
Vice President	Joshua Stedman
Secretary	TBD

ASSOCIATION DIRECTORS

Director	.Courtney Adante
Director	Eibi Aizenstat
Director	Greg Freeman
Director	Adriana Moya
Director	Jordan Tomback
Director	Steven Velozo
Director	Raul Jidy

PROPERTY STAFF

Manager Boris Darchy, LCAM
boris@pmisunshinestate.com
Maintenance Sup Jaime Orozco
Maintenance Everett Brown

IMPORTANT NUMBERS

Main	305-673-6580	
Fax	305-673-9169	
Valet	305-673-4563	
After Hours Emergency		
	786-440-6157	

OFFICE HOURS

Mondays 7	7:00am - 12:00pm
Tuesdays	1:00pm - 5:00pm
Wed. and Fri.	8:00am - 1:00pm
Thursdays	3:00pm - 7:00pm

Published monthly at no cost for Octagon Towers by Coastal Group Publications.
Contact CGP at (305) 981-3503 or info@cgpnewsletters.com to place an ad or to get a free newsletter for your property.



OWNER'S UPDATE OCTAGON TOWERS CONDOMINIUM

- The modernization of the Elevator is still in process. The crew has replaced the elevator doors. They are working on the elevator room to install the equipment. The crane was delivered on Tuesday, November 12, 2024 to remove the old equipment in the elevator room. We expect the full project to be completed by the end of this year or the beginning of next year.
- The drywall company has completed the 7th Floor. They will begin on the 6th floor once the inspection has been passed for the fire sprinkler.
- The fire sprinkler company is continuing the work. They have now completed the work on the 5th floor and are moving on to the 4th Floor this week. We are still pending inspection on the 6th floor.
- Rezonate will be installing the new access control system and cameras. The permit was approved by the city officials. They are now installing the wires through the conduit lines.
- The Ficus hedges will be assessed against White Flies early Next week by pest control. This will be ongoing and we will continue to monitor and treat as needed.
- The project manager received several bids for the roof replacement. We have now entered the bidding phase. The board will be reviewing the bids.
- The project manager and engineer are working on the sizing and final location of where the generator will be installed.
- My Safe Florida Condominium Pilot Program which launched November 14th, 2024 provides grants, no-cost inspections, improvements and recommendations to help enhance safety and resilience for the condominium. The board is reviewing and will be applying for grants to

Continued on page 2

Update (cont. from page 1)

help out with our community.

Please visit your owner's portal if you need a
certificate of insurance for your lender. A form
to fill out and send directly to the insurance is
available there. It can be used each year to request
a Certificate of Insurance. https://sites.vertilinc.com/octagontowers/

Please find below a reminder regarding trash disposal:

- Refuse/bagged garbage shall be deposited only in the trash chute, or in the containers provided in the trash room. In this regard, all refuse must be in sealed bags.
- Cardboard boxes or any size, wire hangers, newspapers, and any item that might clog the chute must be brought to the ground floor trash room, which is accessible from the atrium.
- No construction debris, paint cans or other volatile or inflammable objects shall be placed in the trash chute, recycling bins or trash room. These

items must be properly disposed of in accordance with the environmental protection guidelines. BULK TRASH IS NOT ALLOWED IN THE BUILDING'S TRASH ROOM.

- Please arrange for a pickup or dispose of your bulk trash with the city of Miami Beach, the information can be find here: https://www. miamibeachfl.gov/city-hall/public-works/ sanitation-division/bulk-disposal/
- Recycle all glass, plastic containers and newspapers in order to keep our sanitation costs down. Recycling bins are in the trash room.
- All household garbage must be placed in sealed plastic bags that can fit easily into the trash chute openings.

RULES WILL BE STRICTLY ENFORCED.

We also remind you that the owner's portal provides information accessible to you, certificate of insurance requests for lenders, approved meeting minutes, governing documents. Please use the link below: https://sites.vertilinc.com/octagontowers/

WANTED

anything that puts ink on paper

Condo/HOA Managers/BODs Mgmt Companies-Residential or Commercial

Voting/Elections Packages • Annual Notices (w/ affidavits)
Letterhead • Complete Property Signage
Parking/Scooter/Bicycle Stickers and Decals
Window Lettering-Wraps • Newsletters • Binding

Denizens | Businesses | Club Promoters Schools | Restaurants | County | City

Events • Reunions • Graduations • Obit Books • Weddings Promotional-Branding Materials • Announcements Biz Cards • Pamphlets • Brochures Yearbooks • Posters-Banners • Vehicle Wraps

CONTACT MARC (the newsletter guy)

cgpimarc@earthlink.net 786-223-9417

for a no obligation quote on your next print job

* NO JOB TOO BIG OR TOO SMALL *

Tight time lines, rush jobs ...

we'll do our best to help meet your commitments.



Pecan Pie Brownies

For the Brownie Layer:

- cooking spray
- 1 (18 oz) package brownie mix
- ½ cup vegetable oil
- 2 large eggs
- ½ cup water

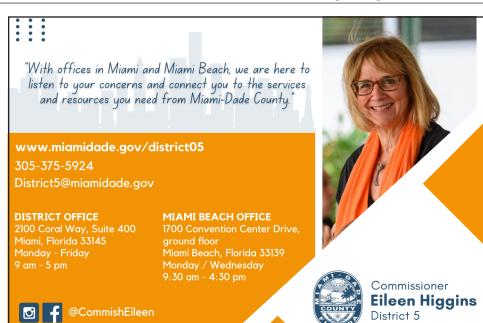
For the Pecan Pie Laver:

- ½ cup brown sugar
- 1/3 cup light corn syrup
- 2 large eggs
- 1 tablespoon bourbon (Optional)
- 2 teaspoons vanilla extract
- ½ teaspoon sea salt
- ½ cup unsalted butter, melted & cooled
- 2 cups pecan halves

Preheat oven to 350° F. Line a deep 9-inch pan with aluminum foil and coat with cooking spray.



To make the brownie layer: Whisk brownie mix, oil, 2 eggs, and water until well combined. Spread batter into pan. Bake until a toothpick inserted into center comes out clean, about 30 minutes. Remove from oven. To make the pecan pie layer: Whisk brown sugar, corn syrup, 2 eggs, bourbon, vanilla extract, and salt together in a bowl. Add melted butter slowly, whisking until well combined. Add pecans and stir to coat. Pour gently over brownie layer; spread evenly using a spatula. Bake in the hot oven until center is set, 30 to 35 minutes. Let cool to room temperature at least 2 hours.







"A man who stops advertising to save money is like a man who stops a clock to save time." – Henry Ford

CGP publishes monthly newsletters for over 50 condos; each written & delivered to each resident by the board & management.

Advertise to over 30,000 condo residents.

COASTAL GROUP

PUBLICATIONS, INC.

305-981-3503 www.cgpnewsletters.com

Inside D5 Newsletter

DID YOU KNOW?

- The Mayflower had a partner ship when it sailed in 1620. The Speedwell also started the trip for the New World, but was forced to turn back because it leaked so badly.
- At the first Thanksgiving feast, the guests brought most of the food. When the Native Americans arrived, there was not enough food for everyone and the Wampanoag chief, Massasoit, sent his men home for more supplies.
- The party lasted for three days. The Pilgrims and their guests spent the time playing games, shooting guns, and of course, eating.
- It was two years before the Pilgrims had another "thanksgiving" celebration, this time to commemorate the end of a drought.



GIVING THANKS

(Author Unknown)

For the hay and the corn and the wheat that is reaped, For the labor well done, and the barns that are heaped, For the sun and the dew and the sweet honeycomb, For the rose and the song and the harvest brought home

Thanksgiving! Thanksgiving!

For the trade and the skill and the wealth in our land, For the cunning and strength of the workingman's hand, For the good that our artists and poets have taught, For the friendship that hope and affection have brought

Thanksgiving! Thanksgiving!

For the homes that with purest affection are blest, For the season of plenty and well-deserved rest, For our country extending from sea unto sea; The land that is known as the "Land of the Free" – Thanksgiving! Thanksgiving!





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 3 apartment Interiors Jeff Diamond & Anthony Lasorsa 305-865-9005 www.diamondremodelers.com jeff@diamondremodelers.com



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

Kitchen X Bathroom Remodeling

Satisfaction and Quality Guaranteed

- Painting, Condo, House, Apt. Roof Painting Full Service Contractors
- Popcorn Ceiling Removal
- Smooth Ceilings
- Framing, Drywall & Finishes
- Plumbing & Electrical Service
- Doors / Windows FST. 1980
- Mirror Installation
- Design & Management **Services**
- No Job Too Small
- Free Estimates
- Service & Quality at **Reasonable Prices**
- Commercial & Residential
- Habla Español

anv remodeling

job!

Service

Valid With Coupon. Not To Be Combined With Other Offers. Exp 12/31/2024

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