

AT AVENTURA

Volume 12 Issue 7

A Monthly Newsletter for the Residents of Villa Dorada Condominium

November 2024

IMPORTANT NUMBERS

Managed By..... Campbell Property Management Management...... 305-935-1454 **All Ways Towing**954-496-6810 Aventura-Code Compliance...... 305-466-8941 Aventura Police-Non-Emergency. 305-466-8989 Comcast / Xfinity.....800-934-6489 **FP&L** (Power Outage) .. 800-468-8243 **FP&L Service**......305-442-8770 Aventura Express Bus., 305-932-1287 Emergency After Hours .954-427-8770 For Plumbing, Elevator & Water Intrusion **Security Execupro...** 786-660-5771 Security Main Dispatch..305-225-0095

IMPORTANT EMAILS

Parking Boss (Guest Parking Pass)....
Villadorada.parkingattendant.com
Service Requests (Work Orders)...
Villadoradaadmin@campbellproperty.com

OFFICE HOURS

Monday - Friday ..8:30AM - 5:30pm Office closed for lunch 12-1pm daily



Published monthly at no cost for Villa Dorada Condominium by Coastal Group Publications. Contact CGP at 305-981-3503 or www.cgpnewsletters.com to advertise in one of our newsletters or to get a free newsletter for your property.



The Villa Dorada Board of Directors and Management would like to offer our best wishes for a Happy Thanksgiving to all Villa Dorada residents and their families.

Condominium Special Assessment Program

In preparation of the upcoming 50 Year Recertification Project Miami- Dade County offers loans up to \$50,000.00 for those homeowners who meet the qualifications.

The Condominium Special Assessment Program is designed to provide funding assistance to help condominium owners in Miami-Dade County pay for special assessment requirements that arise from rehabilitation and repairs due to applicable building integrity recertification requirements.

Please visit: https://www.miamidade.gov/global/service.page?Mduid_

service=ser1689262443911730

or contact: Shawn Topps at 786-469-2209

Applications are available at the Management Office.

Have you checked your A/C filter recently?

Dirty filters interfere with the performance of your A/C unit. The maintenance staff recommends that you change your A/C filter every month for the best performance from your air conditioner.

Air conditioners are the property of the condo unit owners. Anything related to it



is the responsibility of the unit owner. The replacement, repair, change of filter, cleaning of the air conditioning unit, etc. is the responsibility of the unit owner.

BULK TRASH SERVICES

Bulk Trash Services are scheduled quarterly. No bulk items are to be placed in garbage or dumpster areas. Any resident found disposing of bulk items will be subject to a fine & charged for removal. Thank you for your cooperation.

PET RULES

Please abide by the Rules & Regulations.

- ALL PETS MUST BE ON A LEASH AT ALL TIMES.
 All dog stool MUST be picked up, securely bagged and disposed of in a proper container.
- Dogs must be walked in designated areas (West side of 30th Ave., or on the swale between the sidewalk and West Country Club Drive.)
- No dogs are permitted to be walked on Villa Dorada property.

Thank you for your cooperation.



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.





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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
- ½ 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 with pan 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.





Mobile (786)-277-7355 patrickjaimez@gmail.com GLOBAL

Hablo Español/Falo Português Selling Real Estate for over 20 years!

FEATURED PROPERTIES



10261 E Bay Harbor Dr #301 (Boat slip inc.) 2 B/ 2.5BA, 1960 sqft \$2,850,000

9341 E. Bay Harbor Dr #PH 7-D 2B/2.5BA, 1510 sqft \$670,000

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FIGURE IT OUT

The first week in November is National Fig Week. Figs are not the most familiar of fruits, but they are a great addition to anyone's diet. Not only are they sweet and delicious, they are fat-free, high in fiber, and also a great source of potassium,



calcium, and iron. Not sure how to use figs? These ideas and recipes will help get you started!

- Take figs in a plastic bag along with you to work, to school, to the game or the park for a quick snack.
- Slice up some figs and add to a tossed salad.
- Chop and add some figs to mashed or cubed sweet potatoes.
- Blend some finely chopped figs with some cream cheese to make a great spread for toast or bagels.
- Top your oatmeal or cold cereal with chopped figs.

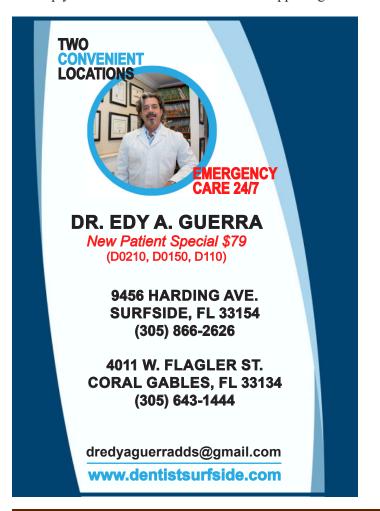


Fig Pudding

1/4 cup butter

1/2 cup sugar

1 egg

1-1/2 cups sifted flour

2 cups chopped dried figs

2 teaspoons baking powder

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1/4 teaspoon salt

1/2 cup milk

1/2 teaspoon vanilla

Cream the butter; add the sugar and the well-beaten egg. Take out about 2 tablespoons of the flour and mix with the figs. Sift together the remaining flour and the baking powder and salt and add alternately with the milk to the butter and egg mixture. Stir in the flour-coated figs and add the vanilla. Bake in a greased baking dish for about one hour in a moderate oven (350 degrees F.). Serve hot with lemon sauce or hard sauce to which a little lemon juice has been added.

WANTED

PRINT JOBS anything that puts ink on paper

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CONTACT MARC(the newsletter guy)

cgpimarc@earthlink.net 786-223-9417

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