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# Bel Mare Condominium Association

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## Hurricane Preparedness

### Tips for Being Prepared During Hurricane Season

During hurricane season, June 1<sup>st</sup> to November 30<sup>th</sup>, it is important to be prepared and ready to act, below are tips to help you be prepared:

- ❖ **Develop an Emergency and Evacuation Plan**
- ❖ **Know What Needs to be Done to Secure Your Home (Inside & Out)**
- ❖ **Have Your [Hurricane Kit](#) Prepared**
- ❖ **Gather Important Documents in Waterproof Container**
- ❖ **Ensure Your Homeowners Insurance is Up to Date and has You Covered**

### Tips to Protect the Food In Your Fridge During a Power Outage

Power outages are common in hurricanes and tropical storms. Below are some tips to keep the food in your fridge safe:

- ❖ Avoid opening the fridge and freezer doors unless you need to.
- ❖ Place meat and poultry to one side of freezer and on bottom shelf, this helps prevent cross contamination from thawing juices.
- ❖ Use dry or block ice to keep the refrigerator as cold as possible.
- ❖ Check the temperature inside of your refrigerator and freezer, discard any perishable food that has been above 40 degree (F) for 2 hours or more.
- ❖ Check frozen food for ice crystals.
- ❖ Throw out any food that has an unusual odor, color, texture, or feels warm to the touch.

# EVERYONE

# **COUNTS** *Census 2020*

The 2020 Census is happening now!

The census provides critical data that lawmakers, business owners, teachers, and many others use to provide daily services, products, and support for you and your community. Every year, billions of dollars in federal funding go to hospitals, fire departments, schools, roads, and other resources based on census data.

The results of the census also determine the number of seats each state will have in the U.S. House of Representatives, and they are used to draw congressional and state legislative districts.

## **Shape the Future of Your Community**

The 2020 Census marks the first time that you can choose to respond to the census online, by phone, or by mail.

- To access the 2020 online questionnaire Visit: <https://my2020census.gov/>
  - Or via phone, by dialing:
    - 844-330-2020 English
    - 844-468-2020 Spanish
    - 844-477-2020 Haitian-Creole
    - 844-474-2020 Portuguese
- [Additional Languages](#)

An accurate count is critical to communities across the country. The 2020 Census is more than a population count. It's an opportunity to shape your community's future.

For more information, please visit <https://2020census.gov/>



### Celebrate Nation Fajita Day on August 18<sup>th</sup> with Sizzlin' Fajitas

#### Ingredients

- 5 cloves garlic, 1 minced
- 1 tablespoon kosher salt
- 3 tablespoons lime juice
- 3 tablespoons olive oil
- 3 tablespoons minced fresh cilantro
- 1 teaspoon chili powder
- ½ teaspoon sugar
- ½ teaspoon paprika
- ¼ teaspoon cayenne pepper
- 1 ½ pounds skirt steak, cut into ¼ inch strips
- 6 whole wheat tortillas
- 1 tablespoon canola oil, divided
- 1 large onion, cut into slices
- 1 red bell pepper, cut into strips
- 1 green bell pepper, cut into strips



#### Directions:

- 1) Grind garlic with kosher salt with a mortar and pestle until a paste forms. Whisk garlic paste, lime juice, olive oil, cilantro, chili powder, sugar, paprika, and cayenne pepper together in a bowl; pour marinade into a resealable plastic bag. Add skirt steak strips, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator, 2 hours to overnight.
- 2) Remove steak from marinade. Preheat oven to 300 degrees. Wrap tortillas tightly in aluminum foil to form a packet and place packet on a baking sheet, bake in preheated oven until warmed through.
- 3) Heat 1 teaspoon canola oil in a large skillet over high heat until oil begins to smoke. Sauté onion and bell pepper in hot oil until browned and almost tender, 4 to 5 minutes. Transfer onion and pepper to a plate.
- 4) Heat 1 teaspoon canola oil in the same skillet over high heat until oil starts to smoke. Cook 1/2 of the steak in hot oil until browned on all sides but still pink in the center, 4 to 6 minutes. Transfer cooked steak to the plate with onion and pepper.
- 5) Heat remaining canola oil in the same skillet. Cook remaining steak in hot oil until browned on all sides but still pink in the center, 4 to 6 minutes. Stir cooked steak, onion, bell pepper, and any accumulated juices back into the skillet. Add minced garlic and salt; cook and stir until fragrant and heated through. Remove from heat. Divide steak mixture between warm tortillas.

## In Your Home

### Makeover Your at Home Workspace

When you need an area at home to be productive for work or school, it's important to create a designated space that's useful and comfortable. [Click Here](#) for some tips and tricks.



### DIY Flower Pot Grill & Smoker

Looking to get a little adventurous in your grilling or want a grill/smoker that you can bring camping? Try out this fun project, [Click Here](#) to watch the instructional video.



Community Connection



**Virtual Tours and Shows**

Below is a list of a few virtual tours and shows that you can enjoy them from the comfort of your own home. New tours will be included each month.

**Discover Her Story, Smithsonian American Women – [Click Here](#)**

**National Museum of Natural History – [Click Here](#)**

**Virtual Wine Tasting - [Click Here](#)**





### What to Celebrate In August

- ❖ National Family Fun Month
- ❖ National Golf Month, get out and enjoy a round of golf on your favorite course
- ❖ National Sandwich Month  
Try some of these [top sandwich recipes](#)
- ❖ National Elvis Week – Week of August 16<sup>th</sup>
- ❖ August 17<sup>th</sup> – National Nonprofit Day  
Find a way to support your favorite nonprofit
- ❖ August 28<sup>th</sup> – National Red Wine Day

August 16<sup>th</sup> – National Tell a Joke Day



### Sudoku Puzzle

3	9				2			6
	5			8	6			
2								3
	3		7					
		1		6		8		
					1		9	
4								7
			4	3			5	
8			6				3	2

### Kids Corner

Paint Outdoors with Frozen Paint Pops – [Click Here](#)

Create Your Own Lunch Bags – [Click Here](#)

Make a Kinetic Sand – [Click Here](#)

Celebrate National Creamsicle Day with homemade Creamsicles – [Click Here](#)



## ACROSS

- 1. Titular artifact in a classic mystery
- 7. Thurman of *Kill Bill*
- 8. Greatest quantity possible
- 11. Cut into cubes
- 13. It's between la and do
- 14. The best of both worlds in men's undergarments
- 17. \_\_\_ Marie Saint
- 18. The chemical element selenium, for short
- 19. Swimmer with nine Olympic gold medals
- 23. Wong of *Law & Order: SVU*
- 24. Little devil
- 26. 1950s fashion

- 29. Duo at the top of the roulette board
- 30. Right under our \_\_\_\_\_
- 31. Nomadic insect
- 34. Soap ingredient
- 35. Singer Ruth, Anita, or June

## DOWN

- 1. Mutter
- 2. Physicians' organization, in brief
- 3. Loose about rules
- 4. Street where Freddy wreaked havoc
- 5. Passion
- 6. Birthday suit lover

- 9. O.J. trial judge
- 10. Get-together
- 12. Orange snack square
- 14. Fast-growing grasses
- 15. Pitfalls
- 16. Suffix
- 20. Recipe instruction
- 21. Peculiar expression
- 22. Share one's feelings
- 25. Tinker
- 27. Composer Franz
- 28. Rogers or Orbison
- 31. \_\_\_ Lingus
- 32. Ctrl + \_\_\_ + Del
- 33. Science guy Bill

1	2	3				4		5				6
7												
8			9	10				11		12		
			13									
		14				15			16			
17									18			
		19	20					21				
22		23								24		25
26				27					28			
								29				
30						31				32	33	
										34		
35												

