





Avaion Newsletter

Furniture & Appliance drop off

Help to keep YOUR community clean by securing your trash in an appropriate trash bag and disposing of trash in the compactor. The Appliance drop off is for

FURNITURE & APPLIANCES ONLY!! All boxes must be broken down and disposed of in the trash compactor. Never place trash outside your door for any length of time. Construction Debris or Carpet must be taken out of the property. Anyone caught illegally dumping items that do not belong in the appliance area will be charged \$250 dumping fee. Please ensure all garbage bags and trash thrown in the compactor. Local animals can make a mess when there are torn bags; please assist by making sure the trash is dumped properly.

2019

NO BACK-IN PARKING <u>Important Contacts</u> Management Office: 407-737-4122

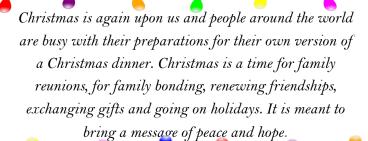
Emergency: 911

OPD (non-emergency): 321-235-5300

Universal Towing: 407-816-0102

OUC: 407-423-9018 Spectrum: 1833-780-1880 Post Office: 407-851-7506

Rattlesnake Security: 407-627-7934







ICE ICE BABY!

Gaylord Palms Christmas Events from November 25th:

- ICE! Featuring The Polar Express
- Dreams of Christmas Light Show
- Cirque Dreams Unwrapped Stage Show
- Naughty or Nice Escape Room
- The Secret Santa Scavenger Hunt
- 8 lanes of snow tubing and Santa's Snow Throw with real snowballs
- Gingerbread Decorating Corner
- Santa's Snow Throw

When: November 25th, 2019 to January 5th, 2020. Where: Gaylord Palms, 6000 West Osceola Parkway⋅ Kissimmee 34746



Friday, December 06, 2019 | 5-9PM Mayor Buddy Dyer's annual Tree Lighting

Celebration at Lake Eola Park. This free event features a ceremonial first lighting of Lake Eola Park's 72-foot Christmas tree, live music and performances, vendor booths, and The Daily City's Food Truck Bazaar serving delicious bites. Lake

Eola Park, 512 East Washington Street, Orlando, FL 32801



1. Buy lights with low-wattage bulbs that are UL safety approved. LED lights last longer and are energy-efficient.



non-flammable surface and plug them in for 15 minutes to ensure they

don't smoke or melt.



Check lights for broken bulbs, cracked sockets, or loose connections and check wires for frayed or cut insulation.

4. Don't overload circuits, outlets and extension cords.





5. Follow the manufacturer's guidelines on how many strings of lights can be safely connected together.



1. Don't use nails, tacks or staples to hang lights. Use insulated clip hangers instead.

12.



use regular tree lights. 13. Unplug lights when changing a bulb and don't connect lights while adjusting them on the tree.

Illuminate a metal tree

with a spotlight. Never



10. Artificial trees resistant.

> 14. Don't leave holiday lights on while you're sleeping or away from home or office







the risk of fire.

The Electrical Alliance is a cooperative effort between 8,000 union craftsmen and more than 200 union electrical contractors in Washington, D.C.,

15. Don't run extension cords under rugs or carpet.



Ingredients

Ш	strong black coffee 400ml, (use a cafetière)
	brown sugar 2 tsp
	vodka 4 tbsp
	kahlua 4 tbsp
	mascarpone 500g
	double cream 600ml
	icing sugar 3 tbsp
	vanilla extract 1 tbsp
	instant espresso coffee powder 2 tbsp
	savoiardi sponge fingers 300g
	dark chocolate 50g

cocoa powder for dusting STEP 1

Mix the black coffee, brown sugar, vodka and 3 tbsp of the Kahlúa in a shallow bowl. Mix the mascarpone in a separate bowl for 2 minutes to break it up, then beat in the double cream, icing sugar and vanilla with electric beaters until it forms soft peaks. Spoon out ¹/3 of the cream into another bowl. Mix the coffee powder with the rest of the Kahlúa and stir in to make a coffee cream.

Dip the sponge fingers briefly into the vodka-coffee mixture, then put a single layer of the fingers in the base of a large serving dish.

STEP 3

Spoon over ¹/2 of the plain cream, then finely grate over a generous layer of dark chocolate. Layer on more soaked sponge fingers, and spoon over the coffee cream then another layer of grated chocolate. Add another layer of fingers then finish with the rest of the plain cream. Chill until ready to serve, but for at least 4 hours. Dust with cocoa powder to finish.



The Blessing of peace

The beauty of hope

The spirit of love

The comfort of faith

May these be your gifts this Christmas Season.





































