

# The Audubon Village Voice

# Audubon Clubhouse and Community News

villagesofhomesteadclubhouse.com

March 2024

Issue 1

The Villages of Homestead Audubon Clubhouse is solely responsible for the clubhouse and its surrounding property



## **Dear Friends and Neighbors**

Welcome to our very first edition of the NEW Village Voice Newsletter. The board and I wanted to give everyone the experience of receiving a newsletter to your home filled with all the information we can gather each month to allow you to read about the clubhouse happenings.

The Manager and clubhouse staff do not have everyone's email address to keep you informed. So, last September, I met with the board and the manager and proposed the idea to print a newsletter and mail it to each house in the Villages. It's taken a while; however, we are finally able to launch the first edition. There will be information regarding events at the clubhouse, as well as updates on the gym and pool. If you are an aspiring author, we invite you to submit articles and/or pictures of happenings in our Village.

As we all know Spring came early this year and it appears that it is here to stay for a while. I'm sure we have some excellent photographers in our community that would love to share some beautiful pictures of the flowers as well as the many birds that visit us at this time of year.

We also encourage you to submit ideas to the staff as to what you would like to see and participate in. Such as: maybe a book club, a garden club, perhaps a card night, bingo, bunco, exercise group, art lessons, photography club, swimming lessons, etc., etc. We have tried many of these suggestions before, but unfortunately, we didn't have enough participation to continue. So, we are giving you the opportunity to visit our beautiful clubhouse and benefit from this awesome amenity that most people would love to have availability to.

The clubhouse continues with the usual activities. Our Friday night dinners are busy and that tells me that we are finally getting back to normal. The staff works hard preparing delicious dinners, each week coming up with a variety of foods to please your palettes. We are never disappointed. RSVP's are greatly appreciated and may become a necessity if folks read the Village Voice and attendance increases. The cost of food and beverages have gone up and we want to always have enough for those attending.

St. Patrick's Day actually falls on Sunday and we will celebrate the Friday before this year. Come and join us for the traditional corn beef and cabbage dinner, decorations and lots of fun, March 15th at 6:00 pm.

PLEASE RSVP at 305-245-3003.

Movie night is still a hit! The kids love it and so do the parents.

Be sure you check our calendar which you will find in the Village Voice for information on the children's Easter party.

Please remember that our jurisdiction is for the Clubhouse and parking lot only. If you have other issues in our community, please call Harbor Management, 305-246-5867 Also, for mosquito problems, call 311.

Please stay safe, show a little kindness to a neighbor, it will make their day. I promise.

Judy Waldman
President
Audubon HOA



## Clubhouse Staff

Larry Meno

**Tiffany Bishop** 

Michelle Velez

Jennifer Greenwald

Maria Gracia

## **Hours of Operation**

Sunday-Thursday 10 am-9 pm

Friday-Saturday 10 am-10 pm

Call for Holiday Hours

### **Contact**

Phone: 305-245-3003

Email: audubonclubhouse@att.net

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# This month's events see page 4



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1135 N. Krome Ave. Homestead, FL 33030 M-F 9:00AM - 6:00PM Sat: 9:00AM - 1:00PM

Our hat is off to you Audubon Village ...for this issue of your Newspaper!

Who are we?

# HELLO our name is



**Property Management** 

305-247-5085

Dedication + Cooperation = Excellence

Locally serving Condo and Homeowner Associations since 2004



We manage the **Audubon Village HOA** and **facility** also known as **YOUR Clubhouse** property. Not to be confused with the Villages of Homestead HOA which handles roads, trees, and other facets in the Villages of Homestead.

How may we help you? We are only 5 minutes away by car or call us at: 305-247-5085 or email us at: villages@altonmadison.com

381 N. Krome Ave, Suite 205 Homestead, FL 33030



Join us at the **Audubon Clubhouse** every **Friday** from 6pm to 7pm for a delightful home cooked dinner. It's a fantastic opportunity to connect with your neighbors and enjoy good company. We hope to see you there. All residents are only \$7.00. Any questions please call us at 305-245-3003





St. Patrick's Day, feast day (March 17) of St. Patrick, patron saint of Ireland. Born in Roman Britain in the late 4th century, he was kidnapped at the age of 16 and taken to Ireland as a slave. He escaped but returned about 432 CE to convert the Irish to Christianity. By the time of his death on March 17, 461, he had established monasteries, churches, and schools. Many legends grew up around him—for example, that he drove the snakes out of Ireland and used the shamrock to explain the Trinity. Ireland came to celebrate his day with religious services and feasts.

It was immigrants, particularly to the United States, who transformed St. Patrick's Day into a largely secular holiday of revelry and celebration of things Irish. Cities with large numbers of Irish immigrants, who often wielded political power, staged the most extensive celebrations, which included elaborate parades. Boston held its first St.

Patrick's Day parade in

elaborate parades. Boston held its first St. 1737, followed by New York City Chicago has coloured its river holiday. (Although blue was the ally associated with St. Patrick, commonly connected with the and non-Irish alike commonly pate in the "wearing of the sporting an item of green a shamrock, the Irish nain the lapel. Corned beef and associated with the holiday, beer is sometimes dyed green the day. Although some of tices eventually were adopted themselves, they did so largely for the

green to mark the colour traditiongreen is now day.) Irish particigreen"—
clothing or tional plant, cabbage are and even to celebrate these pracby the Irish benefit of tourists.

in 1762. Since 1962

https://www.britannica.com/topic/Saint-Patricks-Day





llow me to introduce myself. My name is *Judy Waldman* and I am a realtor with LoKation Real Estate. I have lived in the Villages of Homestead for 38 years and I am the President of the Audubon Board of Directors. It was an honor to serve on the Homestead City Council for over fourteen years serving as your Councilwoman and Vice Mayor, representing the Villages of Homestead.

I have been in the real estate business for over thirty years. My husband *Dr. Merv Waldman* and I work tirelessly researching the most current information possible. Together we have a wealth of experience and knowledge. Additionally, I have owned my own mortgage company with the highest capacity as a lender. It has also been my honor to have lectured throughout the country at various real estate conventions.

Now that you have had a chance to know a little about me, allow me to share with you that I will be writing a column each month in the Village Voice Newsletter regarding real estate in South Florida. Each month I will focus on a topic which I hope will be informative and helpful to you. So, because I wanted to take the time to introduce myself, this month's article will be shorter than usual. **LET'S TALK ABOUT INTEREST RATES**.

Mortgage rates have finally started to subside from their 23 years high of 7.79 % in October 2023 to 6.69% in the week ending January 26, 2024 for a 30-year fixed rate loan, according to Freddie Mac.

Despite this promising news, experts do not expect that America's housing

affordability crisis will improve all that quickly. While gradually falling mortgage rates are a good sign, it may take a while for South Florida's market to bounce completely back to where they should be. Our market here in Homestead has slowed a little because of mortgage rates, however, I predict our housing market will remain strong. As you can see by driving around our city, there are new housing developments everywhere. Yes, many



people are thrilled to move into a "brand new home", however, there are many more who prefer a beautiful neighborhood with trees, a park, lakes, low HOA fees and most of all an established community. We'll talk more about this topic next month.

Until then, if you have questions, please feel free to contact me at:

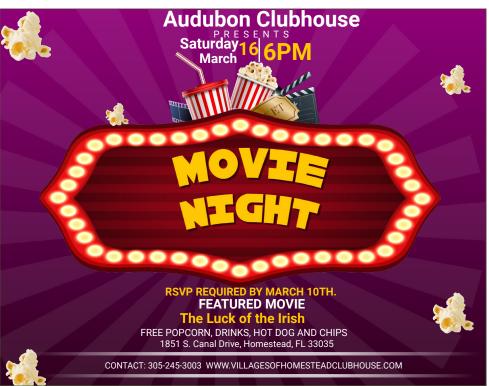
**305-216-6821** or email me at **jwal304677@aol.com** 



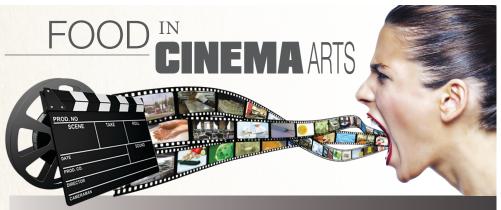
# Upcoming Events











# French Cuisine and Palace Intrigues

ave you ever wanted Know what they eat, every night, at, say, the White House? And what about the Kremlin? Take your guess. Solyanka, caviar, and a glass of vodka? Quite



movie is still to be done in the case of the American and Russian versions. Still, we have the French. As they say, we'll always have Paris.

probably. And what about a movie that tells you the story of a cook—a chef—who prepares a president's or a prime minister's meals? The story of a woman-cook who, out of nowhere, starts delighting a powerful man's palate with her home-style's-however haute cuisine's-entrees and sautés, while she struggles with gossip and envy at the

interior

of the Big House? Quite impressive, right? But, well, that Based upon the true story of Danièle Mazet-Delpeuch, private chef for the French president François Mitterrand between 1988 and 1990, the film Les Saveurs du Palais (2012) is a feast for the senses, and a mini encyclopedia of French cuisine, besides an ode of a woman's fight trying to be recognized as an equal in a men's world.

Dubbed Haute Cuisine in English, and directed by Christian Vincent, this veiled biopic is much more than just a movie for foodies, but a comedy-drama with strong messages and very good taste.

In the film, Hortense Laborie-played by Catherine Frot and the fictional character based upon Mazet-Delpeuch—is appointed as personal cook for the president of the Republic, and immediately starts working in a rather small kitchen at the Élysée Palace.



There, she's expected to fulfill the alimentary needs of the president and his guests, while contending with the staff of the Central Kitchen, who are veiledly accused of rendering a mediocre version of the French cuisine. By her side, Mme. Laborie sets her goals on exceeding expectations and producing daily menus that combine traditional recipes with new interpretations, to attain an apotheotic joy of the senses. In order to achieve such goals, she plans the menus as a narrative that develops in crescendo, mixing flavors that remind of certain regions of France and certain episodes of French history.

For French cuisine is much more than French fries or soufflés. What has made this cuisine so unique that stands above so many others-perhaps not so different in essence—and has become the foundational core of haute cuisine is, by one side, its variety, and, by the other—and most importantly-it's complex structure of possible

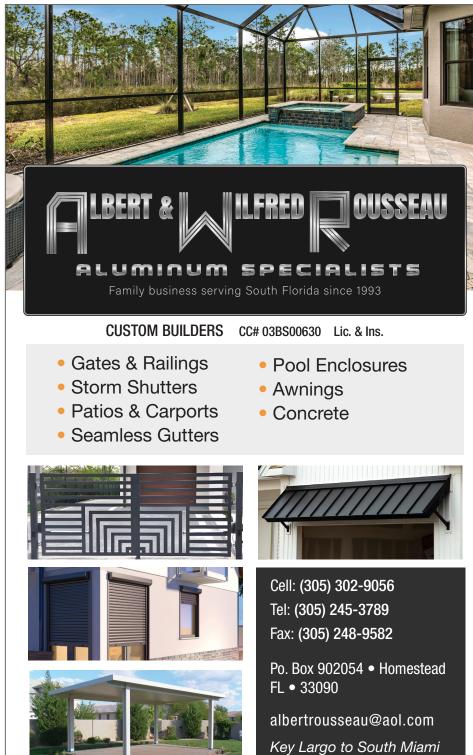
combinations of flavors, textures, smells, and colors. From the plate of bisque, the loaf of baguette with foie gras, or the slice of Camembert, to the crème brûlée or the mille-feuille, a French dinner is an epic or a romance, and always leaves us with the certainty of having experienced masterpiece drama of savors. In all, French cuisine, more than a mere art, is a science, an old alchemy that plays with our tongue and our palate.

Miami, being a cosmopolitan city and a crossroad of cultures—mostly Latin ones couldn't be exempt of the delights of French taste. Downtown Miami, Brickell, Miami Beach, Coral Gables, and Coconut Grove, all have French bistros and restaurants to choose from. My recommendation: watch the film Haute Cuisine, but, before you do so, book a table for dinner at Normandy's Rouge, Brickell's Amour de Miami, Coral Gables' Le Provençal, or Coconut Grove's Le Bouchon. Treat yourself. Food is more than just a meal.











Winter Haven, FL





# **Lemon Blueberry Bread**

PREP TIME 25 mins COOK TIME 1 hr 5 mins TOTAL TIME 1 hr 30 mins COURSE Dessert CUISINE American SERVINGS 10 CALORIES 259 kcal



#### **INGREDIENTS**

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/3 cup unsalted butter melted
- 1 cup granulated sugar
- 2 egg
- 1/2 teaspoon vanilla extract
- 2 teaspoons fresh grated lemon zest
- 2 tablespoons fresh lemon juice
- 1/2 cup milk
- 1 cup fresh or frozen blueberries I used fresh
- 1 tablespoon all-purpose flour

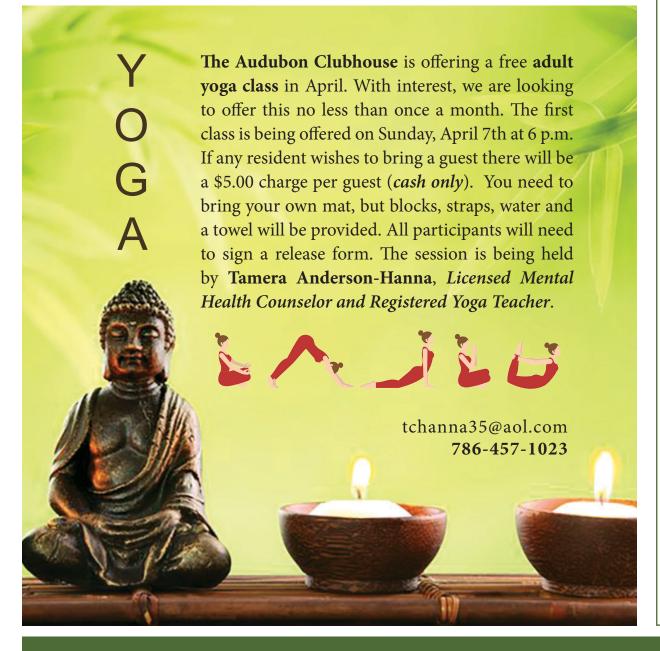
### Lemon Glaze

- 2 tablespoons butter melted
- 1/2 cup powdered sugar
- 2 tablespoons fresh lemon juice
- 1/2 teaspoon vanilla extract

#### **INSTRUCTIONS**

- 1. Preheat oven to 350\*F and line a 9"x 5" loaf pan with parchment paper (or lightly grease with butter).
- 2. In a medium bowl, whisk the flour, baking powder and salt, and set aside.
- 3. In the bowl of an electric mixer, blend together the melted butter, sugar, eggs, vanilla, lemon zest and lemon juice. Mix until well combined.
- 4. While slowly mixing, add flour mixture and milk in two batches (some flour, then some milk, then the rest of the flour and the rest of the milk). Stop mixing as soon as it's just combined.
- 5. Rinse off the blueberries (if using fresh) so they have just a bit of moisture on them, then, in a small bowl toss the blueberries and 1 T. flour. This flour coating will help prevent the blueberries from sinking to the bottom of your loaf while baking.
- 6. Add the flour coated berries to the batter and gently but quickly stir, by hand, to combine.
- 7. Immediately pour batter into prepared pan and bake for 55-65 minutes, or until a toothpick inserted in the center of the loaf comes out clean. Cool bread in the pan for about 30 minutes, then move to a wire cooling rack with a baking sheet below (to catch the glaze you're about to add).
- 8. Prepare glaze by simply whisking together the melted butter, powdered sugar, lemon juice and vanilla, then pour glaze over the loaf. Allow to set a few minutes, then enjoy!

https://www.glorioustreats.com/lemon-blueberry-bread/







# Miami Marlins Games

March 1, 2024 Marlins @ Philadelphia 1:05pm March 2, 2024 Marlins VS New York 1:10pm March 3, 2024 Marlins @ St Louis 1:05pm March 3, 2024 Marlins @ Washington 1:05pm March 4, 2024 Marlins VS New York 6:40pm March 5, 2024 Marlins @ Houston 1:05pm March 6, 2024 Marlins VS Washington 1:10pm March 8, 2024 Marlins VS New York 6:40pm March 9, 2024 Marlins @ Washington 6:05pm March 10, 2024 Marlins @ Houston 1:05pm March 10, 2024 Marlins VS St Louis 1:10pm March 11, 2024 Marlins @ New York 6:10 March 12, 2024 Marlins VS Houston 1:10pm March 13, 2024 Marlins VS Washington 1:10pm March 15, 2024 Marlins @ St Louis 6:05pm March 16, 2024 Marlins VS Philadelphia 1:10pm March 17, 2024 Marlins @ New York 1:10pm March 18, 2024 Marlins VS Houston 1:10pm March 19, 2024 Marlins @ St Louis 1:05pm March 19, 2024 Marlins @ Houston 6:05pm March 20, 2024 Marlins VS New York 1:10pm



### Miami Heat Games

March 22, 2024 Marlins VS St. Louis 6:40pm

March 23, 2024 Marlins @ Washington 6:05pm March 24, 2024 Marlins VS New York 1:10pm

March 2, 2024 Heat VS Utah 5:00pm
March 5, 2024 Heat VS Detroit 7:30pm
March 7, 2024 Heat @ Dallas 7:30pm
March 8, 2024 Heat @Oklahoma 8:00pm
March 10, 2024 Heat VS Washington 6:00pm
March 17, 2024 Heat @ Detroit 3:00pm
March 18, 2024 Heat @ Philadelphia 7:30pm
March 20, 2024 Heat @ Cleveland 7:00pm
March 22, 2024 Heat VS New Orleans 8:00pm
March 26, 2024 Heat VS Golen State 7:30pm
March 29, 2024 Heat VS Portland 8:00pm
March 31, 2024 Heat @ Washington 6:00pm



## Golf

March 7-10 Arnold Palmer Invitational pres. By Mastercard Arnold Palmer's Bay Hill Club & Lodge-Orlando, FL

March 7-10 Puerto Rico Open Grand Reserve Country Club-Rio Grande, Puerto Rico

March 14-17 THE PLAYERS Championship TPC Sawgrass (THE PLAYERS Stadium Course)-Ponte Vedra Beach, FL

March 21-24 Valspar Championship Innisbrook Resort (Cooperhead Course)- Palm Harbor, FL

March 28-31 Texas Children's Houston Open Memorial Park Golf Course- Houston, TX

### For any questions or concerns in the neighborhood please contact the appropriate management companies!

ACC: The ACC handles all homeowner issues pertaining to exterior home improvements, changes that are made, as well as parking concerns. Harbor Management handles Audubon, Cluster homes and townhomes north ACC matters and they can be contacted at 305-246-5867 ACC forms can be obtained by emailing acc@harborms.com

Villages of Homestead Overall: Harbor Management handles common areas this includes association payments, tree cutting and grass cutting and can be contacted at 305-246-5867 Townhomes South: Lakeview Management handles Town homes south concerns which includes association payments, ACC approvals, estoppels, tenant and homeowner approvals. They can be reached at 305-255-9058

**Townhomes North:** Alton Madison handles Townhomes North concerns this includes association payments estoppels of Townhomes north. They can be reached at **305-247-5085** 

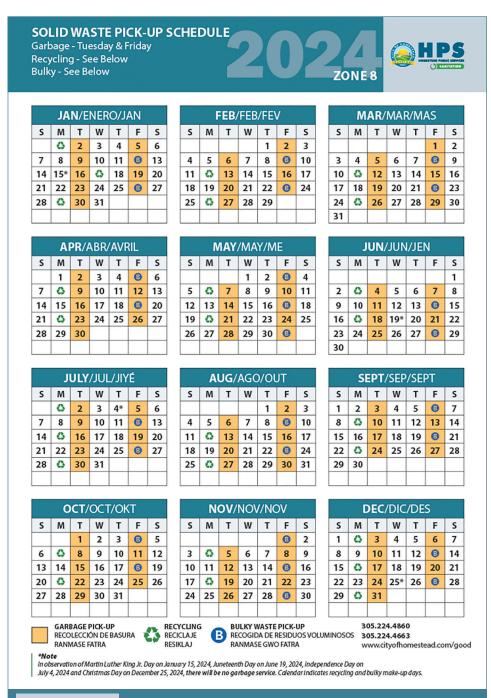
Audubon Clubhouse: The Audubon Clubhouse handles only matters involving the Clubhouse and the property the Clubhouse resides on. All other concerns can be handled through the appropriate management companies.

Alton Madison: 305-247-5085



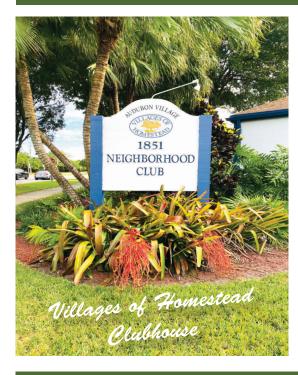






To see this month's events visit page 8

VILLAGES OF HOMESTEAD













An HOA Clubhouse can provide several benefits to our community. The Villages of Homestead was Established in 1979, The clubhouse has always been a major part of this community for decades from birthday parties to weddings, but most importantly everything has been centered around our great pool. We encourage all residents to visit are state of the art facility because creating a sense of community is indeed an essential part of the clubhouse staff's role. We are very happy to announce The Audubon Village voice newsletter will be mailed to every house in the villages once a month with information about clubhouse events along with community information. Please feel free to contact the clubhouse with ideas or things you would like to see. Audubonclubhouse@att.net or 305-245-3003

#### Miami **BOOK YOUR EVENT TODAY!** Social Events Larry Meno Meeting Rooms Clubhouse Manager Receptions 1851 South Canal Drive Quinceañeras Homestead, Fl 33035 Sporting Events Tel: 305.245.3003 Fax: 305.245.8301 Cell: 305.297.1902 like us on **facebook**. Email: Villages: Clubhouse@yahoo.com Audubon Pool

March 2024						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					Garbage Day  6:00 pm: Honey Garlic Chicken	Homestead 2 seafood festival at Homestead Sports Complex 11:00 am - 8:00 pm
Homestead 3 seafood festival at Homestead Sports Complex 11:00 am - 6:00 pm	4	Garbage Day	6	7	Garbage Day Bulk Pickup  Friday Dinner 6:00 pm: Picadillo	Popsicle Day 9 12:00 pm - 3:00 pm
+1h Spring Forward	Recycle Day	Garbage Day  Committee of the Whole Meeting (COW) at City Hall 5:30 pm	13	14	Garbage Day  Friday Dinner 6:00 pm: Corned beef and Cabbage	Movie Night 16 6:00 pm The Luck of the Irish
Happy Gt. Patrick's Oay	18	Garbage Day  ELECTION DAY 7:00 am to 7:00 pm	20 City Council Meeting at City Hall 6:00 pm	21	Garbage Day Bulk Pickup Friday Dinner 6:00 pm: Spaghetti SPRING BREAK BEGINS	Easter Party 23 at the Clubhouse 1:00 pm - 3:00 pm
24	Recycle Day	Garbage Day	27	28	Garbage Day  Friday Dinner 6:00 pm: Tacos and Burritos  SPRING BREAK ENDS	30
Happy Easter						



vill ages of homestead clubhouse. com



All meetings are subject to change please call appropriate management companies for updated meeting dates.