

MIAMI SPRINGS

WEEKLY E-NEWS



WELCOME TO OUR NEWSLETTER!
THIS IS A WEEKLY ADDED FEATURE TO THE CITY'S COMMUNICATION. OUR GOAL IS TO KEEP YOU INFORMED ON UPCOMING CITY EVENTS AND NEWS WORTHY HIGHLIGHTS.

“What I love about Thanksgiving is that it’s purely about getting together with friends or family and enjoying food. It’s really for everybody, and it doesn’t matter where you’re from.” –**Daniel Humm**



IN THIS ISSUE

NEWS FOR THE WEEK

CITY INFORMATION

UPCOMING EVENTS

CITY NUMBERS

TO REACH CITY NEWS, MEDIA RELATIONS/PUBLIC AFFAIRS, SPECIAL EVENTS, CITY MARKETING, COMMUNITY OUTREACH, AND ART IN CITY HALL CONTACT: PUBLICINFO@MIAMISPRINGS-FL.GOV



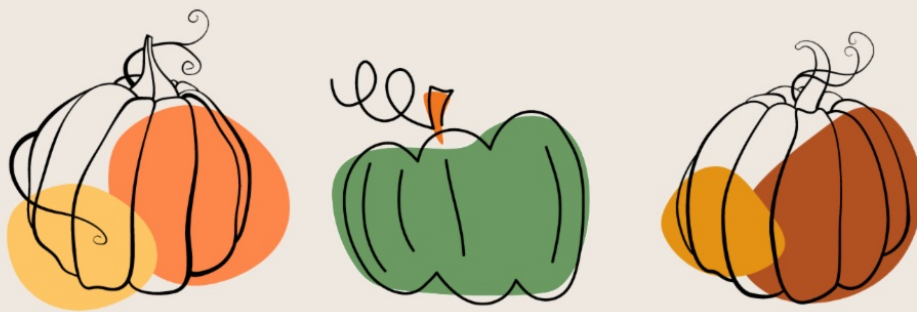
HAPPY

Thanks
giving

BE THANKFUL

CITY OF MIAMI SPRINGS
THANKSGIVING CLOSURES

CITY HALL-
CLOSED
THURSDAY 11/24 & FRIDAY 11/25



CITY OF MIAMI SPRINGS
THANKSGIVING CLOSURES

MIAMI SPRINGS COMMUNITY CENTER-

WEDNESDAY 11/23: PARKS AND COMMUNITY CENTER WILL CLOSE
AT 6:00PM

THURSDAY 11/24: COMMUNITY CENTER WILL BE CLOSED.
PARKS/ BATHROOMS / PLAYGROUNDS WILL BE OPEN FROM
SUNRISE TO SUNSET.

FRIDAY 11/25: NORMAL OPERATING HOURS OF OPERATION.



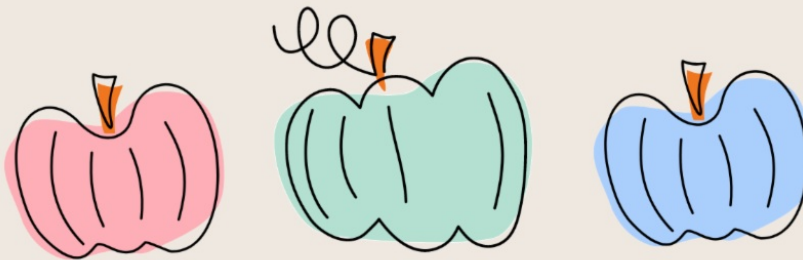
CITY OF MIAMI SPRINGS
THANKSGIVING CLOSURES

MIAMI SPRINGS ADULT COMMUNITY CENTER-
CLOSED
THURSDAY 11/24 & FRIDAY 11/25



CITY OF MIAMI SPRINGS
THANKSGIVING CLOSURES

MIAMI SPRINGS AQUATIC CENTER-
CLOSED
THURSDAY 11/24 & FRIDAY 11/25



CITY OF MIAMI SPRINGS
THANKSGIVING CLOSURES

MIAMI SPRINGS GOLF & COUNTRY CLUB-

THURSDAY NOVEMBER 24, 2022

6 AM TILL 2 PM

LAST TEE TIME AT NOON

LAST BUCKET SOLD FOR DRIVING RANGE AT 2 PM

FRIDAY NOVEMBER 25, 2022

NORMAL HOURS

6 AM TILL 9 PM

LAST TEE TIME AT 4 PM

LAST BUCKET SOLD FOR DRIVING RANGE AT 8 PM



No vaccines
11.25.22



Vaccine site is closed
Friday, November 25, 2022



Curtiss Jenny On Westward Drive 1924
by Ken Wilde

Unpublished photo taken in 1924 by Glenn Curtiss himself. It shows one of his Curtiss Jenny airplanes on the first block of Broadway in Country Club Estates (now Westward Drive in Miami Springs). The Circle, the Curtiss Bright Administration Building & Hialeah can be seen in the distance. The pilot was Andrew Heermance, Miami Springs pioneer who's home was on Fairway Drive in Miami Springs.



SCAN HERE



The New Alert Miami Springs is a free service to all Miami Springs residents and business owners. All landline owners will automatically receive a voice-recorded message with important and/or emergency messages.

If you wish to add any other devices, click the button below to register your cell phone, email, home and/or business phone, and hearing-impaired devices. You can enter up to five numbers to receive these alerts (e.g.: home, business, child's school, and/or another family member).

We also encourage you to download the free Everbridge app to stay tuned with the most recent "Alerts". Remember, if we can't reach you, we can't alert you!

Click the button below to sign up.

CLICK HERE





THE CITY OF MIAMI SPRINGS IS HIRING

- MAINTENANCE WORKER I
- POLICE DISPATCHER TRAINEE
- POLICE OFFICER (CERTIFIED)

To apply, please
click the link.

[https://www.governmentjobs.com/careers
/miamispringsfl](https://www.governmentjobs.com/careers/miamispringsfl)

ADVISORY BOARD **MEMBERS NEEDED**

DO YOU LOVE MIAMI SPRINGS? DO YOU WORK OR HAVE EXPERIENCE IN FIELDS THAT COULD BENEFIT THE CITY? THEN WHY NOT GET INVOLVED AND SERVE ON AN ADVISORY BOARD?!

THE DIFFERENT CITY OF MIAMI SPRINGS ADVISORY BOARDS AND COMMISSIONS MEET ON A REGULAR BASIS TO REVIEW, ADVISE AND ASSIST THE CITY COUNCIL WITH DECISIONS IN MANY AREAS THAT AFFECT THE WONDERFUL QUALITY OF LIFE THAT WE ENJOY.

CURRENTLY, THE FOLLOWING BOARDS HAVE VACANCIES AND WOULD BE HAPPY TO HAVE YOU:

- **ECOLOGY ADVISORY BOARD**
- **BOARD OF PARKS AND PARKWAYS**

**IF YOU ARE INTERESTED IN SERVING ON AN ADVISORY BOARD, PLEASE COMPLETE AN APPLICATION BY FOLLOWING THIS LINK:
[HTTPS://WWW.MIAMISPRINGS-FL.GOV/BC](https://www.miamisprings-fl.gov/bc)**

PLEASE SUBMIT APPLICATIONS TO THE CITY CLERK'S OFFICE EMAIL CITYCLERK@MIAMISPRINGS-FL.GOV. IF YOU HAVE ANY QUESTIONS PLEASE CALL THE CITY CLERK'S OFFICE AT 3085.805.5005.



Miami Springs Adult Community
Center Presents:

TAI CHI

TUESDAYS & THURSDAYS

At the Adult Community Center
*Located in the Betty Bray Fitness Room
11:30am-12:30pm
Instructor: Judd Zisquit



**MIAMI SPRINGS
ADULT COMMUNITY
CENTER PRESENTS:**

**MUSIC
APPRECIATION
CLASS**

**EVERY THURSDAY
9:30AM
ADULT COMMUNITY CENTER**





Thank you for not feeding us. Feeding the wildlife...



Prevents us from
gathering proper
wild food



Provides us with
empty calories and
no nutrition



Keeps us in one
location and
dependent on you



May cause over
population and
disease



Pollutes your water



Feeds the rodents
as well

IMPORTANT CITY NUMBERS:

Police: 305-888-9711

Public Works: 305-805-5170

City Clerk: 305-805-5005

Building and Code: 305-805-5030

Parks and recreation: 305-805-5075

City Hall: 305-805-5000

Senior Center: 305-805-5160

Golf Course: 305-805-5180

Follow the Miami Springs Parks & Recreation Department

@miamispringsparksandrecreation



Follow to stay up to date on all future events.

Fall Sports

Thanksgiving Events

Christmas Events

+ Other Fun Events

For more information contact the parks
and recreation department 305-805-5075

**IT'S ALMOST TIME FOR THANKSGIVING!
HELP IS AT HAND FROM US!
WE'LL PROVIDE ONE RECIPE PER WEEK FOR
ESSENTIAL THANKSGIVING TABLE FARE!**



BA'S BEST PECAN PIE

BY: **bon appétit**

Ingredients

8 servings

CRUST

1 tablespoon sugar
1 ½ teaspoons kosher salt
2 cups all-purpose flour, plus more for surface
5 tablespoons chilled unsalted butter, cut into pieces
3 tablespoons chilled lard or vegetable shortening
1 tablespoon apple cider vinegar

FILLING AND ASSEMBLY

2 cups pecan halves
4 large eggs, room temperature, beaten to blend
1 cup light corn syrup
⅔ cup (packed) light brown sugar
1 tablespoon robust-flavored (dark) molasses (not blackstrap)
1 tablespoon vanilla extract
1 teaspoon kosher salt
6 tablespoons unsalted butter, melted, slightly cooled

Vanilla ice cream (for serving)

Preparation

Step 1

Pulse sugar, salt, and 2 cups flour in a food processor until combined. Add butter and lard and pulse until mixture resembles coarse meal with a few pieces of butter and lard visible, about fifteen 1-second pulses. With motor running, drizzle in vinegar and 5½ Tbsp. ice water and pulse until dough is still crumbly but just holds together when squeezed (add 1 tsp. water at a time if necessary, but be careful not to overwork dough).

Step 2

Turn out dough onto a work surface. Knead 1–2 times, pressing just to incorporate any shaggy pieces. Flatten into a 6"-wide disk. Wrap with plastic wrap and chill at least 1 hour.

Step 3

Preheat oven to 425°. Roll out dough on a lightly floured work surface to a 14" round. Transfer to a 9" pie dish. Pick up edges and allow dough to slump down into dish, letting excess dough hang over dish. Trim, leaving about a 1" overhang. Fold overhang under; pinch and crimp. Chill 30 minutes.

Step 4

Line dough with parchment paper or foil, leaving some overhang. Fill with pie weights or dried beans. Bake until crust is dry around the edges and just beginning to lightly brown, 25–35 minutes. Carefully remove parchment and weights and reduce oven temperature to 350°. Bake until crust is set and beginning to brown in the center, 10–15 minutes. Transfer to a wire rack and let cool.

Preparation

FILLING AND ASSEMBLY

Step 5

Preheat oven to 350°. Toast pecans on a rimmed baking sheet until browned and fragrant, 8–10 minutes. Let cool.

Step 6

Reduce oven temperature to 325°. Whisk eggs, corn syrup, brown sugar, molasses, vanilla, and salt in a large bowl until smooth. Slowly whisk in melted butter until combined. Fold in pecans and pour into cooled crust.

Step 7

Bake pie until edges are set and slightly puffed but center is recessed and wobbles like Jell-O, 55–70 minutes (it will continue to set after baking). Transfer to a wire rack and let cool at least 3 hours before slicing. Serve with ice cream.

Do Ahead: Pie can be baked 1 day ahead; tightly wrap and chill. Serve warm or at room temperature.

ENJOY!



RESERVE YOUR CHRISTMAS TREE!



Miami Springs Christmas Tree Lot
**GUARANTEE YOUR CHRISTMAS TREE
PRE-ORDER TODAY!**

All pre-orders will be delivered to your home after selecting your tree at the tree lot

You can send your deposit via Zelle:
SFCtroop334@gmail.com (Stephen Rabe)
Or mail to Troop 334,
PO Box 660272, Miami Springs FL 33266

\$50
Deposit
reserves your tree

**TREE LOT WILL BE OPEN FROM NOV. 24 -29
AT GRACE LUTHERAN CHURCH
254 Curtiss Pkwy, Miami Springs, FL 33166**



Mayor Maria Mitchell, Councilmembers Best, Bravo, and Fajet, along with the Parks and Recreation Department, present:

**Free
entry**

**Pics with
Santa**

Tree Lighting Ceremony

Sunday, November 27th
at 6:00pm

Miami Springs Circle Park

Wristbands not required



Mayor Maria Mitchell, Councilmembers Best, Bravo, and Fajet, along with
the Parks and Recreation Department, present:



Christmas

AT THE GAZEBO

DECEMBER 3RD



6-9PM

Parade kicks off at City Hall @ 5:45pm
Pictures with Santa, Rides, Food for Sale
and SNOW!!

****Wristbands Required****

Purchase wristbands at the MS Community Center

Presale: \$5 (Residents)

Day of Event: \$10

Non-Residents go on sale Nov 28 \$20

Mayor Maria Mitchell, Councilmembers Best, Bravo, and Fajet, along with the Parks and Recreation Department, present:

FREE!
MOVIE NIGHT
at the
Aquatic Center

Friday, Dec 9
Movie starts at 6:30 pm

MS/VG RESIDENTS ONLY (ID REQUIRED)

Movie Showing: **ELF**

Free Refreshments and Goodie Bags!

Don't Forget to Bring:
Chair/Blanket/Pillows



Miami Springs Aquatic Center
1401 Westward Dr.
305-805-5078



MAYOR MARIA MITCHELL, COUNCILMEMBERS BEST, BRAVO, AND FAJET,
ALONG WITH THE PARKS AND RECREATION DEPARTMENT, PRESENT:



Holiday Golf Cart Parade

Saturday, December 17 at 6PM

SIGN UP STARTS NOVEMBER 21
TO REGISTER PLEASE EMAIL
SMITHC@MIAMISPRINGS-FL.GOV

**Our Mayor and Council are here to serve you.
You can contact them by email, phone or text.**



Mayor Maria Mitchell

mitchellm@miamisprings-fl.gov

305-962-5545



**Vice Mayor
Victor Vazquez**
vazquezv@miamisprings-fl.gov
305-833-1830



**Councilman
Bob Best**
bestb@miamisprings-fl.gov
786-319-0786



**Councilman
Walter Fajet**
fajetw@miamisprings-fl.gov
786-285-3794



**Councilwoman
Jacky Bravo**
bravoj@miamisprings-fl.gov
786-831-3332



Happy Thanksgiving

Happy Thanksgiving from the City of Miami Springs to each and every one of our residents and your families. We sincerely appreciate each and every one of you.

City of Miami Springs | 201 Westward Dr, Miami Springs, FL 33166

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