

BROADWAY PROMENADE ASSOCIATION

VOLUME 23 ISSUE 11 NOVEMBER 2024

***Board
Meeting
Nov. 1st***

10:30 AM

Live & Zoom

***Social
Comittee
Event Plan-
ning, open
to ALL***

***November
7th***

10:30 AM

Live & Zoom

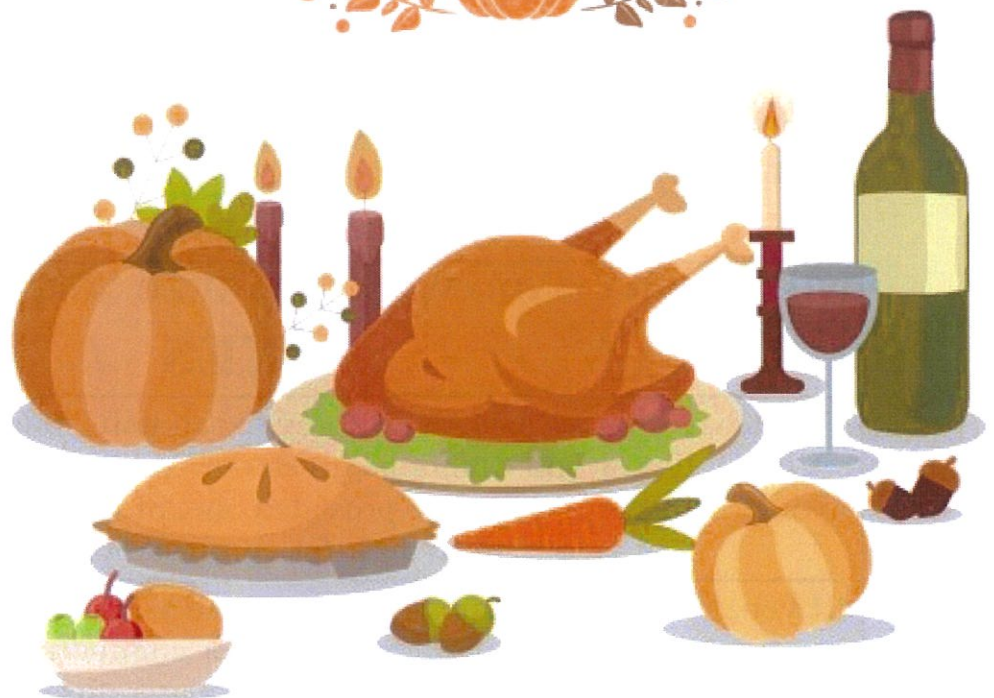
***Happy
Hour!
Nov 15th***

5-7 PM

***“Deck the
Halls”***

Nov 30th

10 AM



Hurricane Season Preparedness

We are asking that every resident who parks in the garage be aware of weather conditions. It is your responsibility to take the necessary action to preempt any damage to your vehicles.

DATE: _____

<u>CONDO WATCHER FORM</u>
NAME:
UNIT NUMBER:
CONDO WATCHER NAME:
CONDO WATCHER PHONE NUMBER:
CONDO WATCHER ALTERNATIVE NUMBER:
DOES YOUR CONDO WATCHER HAVE THEIR OWN KEY FOR UNIT ENTRY? <p style="text-align: center;">YES / NO</p>
WILL YOUR CONDO WATCHER NEED TO CHECK OUT A VENDOR KEY? <p style="text-align: center;">YES / NO</p>
*While we do have a MASTER key for all units, this is different than a VENDOR key and cannot be given out. Vendor keys are optional, if you are unsure if you have provided one, please contact the office or front desk for confirmation.
*If you do not have a Condo Watcher, and your unit is damaged or causes any damage to another unit and/or common elements you will be held liable. Your insurance company may refuse coverage, and you may be found negligent. Ensure that the Office has your Condo Watcher's contact information. Please be safe, not sorry. - Board of Directors

Community

Vendor Hours Are MONDAY-FRIDAY, 9AM-5PM

No Exceptions will be made unless the Office or Board is notified of an emergency and has informed the front desk to authorize early entry.

This includes Set Up, Estimates, and Housecleaners.

We do not allow vendors in early, even if they agree to be quiet.

AED UNITS

In the event of an emergency, there are three AED Units located at Broadway Promenade—The Front Desk, Gym, and by the 1st Floor West Corner Elevators.

Press the GREEN button for voice guided instructions.



For your safety as well as that of fellow residents, please do not hold the door open for people you do not know.

Community

Save The Date!

Thursday, November 7th @10:30 AM
Planning Session for the Social Committee
& Season Ahead

*All are welcome to share their ideas & input
 over calendar planning*

*Zoom link will be available for those unable to
 attend in person, more details to come.*

729731

**Join us to “Deck The Halls”
 of Broadway Promenade!**

Saturday, November 30th @10:00 AM

Holiday Staff Appreciation Dinner
Tuesday, December 10th at 6:00 PM

More details to come

Check out the Broadway Promenade Facebook Group!

Open to current owners/residents only. You MUST answer the questions AND agree to the group rules in order to be approved.

Holiday



As the holiday season approaches we invite the Broadway Promenade residents to show their gratitude to our wonderful front desk, maintenance and housekeeping staff. They all go above and beyond for all of us, each and every day.

Please put your gift in the “committee” box in the mailroom using the envelopes provided. Cash is preferred but if you need to mail your gift please be sure to write “staff gift” in the memo line and mail to

**Broadway Promenade
C/O Social Committee
1064 N. Tamiami Trail
Sarasota FL 34236**

Please submit your gifts
on or before Friday December 6th



Holiday Giving

Community Foundation of Sarasota County Season of Sharing

Gulf Coast's Rapid Response Fund was launched to support the community and our partners when a natural disaster impacts our service area. Our staff will work with local organizations following the disaster to gather boots-on-the-ground intelligence which will inform the deployment of these funds to the areas of greatest need as quickly as possible. These needs can and will evolve depending on the circumstances of each disaster. Gifts will be used to provide life-sustaining support to those most impacted.

HOW TO HELP

Giving to the Rapid Response Fund means that your gift will support the greatest need during local disasters impacting our region. Gulf Coast is currently responding to the impacts from Hurricane's Helene and Milton. Click [here](#) to give

<https://www.cfsarasota.org/knowledge-impact/community-care/season-of-sharing>

Hurricane Relief Donations for Babies

The Healthy Start Coalition of Sarasota County, Inc. is on the front lines, providing crucial support to pregnant women, new families and their babies. Make a difference by donating diapers, wipes, baby formula, gift cards and new & lightly used children's clothing.

Drop off Monday to Friday, from 8 a.m. to 4:30 p.m. at the Healthy Start Coalition of Sarasota County, Inc., 1750 17th St. Building A, Sarasota, (941) 373-7070.



Make an online gift [here](#).

<https://healthystartsarasota.org/>



Community

Sarasota County residents with qualifying medical needs are encouraged to apply for registration as a medically-dependent person (MDP).

It is important to apply in advance for this program so, if qualified, you will be on the county's registry for transportation and sheltering at a medically-dependent Evacuation Center during a disaster. Pre-registration helps us to help you when time is limited. To learn more about the program and to register, please visit:

<https://www.scgov.net/government/emergency-services/emergency-management/medical-needs-program>

In the event of a fall, please call 911 for a lift assist. Staff are not permitted to assist.



Broadway Promenade would like to wish a Happy Birthday to Heaven, who also celebrates her two year anniversary with us this month!

Reservations

Guest Suites may ONLY be booked 90 days prior to your requested check-in date.

This is on a first come, first served basis. All reservation requests must be done through the office.

Your reservation request will not be complete until you turn in a reservation form, a \$100 deposit check, and receive a managers approval signature.

No promises can be made as to which floor it will be on.

Security deposits will not be refunded on cancellations made within 7 days of the check-in date.

Grill Reservations

Please notify the front desk of your unit number and date/time you wish to use the grill.

Maintenance cleans them weekly, but we do ask residents to clean after each use.

Each unit may reserve ONE grill at a time. If your reservation requires both grills you may use both until the second one is needed by someone else.

November Recipe

Corn Soufflé

BY [HANNAH KLINGER](#) Updated: Apr 9, 2024

RECIPE BY [SLOANE LAYTON](#)

YIELDS: **10 - 12 serving(s)** | PREP TIME: **20 mins** | TOTAL TIME: **1 hr 15 mins** | [See Nutritional Information](#) 

Ingredients

1/2 c. unsalted butter, plus more for greasing

1 yellow onion, chopped

2 jalapeños, stemmed and chopped (seeded, if desired)

4 garlic cloves, finely chopped

3 c. fresh yellow corn kernels

1 (16-oz.) container sour cream

1 (14.75-oz.) can creamed corn

2 (8.5-oz.) boxes corn muffin mix

2 large eggs, beaten

2 tsp. kosher salt

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What goes with corn soufflé?

The beauty of corn soufflé is that it pairs perfectly with almost any kind of meal! Plus, it's delicious year-round. [Easter ham](#), [Thanksgiving turkey](#)—you name it! During summertime, bring it to the cookout to enjoy alongside [barbecued ribs](#). It's also a terrific side to serve with [roast chicken](#) at a [Sunday dinner](#).

Directions

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- 1 | Preheat the oven to 350°F. Lightly grease a 13-by-9-inch baking dish with butter.
- 2 | In a large skillet, melt the butter over medium heat. Add the onion, and cook, stirring occasionally, until softened, about 8 minutes. Stir in the jalapeño and garlic. Cook, stirring occasionally, until fragrant, about 2 minutes. Stir in the corn, and cook until just tender, about 4 minutes. Transfer the mixture to a large bowl.
- 3 | Add the sour cream, creamed corn, corn muffin mix, eggs, and salt to the onion mixture. Stir until well combined. Spoon the mixture into the prepared dish and spread in an even layer.
- 4 | Bake until set, puffed in the center, and lightly browned on top, 50 to 60 minutes. Let cool for 5 minutes before serving.



November Recipe

Crock-Pot Scalloped Potatoes

BY HANNAH KLINGER Updated: Apr 1, 2024

RECIPE BY SLOANE LAYTON

YIELDS:	PREP TIME:	TOTAL TIME:
10 - 12 serving(s)	25 mins	6 hrs 45 mins



Ingredients

5 Tbsp. unsalted butter, divided

1 small yellow onion, chopped

3 garlic cloves, chopped

1 1/2 Tbsp. all-purpose flour

2 1/2 c. heavy cream

4 tsp. kosher salt

2 tsp. chopped fresh thyme, plus more for garnish

1 1/2 tsp. black pepper, plus more for garnish

1 1/2 c. sharp white Cheddar cheese, shredded

1 1/2 c. Gruyere cheese, shredded

4 lb. Russet potatoes (about 4 large potatoes), peeled

Nonstick cooking spray

Directions

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- 1 | In a large skillet, heat 2 tablespoons of the butter over medium heat. Add the onion and cook, stirring occasionally, until softened, 4 to 6 minutes. Add the garlic and cook, stirring occasionally, until fragrant, about 1 minute.
- 2 | Add the remaining 3 tablespoons of the butter to the skillet over medium low heat. Add the flour and cook, stirring constantly, until smooth and very lightly browned, about 1 minute. Gradually whisk in the cream until smooth and well combined. Whisk in the salt, thyme, and pepper. Bring the mixture to a simmer, whisking constantly, over medium heat. Remove from heat and whisk in the Cheddar and Gruyere.
- 3 | Using a mandoline or slicer, slice the potatoes into 1/8-inch slices (very thin).
- 4 | Lightly grease a 6-quart slow cooker with nonstick cooking spray. Layer about 1/3 of the potato slices in the slow cooker and top with 1/3 of the cheese mixture. Repeat the layers twice.
- 5 | Cover and cook on LOW until the potatoes are tender, about 6 to 7 hours. (Insert a paring knife into the center of potatoes. If it goes in and comes out easily, they are finished.) Turn off the slow cooker and uncover. Let the potatoes cool and thicken for 20 minutes before serving. Garnish with black pepper and more thyme.

<https://www.thepioneerwoman.com/food-cooking/recipes/a42397308/crockpot-scalloped-potatoes-recipe/>

November Recipe

Maple Bacon Brussels Sprouts

BY LAUREN MIYASHIRO; RECIPE BY KELLIE KELLEY Updated: Sep 22, 2023

YIELDS: **6 - 8 serving(s)** | PREP TIME: **10 mins** | TOTAL TIME: **35 mins** | [See Nutritional Information](#) ▼

Ingredients

8 slices thick-cut bacon, chopped

2 lb. Brussels sprouts

1 tsp. kosher salt

1/8 tsp. ground cayenne pepper, plus more to taste

1/2 c. dried, unsweetened cranberries

1/4 c. apple juice

1/4 c. maple syrup

Directions

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- 1 | In a large cast-iron skillet, cook the bacon over medium-high until crisp, 6 to 8 minutes. Using a slotted spoon, remove the bacon from the skillet and drain on a paper towel-lined plate.
- 2 | Add the Brussels sprouts to the skillet, stirring well to coat with the bacon grease. Reduce the heat to medium and cook, without stirring, until the sprouts start to brown and caramelize, about 6 minutes. Stir in the salt and cayenne, and continue to cook until the Brussels sprouts are just tender, 6 to 8 minutes more.
- 3 | Stir in the cranberries, apple juice, and maple syrup. Cook for 3 minutes, stirring to coat the Brussels sprouts. Add the cooked bacon and stir to combine. Serve immediately.

The combination of maple syrup and bacon is one of the most underrated pairings of all time. Here, it brings its magic to sensational skillet [Brussels sprouts](#), soon to be known as your new favorite [Thanksgiving side dish](#). The vegetables are sautéed in smoky bacon fat then finished in a mixture of maple syrup, apple juice, and dried cranberries. Be sure to use unsweetened dried cranberries so they're nice and tart. With the addition of these simple ingredients, the [fall vegetable](#) turns out sweet, smoky, and savory, all at once. And if you like spice, a pinch or two of cayenne pepper adds a lovely and subtle kick.



<https://www.thepioneerwoman.com/food-cooking/recipes/a37242804/maple-bacon-brussels-sprouts-recipe/>

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