

BROADWAY PROMENADE ASSOCIATION

VOLUME 23 ISSUE 12 DECEMBER 2024

***Holiday
Party
Dec. 10th***

***6PM
Clubroom***

***\$25 per
person***

***Happy
Hour!
Dec. 20th***

5-7 PM

***New
Year's
Day
Brunch***

***Clubroom
11 AM***

***Bring a
Dish!***

DECEMBER



Upcoming Events

Holiday Dinner

Tuesday, December 10th at 6PM in the Clubroom

Buffet Dinner Ctered by Der Dutchman

• \$25.00 Per Person

Buffet Catered by Dur Dutchman

Reservations/Signup ENDS DEC 2nd

Clubroom Setup Help Needed at 10AM on Dec. 10th

New Years Day Brunch

Wednesday, January 1st

11AM in the Clubroom

Free—Please Bring a Dish to Share

Hosted by Robin Haerle and Lauren Miller

Super Bowl Happy Hour

Sunday, February 9th

5:30PM in the Clubroom

Hosted by Jane and Tim Witz

Valentine's Day Celebration

Friday, February 14th

In the Courtyard

Hosted by Jane Witz

International Dinner

Wednesday, March 12th

In the Courtyard

Tropical Pool Party

Thursday, April 10th

Poolside

Cinco De Mayo Celebration

Friday, May 2nd

Location TBA

New Year's Brunch



*Celebrate the New Year with a
Potluck Brunch!*

BYOB

11 AM

Clubroom

Cost: Free—Just bring a dish to share!

*Signup will be located outside the mailroom,
after the Holiday Party.*

Questions? Contact Robin Haerle at rjhaerle@gmail.com

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. 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

***Please Join Us for the
Annual Broadway Promenade
Holiday Party to Celebrate our
Wonderful Staff***

***Tuesday, December 10th
6PM In The Clubroom***

*Garden Salad
Roast Turkey, Roast Beef and Baked Ham
Mashed Potatoes and Gravy
Homemade Dressing
Broccoli
Green Beans Almondine
Homemade Rolls and Butter
Assorted Homemade Pies*

*BYOB • Lemonade will be provided
You are welcome to bring an hors d'oeuvres to share*

\$25.00 Per Person

*Please submit payment by December 1st
(Cash Preferred)*

*Place payment inside the envelopes provided, and
drop off in the mailroom suggestion box.*

*Please direct any questions to:
Andrea Barry at andicooks@gmail.com*

Buffet Catered by Der Dutchman of Sarasota

Holiday

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

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

No Exceptions will be made unless the Office or Board has been notified of an emergency and has instructed 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.



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.

Community

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.

<https://www.facebook.com/groups/508492505855006/?ref=share&mibextid=NSMWBT>

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.



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

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>

Community

Help Needed for Holiday Party Setup, December 10th at 10AM in the Clubroom

**All recyclable items MUST be broken down. If food residue/
grease is present, it CANNOT BE RECYCLED.**

(Pizza boxes for example.)

**We know you care, and want to recycle as much as possible.
We appreciate you taking the time to recycle appropriately.**

Unsure if something can be recycled? Visit

<https://www.wasteconnections.com/disposal-recycle-guide/>



NO SMOKING in the Broadway Promenade Common Areas. Thank You!

Keep Florida Clean. Please dispose appropriately.

Did you know?—Cigarette butts are
non-biodegradable

December Recipe

Apple-Cranberry Stuffing

BY REE DRUMMOND

This one calls for country white bread, but don't use that squishy white sandwich bread... you know the one. Look for a denser, sturdier, higher quality white bread.



YIELDS:	PREP TIME:	TOTAL TIME:
8 - 10 serving(s)	35 mins	1 hr 35 mins

Ingredients

1 (16-oz.) loaf dense country white bread, cubed (about 14 cups)

3/4 c. salted butter

2 medium onions, chopped

4 stalks celery, chopped

3 small Gala apples, chopped

1 tsp. dried sage

1 tsp. dried thyme

1/2 tsp. kosher salt

4 c. low-sodium chicken broth

1 c. dried cranberries

1 c. fresh parsley, chopped

- 1 | Spread out the bread cubes on 2 baking sheets, loosely cover, and let dry out for 24 to 48 hours.
- 2 | When you're ready to cook, preheat the oven to 375°F.
- 3 | In a large Dutch oven, melt the butter over medium heat. Add the onion and celery and cook, stirring occasionally, until the onions begin to soften, about 5 minutes. Add the apples and cook, stirring occasionally, until they begin to soften, about 5 minutes more. Add the sage, thyme, and salt, and stir to combine.
- 4 | Add 3 1/2 cups of broth to the Dutch oven. Bring it to a simmer and cook until the apples are just tender, 6 to 7 minutes. Remove from the heat. Add the dried cranberries, then stir in the bread cubes and toss until the bread is evenly soaked, adding the remaining 1/2 cup of broth, if needed. Stir in the parsley.
- 5 | Transfer to a 13-by-9-inch baking dish. Bake, uncovered, until golden brown and crisp on top, 35 to 40 minutes. Let rest for 20 minutes before serving.

December Recipe

Bourbon Balls

BY REE DRUMMOND

You'll find different versions of bourbon balls, some made with pecans instead of walnuts and others dipped in chocolate instead of being rolled in coatings. I like this version because it's simple and can be made in 20 minutes.

Ingredients

1 (11-oz.) box vanilla wafers

1 c. toasted walnuts

1 c. powdered sugar

1/2 tsp. kosher salt

1/2 c. bourbon

2 Tbsp. maple syrup

1 tsp. vanilla bean paste

Unsweetened cocoa powder, powdered sugar, nonpareils, chopped toasted walnuts, or chopped pistachios, for coating



YIELDS:	PREP TIME:	TOTAL TIME:
36 - 42	20 mins	20 mins

Directions

SAVE

PRINT

- 1 | In a food processor, combine the vanilla wafers and walnuts until finely ground, 15 to 20 seconds. Add the powdered sugar and salt and pulse a few times to combine.
- 2 | Transfer the mixture to a large bowl.
- 3 | Using a rubber spatula, mix in the bourbon, maple syrup, and vanilla bean paste until well combined. Using a 1-tablespoon scoop, portion the mixture into 1-inch balls, rolling them in your palms until smooth.
- 4 | Place the balls on a parchment-lined baking sheet. Place your desired coatings in separate bowls. Roll the bourbon balls in a coating to cover thoroughly and return to the baking sheet. Serve immediately, or cover and store in the refrigerator for up to 5 days.

SOCIAL COMMITTEE

Jane Witz

janewitz54@gmail.com

WIFI

Bob Pirollo

bpirollo@yahoo.com

James Haerle

jghaerle@gmail.com

STAFF

Kirill Stanek—Property Manager

kstanek@broadwaypromenade.net

Heaven Muffley—Office Admin

hmuffley@broadwaypromenade.net

Front Desk

Beth Shaw, Carl Jackson,

Tony Wonderly, Bill Berger,

Dennis Sheehan, Eirec Middleton

Facilities

Sue Simoneau—Housekeeping Supervisor

Tony Suarez—Facilities Manager

Luis Salsman—Facilities

Isaias Gomez—Landscaping/Facilities

BOARD OF DIRECTORS

Ruth Firth

President

ruthparrfirth@gmail.com

Andrea Barry

Vice President & Secretary

andicooks@gmail.com

Bob Pirollo

Treasurer

bpirollo@yahoo.com

Jim Haerle

Member at Large

jghaerle@gmail.com

Tim Witz

Member at Large

tim.witz@gmail.com



Office/Front Desk (941) 951-0260