

BROADWAY PROMENADE ASSOCIATION

VOLUME 24 ISSUE 1 JANUARY 2025

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

***Clubroom
11 AM***

***Bring a
Dish!***

***Happy
Hour!***

***Jan 17th
5-7 PM***

***Board
Meeting
& Elec-
tion Feb.***

***6th
4 PM
Clubroom
& Via
Zoom***



Upcoming BP Events

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

Event Jan 1st



*Celebrate the New Year with a
Potluck Brunch!*

BYOB

11 AM

Clubroom

Cost: Free—Just bring a dish to share!

Please sign up by December 28th

Questions? Contact Robin Haerle at rjhaerle@gmail.com

Event Jan 11th

Live Well, Live Long: Longevity & Wellness, Discover the Secrets to a Healthier, Longer Life!

Join us at Longiva Clinic for a special Longevity and Wellness Event. Learn how to take charge of your health with preventative programs, new products, and personalized service.

What to Expect

Hear from experts about the latest in longevity and wellness, and see how small changes can lead to a healthier, longer life, featuring Dr. Bobban Subhadra and Ricky Nickerson, RPh.

Explore our wellness programs to help you feel and look your best at any age. Enjoy a tasty lunch with wine and beverages while connecting with others. Whether you want to boost your energy, slow aging, or learn about wellness, this event is for you!

Admission is free, but seats are limited—
reserve your spot now!

Please RSVP by January 5th with Tamara at Y3M Wellness,
(631)835-6348 or tamarapage@me.com
Dress Comfortably for Qi Gong with Sandi

Event Details

Date: Saturday, January 11, 2025

Time: 1.00pm-4.00pm

Location: Broadway Promenade Condominiums

Hosted in the Club Room

1064 N Tamiami Trail, Sarasota FL 34236

Event Feb 8th

Afternoon Tea and Social

Join in a Fabulous fun event Featuring Linda Pagan,
owner of The Hat Shop NYC

The Hat Shop NYC and Linda are regulars in the New York City news during the race season: Kentucky Derby and Royal Ascot as well as the Central Park Conservancy Luncheon. She has been featured in The New York Times, The Wall Street Journal and interviewed on broadcast news. The Hat Shop NYC is a favorite of locals, visitors, and of course celebrities!

Where: Broadway Promenade Clubroom

Date: Saturday February 8 1:00- 4:00

RSVP: Tamara Page by Jan 31 631-835-6348

Tamarapage@me.com

Meeting & Election Feb. 6th



Broadway Promenade Condo Assn., Inc.

1064 N. Tamiami Trail, Sarasota, FL 34236
 broadway@broadwaypromenade.net
 PHONE 941-951-0260 ~ FAX 941-953-3970

FIRST NOTICE OF ANNUAL MEMBERSHIP MEETING AND DATE OF ELECTION

NOTICE IS HEREBY GIVEN that the Annual Membership Meeting will be held at 4:00 p.m. on **February 6th, 2025** in the Clubroom & via Zoom, located at 1064 N. Tamiami Trail, Sarasota, FL 34236 and that this notice was provided at least 60 days before the scheduled meeting.

There will be 1 (one) vacancy for a 3-year term on the Board of Directors of the Broadway Promenade Condominium Association, Inc.

Tim Witz, Director, intends to run for another term.

Any unit owner who would like to be a candidate for the Board of Directors shall give written notice of their desire to serve on the Board to the Secretary of the Association on or before **December 27, 2024**. Send notice to:

Broadway Promenade Condo Association, Inc.
1064 N. Tamiami Trail
Sarasota, FL 34236
Attn: Secretary/Management Office

A candidate may submit one single sided page 8 ½" X 11" describing their background, qualifications, education and/or platform. The information sheet will be photocopied exactly as received. Broadway Promenade Condominium Management is not permitted to edit or alter the contents of the information sheet and cannot verify the accuracy of the information sheet and cannot take responsibility for its content.

Not less than fourteen (14) days prior to the scheduled election, a second notice will be sent. A ballot (if necessary) shall list in alphabetical order, by surname, the names of those persons who desire to be candidates for the Board and who have given written notice to the Association not less than forty (40) days before the scheduled election. The second notice will include: candidate information sheets if necessary, a meeting agenda, a proxy, and any other necessary meeting material.

If the number of candidates is the same or fewer than the vacancies on the board, there will not be an election, but there will still be an annual meeting.

Kirill Stanek, LCAM
Broadway Promenade Condominium Association, Inc.
Property Manager
 1064 N. Tamiami Trail
 Sarasota, FL 34236
 941-951-0260 PH
 941-953-3970 FAX
 Visit our Website! www.broadwaypromenade.net

January Recipe

Chicken Teriyaki

BY LEAH PEREZ Published: Mar 21, 2023

YIELDS:	PREP TIME:	TOTAL TIME:
4 - 6 serving(s)	20 mins	30 mins



Ingredients

2 1/2 lb. boneless skinless chicken thighs, cut into 1-inch pieces

3/4 c. soy sauce

1/3 c. packed dark brown sugar

2 Tbsp. rice wine vinegar

2 Tbsp. honey

4 large cloves garlic, minced

2 tsp. sesame oil

1 tsp. ground ginger

1/2 tsp. ground black pepper

1 Tbsp. vegetable oil

1 Tbsp. cornstarch

2 green onions, thinly sliced

1 Tbsp. toasted sesame seeds

Steamed broccoli, optional

Steamed white rice, optional

Directions

- 1 | Place the chicken in a resealable plastic zip-top bag.
- 2 | In a large glass measuring cup, whisk together the soy sauce, brown sugar, 2 tablespoons water, vinegar, honey, garlic, sesame oil, ginger, and pepper until the sugar is dissolved. Pour half of the marinade over the chicken, reserving the remaining marinade. Seal the bag of chicken, turning to coat. Refrigerate for at least 30 minutes or up to 4 hours, turning the bag occasionally.
- 3 | Remove the chicken from the marinade; pat dry. Discard this marinade.
- 4 | In a large skillet over medium-high heat, heat the vegetable oil. Add the chicken and cook, stirring frequently, until cooked through and golden brown, 3 to 5 minutes. Reduce the heat to medium.
- 5 | In a small bowl, whisk 2 tablespoons of water with the cornstarch. Add to the reserved marinade. Pour the reserved marinade into the skillet over the cooked chicken. Cook, stirring frequently, until the sauce thickens and coats the chicken evenly, 3 to 5 minutes. Garnish with the green onion and sesame seeds. Serve hot with broccoli and rice, if you like.

Because the chicken is chopped into bite-sized pieces, just 30 minutes is enough time to infuse it with flavor. With such a quick cook time, marinating the chicken is the best way to get tender, juicy meat. Be sure not to exceed 4 hours, though, as the chicken may become too salty.

January Recipe

Chocolate Trifle

BY HANNAH KLINGER Updated: Dec 24, 2024

RECIPE BY SLOANE LAYTON

YIELDS:	PREP TIME:	TOTAL TIME:
10 - 12 serving(s)	15 mins	55 mins

Ingredients

1 (20-oz.) box dark chocolate brownie mix (such as Ghirardelli Dark Chocolate)

1 large egg

1/2 c. canola oil

1/4 c. water

1 (5-oz.) box instant chocolate pudding

3 c. whole milk

1 (8-oz.) package cream cheese, softened

1/4 c. granulated sugar

2 c. heavy cream

2 tsp. vanilla extract

1 (14.3-oz.) package chocolate sandwich cookies, such as Oreos

Chocolate shavings, for garnish



- 1 | Preheat the oven to 325°F. Lightly grease a 9-by-13-inch baking pan. Prepare the brownie batter according to package directions using the egg, canola oil and water. Spread the batter into the pan and bake until a toothpick comes out clean, 18 to 22 minutes. Let the brownies cool completely in the pan. Set aside.
- 2 | Meanwhile, prepare the pudding according to package directions using the milk. Chill for at least 30 minutes or up to overnight.
- 3 | Beat the cream cheese and sugar on medium-high speed in the bowl of a stand mixer fitted with a whisk attachment until smooth and fluffy, 3 to 4 minutes. Reduce the speed to medium and gradually add the heavy cream and vanilla, beating until the cream is whipped and well combined with the cream cheese, 1 to 2 minutes, stopping occasionally to scrape the sides of the bowl.
- 4 | Fold about 1 cup of the heavy cream mixture into the pudding to lighten.
- 5 | To assemble, cut the brownies into 20 pieces. Place the chocolate sandwich cookies in a large zip-up bag. Coarsely crush the cookies using a rolling pin.
- 6 | Arrange half of the brownies in an even layer in a 4-quart trifle dish. Top with half of the chocolate pudding, sprinkle with half of the cookie pieces and top with half of the remaining whipped cream cheese. Repeat the layers once more. Garnish with chocolate shavings. Serve immediately, or store in the refrigerator for up to 24 hours.

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>



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

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, Furniture Deliveries 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

We are happy to welcome our new Office Admin Mariah Bland to the Broadway Promenade!

Stop by the office to say hello!



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.

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

Mariah Bland—Office Admin

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