

BROADWAY PROMENADE ASSOCIATION

MAY 2025

***Kentucky Derby
Happy Hour!***

***May 3rd
5-7 PM***

In the Clubroom

***Leaving for the season?
See Page 2***

***Happy Hour!
May 16th
5-7 PM***

May



Community

Leaving for the summer?

Remember to prepare your condo for hurricane season.

Visit the “Owners & Resident Info” tab on the Broadway website for hurricane prep guides & condo watcher forms.

<https://www.broadwaypromenade.net/owner-resident-information/>

Hurricane Prep & Condo Watchers

Hurricane Preparedness

Did you know having a Condo Watcher during an extended absence isn't just recommended but required?

Please fill out a Condo Watcher Form and turn into the office if your going away

Condo Watcher Form

Please see this recommended duties list that anyone watching your condo should perform.

Condo Watcher Duty List

Traveling or Returning Home?

Remember to FORWARD YOUR MAIL!

Mail *HOLDS* cannot exceed 30 days, please use a *FORWARDING* form.

This can be done online or at the post office.

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>

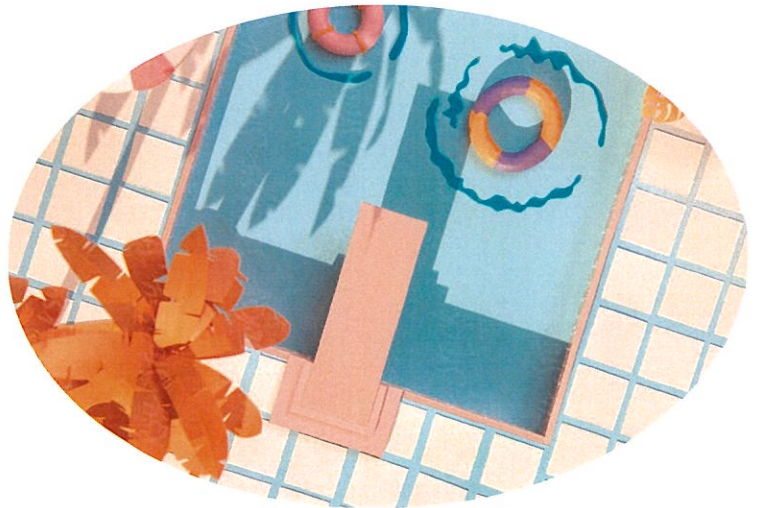
Community



Vendor Hours 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 Furniture Deliveries.

A USPS package drop box has been added to the mail room, below the letter drop box. Please deposit USPS packages only.



The Social Committee is always looking for help with Broadway Promenade events.

Your input helps choose the activities!

Contact Jane Witz, 315-256-2342 janewitz54@gmail.com

Many of the team are Snowbirds, and help will be needed in the fall with events like Holiday Decorating & Dinner, New Year's Day Brunch, etc.

Meet Residents! Join the Team!



KENTUCKY DERBY HAPPY HOUR

BYOB & Themed Appetizers



Saturday, May 3rd
5-7 PM, Clubroom



***HORSE BETTING
AVAILABLE
\$5 PER CHANCE!***

It is with heavy hearts that we announce the passing of Martina Fe Coppenrath, 65, who peacefully passed away on April 12, 2025 in Sarasota, FL. Martina was born May 1st, 1959 in Toronto, Ontario and reared in Kinnelon, NJ. She earned a Bachelor in Science degree in broadcast journalism from Boston University. Her career commenced in New York City and Chicago at the tutelage of her father, who was president & CEO of Agfa-Gevaert, a premier Belgian company specializing in film development and modernizing office systems.

Eventually Martina migrated to her beloved Florida in the late 1980's, where she thrived in real estate in the Tampa Bay Area. She successfully marketed and sold deluxe condominium developments at their inception, which spanned 20 years, earning her the moniker "curb appeal Martina" by her fellow agents.

In addition to being an amazing, highly respected real estate agent, she was a dedicated and loving life partner to Fred Hazen. She was a devoted daughter and a deeply committed caregiver to her father in his later years. An avid runner, yoga enthusiast, cyclist and hiker, Martina was always appreciated for her passionate spirit, her quiet volunteer work for her community, and her devotion to her animals, especially her precious dog, PeePee.

Aside from her dear Fred Hazen, she is survived by her sister Margaret "Maggie" Tumbusch of Dunein, FL.

A celebration of Martina's life will be held on Saturday, May 10th at 1:00 PM at the First Brethren Church of Sarasota, 150 North Shade Ave, Sarasota in the sanctuary. In lieu of flowers, donations can be made to the Salvation Army Sarasota County, 1400 10th St. Sarasota, FL 34236 in memory of Martina Coppenrath.



Lemon Ricotta Pasta

This zesty lemon ricotta pasta with spinach makes a simple yet delicious weeknight meal, ready in less than 15 minutes!



Directions

- Combine ricotta, parmesan, evoo, garlic, lemon zest, salt and pepper to taste. Set this to the side for now
- Meanwhile, cook your pasta until al dente. Reserve some pasta cooking water on the side
- Add spinach to the pot and cook for 1 minute
- Drain pasta and spinach, and return it to the pot
- Add the ricotta sauce and a touch of pasta cooking water. Stir well
- Serve with a drizzle of olive oil, freshly grated parmesan, and a lemon wedge

Ingredients

Pasta

Ricotta

Parmesan Cheese

Baby Spinach

Lemon

Extra Virgin Olive Oil

Garlic

Salt and Pepper



Gardening

Read Before Harvesting

When Harvesting

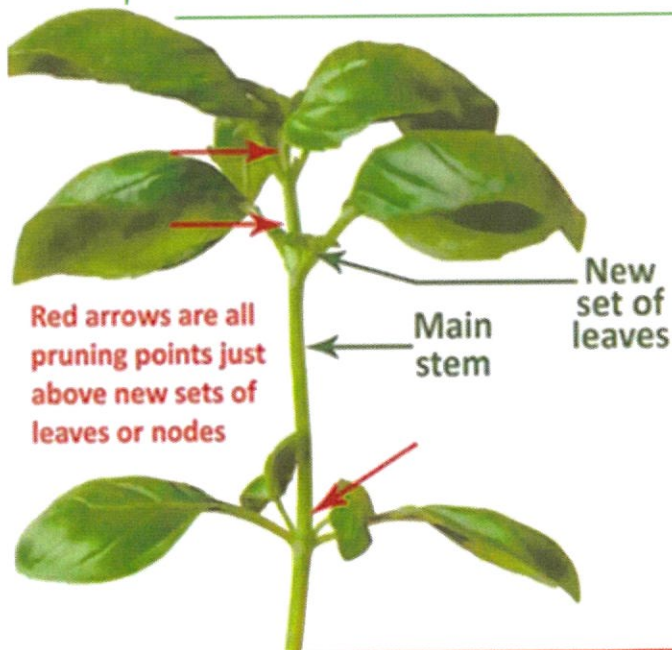
Parsley, Chives, Dill & Cilantro



Cut the stems as close to the base as possible. Otherwise, the plant will not replenish itself, and eventually die.

How To Harvest Basil

Cut or Pinch BASIL above the next leaf pair, rather than pinching one leaf or leaving just a stem.



The main stalk of this young basil plant shows the stump left after correct harvesting. 2 strong branches grow from either side of it.



Visit thekitchenherbs.com for more detailed instructions on growing, harvesting, preserving and cooking with herbs.

Your Herb Lady, Joan

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