

JULY 2025

BROADWAY PROMENADE ASSOCIATION

Office
Closed
July
4th

Happy
Hour!
July
18th
5-7 PM

JULY



Hello Broadway Residents!

It's that time of year again, we need an updated copy of your Condo Insurance (also known as HO6.)

You can submit it via email, fax or mail it to the office.

If you have any questions or concerns, please reach out to Mariah or Kirill.

kstanek@broadwaypromenade.net mbland@broadwaypromenade.net

Decorating Committee

Wendy Abramson

Joel Aronchick

Jerome Chesley

Susan Friedman

Sam Garapolo

Tom Gause

Lauren Miller

Linda Moss

Peggy Mummert

Mary Poesse

Christine Sable

Susan Wilner

BROADWAY PROMENADE

PET REGISTRATION FORM

Unit Owner or Resident: _____ Unit #: _____

Type of Pet (Circle one): Dog, Cat, Fish, Birds, Other: _____

First Pet's Name: _____ Pet's Age: _____

Second Pet's Name: _____ Pet's Age: _____

Pet Weight: _____ Pet's License/ Tag Number: _____

Breed (Be Specific – give complete description, color, etc.):

.....

Each Unit (regardless of the number of Owners), may maintain household pets as described below: Household pets will be limited to two (2) domestic dogs with a combined weight under 100 lbs or one (1) domestic dog 100 pounds or less, or (2) domestic cats, or two (2) caged birds, or one (1) fish tank not to exceed fifty-five (55) gallons, provided said pets are not kept, bred, or maintained for any commercial purpose and do not become a nuisance or annoyance to neighbors. No dangerous breed dogs, including but not limited to pit bulls and rottweilers, shall be maintained on the Condominium Property. No dog or cat shall be permitted outside of its Owner's Unit unless attended by an adult and on a leash not more than six (6) feet long, provided posted rules are observed. Pets may not be kept in a Limited Common Element. No reptiles or wildlife shall be kept in or on the Condominium Property (including Units).

I am aware of BROADWAY PROMENADE Rules & Regulations and Restrictions regarding pets on the property and agree to abide by them.

Owner/Resident Signature: _____ Date: _____

PLEASE RETURN FORM TO THE MANAGEMENT OFFICE



Trash & Recycling

Please tie trash bags before depositing inside the trash chute.

No cardboard boxes inside chute.

Break all cardboard down and drop off in the blue bin, located in the first floor recycling room.

Guest Suites

Guest Suites can be booked no sooner than 90 days before the check-in date.

Suites are \$130 per night.

Check in is 2PM,

Check out is 11AM.

All 4 suites have been renovated!

Contact Mariah or Beth to book a suite!



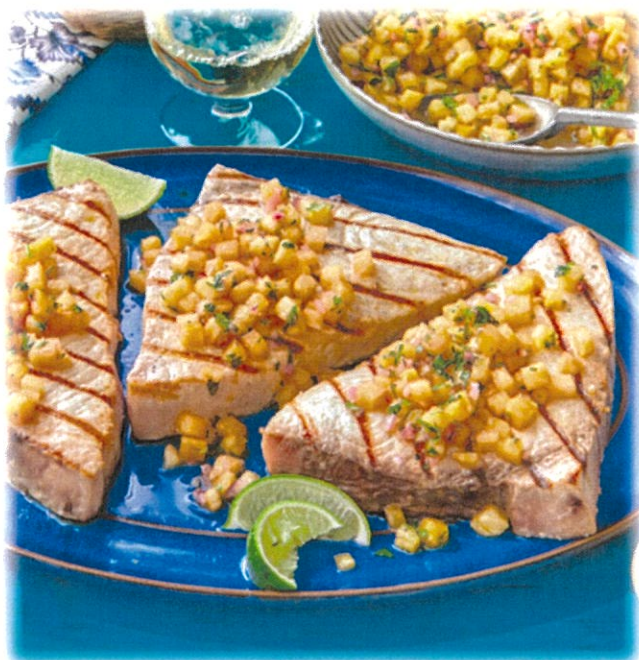
Pool Plants

If you would like to have plants added or removed from the pool area, please see management.

Who doesn't love a cool bite of fruit on a hot summer day? Be inspired by color and try some modern twists on a fruit salad!



Some Additions Pictured: Chia Seeds, Coconut, Pomegranate, Honey, Mint, Lime Juice, Cherries, Starfruit, Dragon Fruit, Mango, Grapefruit, Pear, Lychee



Grilled Swordfish

Instructions

1. Combine the red onion and vinegar in a medium bowl. Set aside until you're ready to make the salsa.
2. In a large bowl or large resealable plastic bag, combine the lime juice, garlic, 1/4 cup olive oil, and 1 teaspoon salt. Add the swordfish, turning to coat, cover the bowl or seal the bag, and marinate in the refrigerator for 20 minutes.
3. Preheat a grill or grill pan to medium-high heat. Remove the fish from the marinade and grill until well marked and a thermometer inserted into the center reaches 135F, 4 to 5 minutes per side.

4. For the salsa: Add the pineapple, cilantro, and avocado oil to the bowl with the red onion. Toss to combine and season with 1/4 teaspoon salt. Top the swordfish with the pineapple salsa and any remaining juices in the bowl. Serve with lime wedges

Ingredients

- 1/2 small red onion, finely chopped
- 2 Tbsp. white wine vinegar
- Juice of 2 limes
- Lime wedges, for garnish
- 2 garlic cloves, finely chopped
- 1/4 cup olive oil
- 1 1/4 tsp. kosher salt
- 4 (6-ounce) swordfish steaks
- Black pepper, to taste
- 2 cups diced fresh pineapple
- 6 sprigs cilantro, finely chopped
- 1/4 cup avocado oil