

BROADWAY PROMENADE ASSOCIATION

JUNE 2025



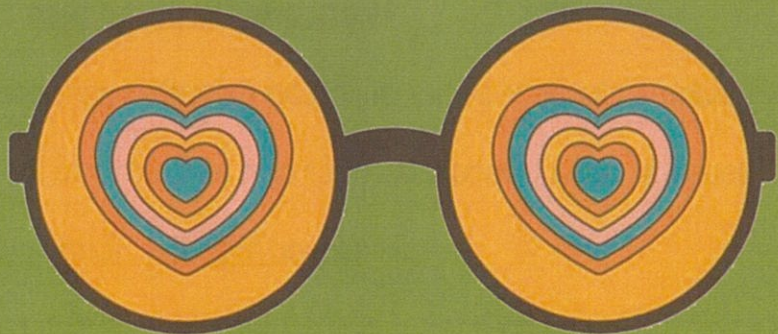
June



*Happy
Hour!*

*June
20th*

5-7 PM



Traveling or Returning Home?

Remember to forward or hold your mail.

Mail holds cannot exceed 30 days, please use a forwarding form.

This can be done online or at the post office.



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

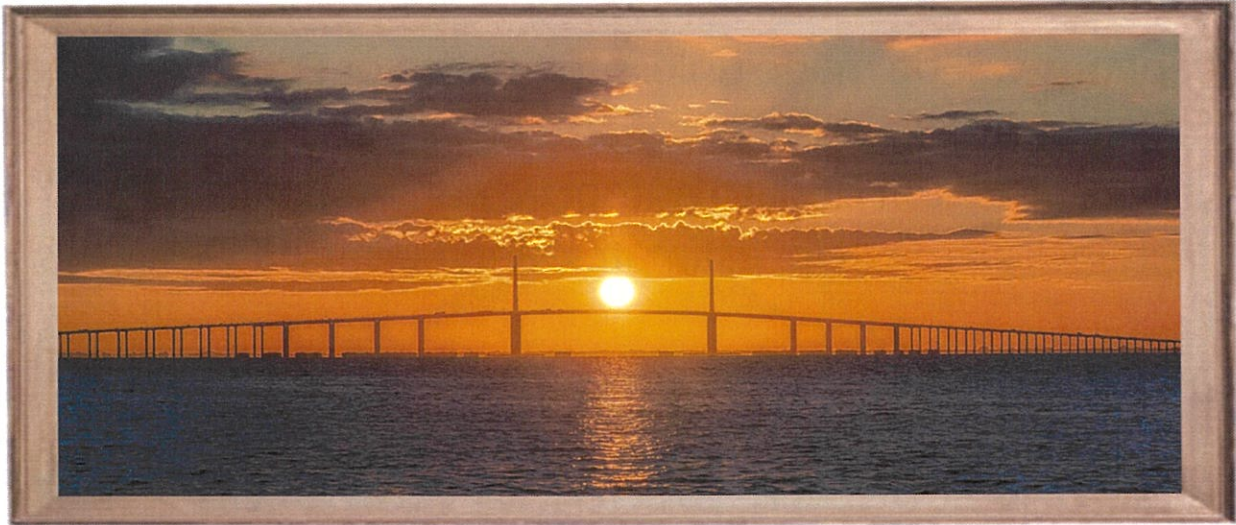
Condo Watcher Form

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

Condo Watcher Duty List



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



You may resume parking in the garage, please make sure you have your garage clickers to enter.

To exit, simply pull up to the door and it will open by the sensor in the ground, no clicker needed to exit when in a vehicle.

**As discussed in previous Board Meetings,
the door will remain open from
8am-2pm, Monday through Friday.**

Should you experience any issues entering the garage, please call the front desk for assistance and see management for troubleshooting steps during office hours.



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.



Check out the Broadway Promenade Facebook Group!

Open to current owners & residents only.
In order to be approved, you **MUST** answer the questions
and agree to the group rules.

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

HAPPY BIRTH DAY

**Broadway Promenade would like
to wish a very Happy Birthday to
Mariah!**





BYOB Happy Hour! In the Clubroom June 20th, 5-7PM

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!



Recycling

Please break down all cardboard boxes before recycling.

Blue recycle bin (located inside trash room) is for cardboard only.

Thank You!



Watermelon Salad

With Feta & Cucumber

<https://www.themediterraneandish.com/watermelon-salad-with-cucumber-feta/>

Ingredients

For the Dressing:

2 Tablespoons Honey

2 Tablespoons Lime Juice

1 or 2 Tablespoons EVOO

Pinch of Salt

For the Watermelon Salad:

1/2 Watermelon, Cubed

1 Cucumber, Cubed (about 2 Cupfuls)

15 Fresh Mint Leaves

15 Fresh Basil Leaves

1/2 Cup Crumbled Feta



Instructions

Make the dressing: In a small bowl, whisk together the honey, lime juice, olive oil and pinch of salt. Set aside for a moment.

Make the Salad: In a large bowl or serving platter with sides, combine the watermelon, cucumbers, and fresh herbs.

Finish and Serve: Top the watermelon salad with the dressing and gently toss to combine. Top with the feta cheese and serve!

Jennifer Aniston Salad

Ingredients

1 Cup Uncooked Quinoa
 2 Cups Water
 1 Cup Cucumber, Chopped
 1/2 Cup Fresh Parsley,
 Chopped
 1/2 Cup Fresh Mint,
 Chopped
 1/3 Cup Red Onion,
 Chopped
 1/2 Cup Roasted & Salted
 Pistachios
 1 15oz Can Chickpeas,
 Drained and Rinsed
 2 Lemons, Juiced
 1/4 Cup EVOO
 1/2 Cup Crumbled Feta
 Salt & Pepper, to Taste



<https://www.eatingbirdfood.com/jennifer-aniston-salad/>

Instructions

Rinse and drain quinoa. Add quinoa and water to a small pot and bring the water to a boil. Reduce to a simmer, cover and cook for 15 minutes. Fluff with a fork and let cool for 5-10 minutes.

In a medium bowl, stir together cooked quinoa, cucumber, parsley, mint, red onion, pistachios, chickpeas, lemon juice, olive oil, salt, pepper and feta

Serve immediately or let the salad chill in the fridge a couple hours before serving.

Store salad in an airtight container for up to 5 days in the fridge.

This recipe makes 6 servings.

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Dennis Sheehan, Eirec Middleton

Facilities

Sue Simoneau—Housekeeping
Tony Suarez—Facilities Manager
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Isaias Gomez—Landscaping/Facilities

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