



WELCOME TO OUR

Monthly Newsletter

**October 2025**

Broadway Promenade Condominiums are located in the middle of everything the City of Sarasota has to offer. Downtown restaurants, boutiques, theaters and cultural events are just minutes away. Additionally a Publix grocery, UPS store, and two salon and spa locations are located on-site for the ultimate in convenience for daily living. Leisure and outdoor activities are also within walking and biking distance with Sarasota's finest beaches, parks and harbors nearby.



In this newsletter you will find:

Community notices and updates, local events, and two cozy autumn recipes.
Keep Reading!

Coalition of City Neighborhoods Association (CCNA) Needs a Broadway Delegate

Interested in getting more involved in your community? Broadway Promenade needs a Delegate and Alternate to represent our interest in The Coalition of City Neighborhood Associations, of Sarasota, Inc (CCNA). Taking over from Bob Pirollo, Charlie Nagelschmidt has represented the past 7 years serving on the CCNA board for 2 years. We want to thank Charlie for his service and for representing and informing the Broadway Promenade owners. Thanks Charlie!

The Coalition of City Neighborhood Associations (CCNA) was formed in 1990 to “preserve, protect and enhance city neighborhoods and to address the needs of neighborhoods and stand in support of those needs” and is now celebrating 30 years of successfully serving its mission for city neighborhoods through the dedication of member neighborhoods and their representatives.

The website is <https://sarasotaccna.org>.

Recent initiatives include but are not limited to Vacation Rental Ordinance, Air Quality Monitoring, Sarasota City Budget, Guidelines for Effective Development Reviews by Neighborhoods. Broadway is not a recognized city neighborhood and is grandfathered into the organization. This gives us a seat at the table and a vote. We do not want to lose this opportunity. We need to maintain this continuity.

Delegate Responsibilities:

(Alternate covers for the Delegate but both can attend meetings.)

- The strength of the CCNA lies in the collective efforts of our neighborhood leaders, who concentrate on issues that preserve and enhance our city's neighborhoods, both individually and community wide. Delegates can be more effective when they maintain communication with their neighborhood's Officers, Board of Directors, resident members, and other individuals who live, work, or own property in the area.
- Attending Monthly CCNA Meetings and sharing updates on issues or matters of concern, upcoming events and other neighborhood news. Meetings are held the first Saturday of every month at 9am with the exception of July and August.
- Sharing information from CCNA with your neighborhood, Officers and Board Members. You may have seen Charlie's posts on the Broadway Facebook page.
- Seeking opinions on pending CCNA motions, position statements, and resolutions with your Officers and Board Members.
- Updating any changes in your neighborhood information (President and CCNA Delegates and Alternates names, email addresses and phone numbers, both with CCNA and with the City of Sarasota.

Please consider this opportunity to get more involved in the Sarasota and Broadway Promenade community.

All interested please contact Erica Gause at (317)502-8414 or ericagause1@gmail.com

Need a Hotel Room?

BOOK A GUEST SUITE!

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

Suites are \$130 per night, due at check in. Check in is after 2PM, check out is before 11AM.

All four suites have been renovated to include a king size bed, 50-inch flat screen TV, mini fridge and laminate flooring as well as new furniture.

No pets are permitted inside the guest suites.



Vendors

MON-FRI, 9AM-5PM

Vendor hours are Monday through Friday between the hours of 9AM and 5PM.

Please inform your vendor of this when scheduling any work. No exceptions will be made unless the Office or Board has been notified of an emergency and instructed the front desk to authorize entry.

This includes set-up, estimates, and furniture deliveries.



Condo Watcher

GOING AWAY FOR A WHILE?

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

It is important to have a condo watcher in the event you should need someone to access your unit, such as bringing balcony items indoors, moving a vehicle, etc. Your condo watcher is the one responsible for this while away.

We Love Pets!

IS YOUR PET REGISTERED WITH US? PLEASE VISIT THE OFFICE FOR A REGISTRATION FORM.

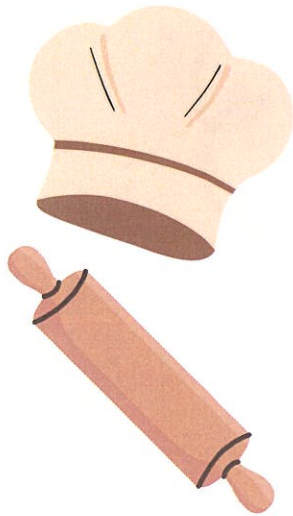


Household pets will be limited to two (2) domestic dogs with a combined weight under 100 lbs. or one (1) domestic dog 100 pounds or less, or (2) domestic cats, or two (2) caged birds, or one (1) fish tank not to exceed fifty-five (55) gallons, provided said pets are not kept, bred, or maintained for 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).

Unit Owners must immediately collect and clean-up any feces from pets upon the Condominium Property. It is the Unit Owners responsibility to properly clean up any accidents. Warm water with mild dish soap is recommended.

Please, DO NOT use bleach.



Grease Disposal

To properly dispose of cooking grease, first let it cool completely. Then, pour it into a sealable container, like a jar, plastic bottle, or a container lined with foil, and place it in the trash.

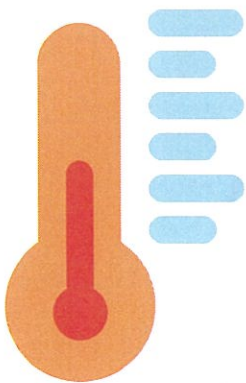
Do not pour it down the drain, as this can cause severe clogs and costly damage to your plumbing. For small amounts or residue on pans, absorb the grease with paper towels or coffee filters and throw them in the trash.

Broadway Promenade Facebook

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

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

A/C Unit Upkeep



Please ensure you are having your A/C serviced appropriately and regularly. Failing to upkeep your A/C can lead to serious issues. If the drain line becomes clogged water can back up, causing leaks into floors and ceilings, mold growth, or even a complete system shutdown.

AC maintenance includes regularly replacing air filters, cleaning both condenser and evaporator coils, clearing drain lines, and checking for leaks.



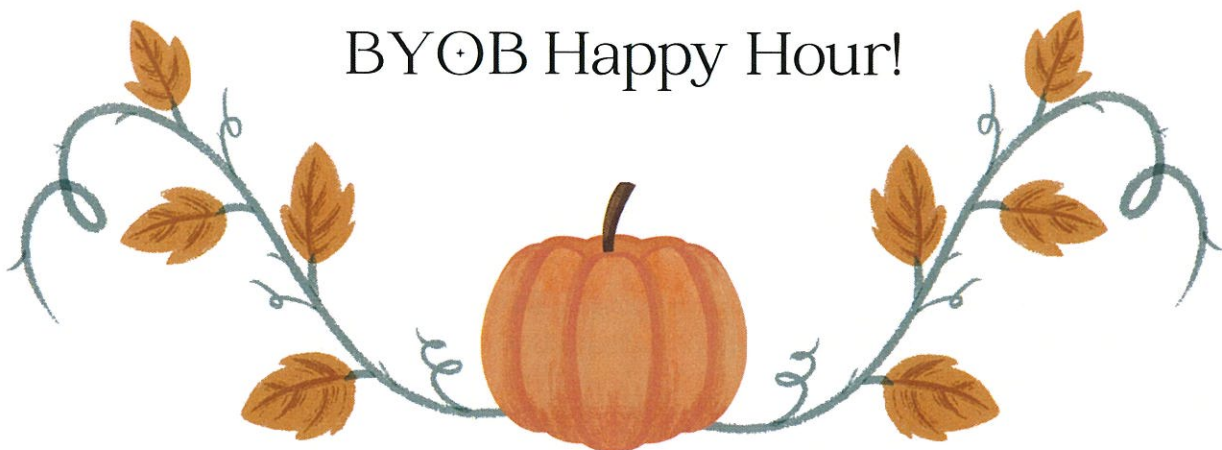
Happy Hour!

October 17th, 5-7 PM

Join your Broadway Promenade friends

& neighbors in the clubroom for a

BYOB Happy Hour!



Classic Movies at the Opera House: Beetlejuice



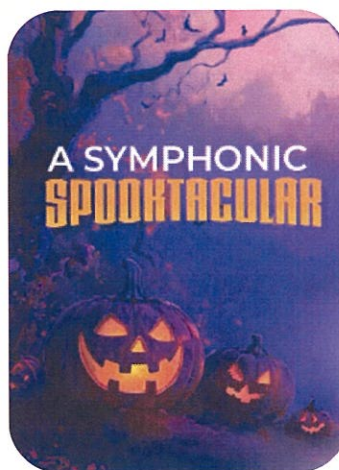
OCTOBER 3RD, 7PM
THE SARASOTA OPERA HOUSE

Enjoy a spooky showing of Beetlejuice (1988)
at the beautiful Sarasota Opera House!
Tickets \$12

Venice Symphony Presents: A Symphonic Spooktacular

OCTOBER 10TH & 11TH
THE VENICE PERFORMING ARTS CENTER

A 'not-so-scary' Spooktacular returns to Venice featuring
a harmonious collaboration of symphonic sounds and
storytelling. Become entranced by Bernard Herrmann's
Psycho: A Short Suite for String Orchestra and travel to
otherworldly dimensions with music from The Sorcerer's
Apprentice and other mystical medleys.



The Sarasota Players Present: The Legend of Sleepy Hollow

OCTOBER 23RD, 24TH AND 25TH
THE SARASOTA POLO CLUB

This festive play follows new schoolmaster
Ichabod Crane as he arrives in Sleepy Hollow.
This Halloween, experience the appearance of
one of the most famous ghosts in America,
The Headless Horseman.
Tickets vary \$15-30

Pumpkin Bread

YIELDS TWO DELICIOUS LOAVES



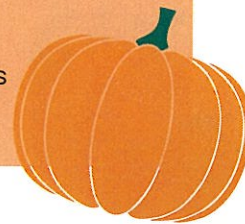
1. Preheat the oven to 350°F
2. In a large bowl, whisk together the pumpkin, light brown sugar, granulated sugar, oil, eggs, buttermilk, and vanilla until well combined. Add the flour, pumpkin pie spice, baking powder, baking soda, and salt, stirring until just combined.
3. Spray 2 (9-by-5-inch) loaf pans with baking spray with flour. Pour half the batter into one pan, smooth with a spatula, and sprinkle with the pumpkin seeds. Fold the chocolate chips into the second half of the batter and pour into the other prepared pan, smoothing the top with a spatula.
4. Bake for 60 to 65 minutes or until a wooden pick inserted into the centers comes out clean. Let cool in the pan for 10 minutes then place a wire cooling rack over the pan and flip to remove the bread. Let cool completely.

INGREDIENTS

- 1 (15-oz.) can unsweetened pumpkin puree
- 1 1/4 cups packed light brown sugar
- 1 cup granulated sugar
- 1 cup vegetable oil
- 3 large eggs
- 1/2 cup buttermilk
- 1 tsp. vanilla extract
- 3 cups all-purpose flour
- 2 tsp. pumpkin pie spice
- 1 1/2 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. kosher salt
- Baking spray with flour
- 1/4 cup pumpkin seeds
- 3/4 cup semisweet chocolate chips

OPTIONAL MIX-INS

- Walnuts
- Pecans
- Chocolate Chips
- Pumpkin Seeds



Pumpkin bread can be frozen for up to three months. Once the bread has completely cooled, wrap it in plastic wrap and place it in large zip-top bags to freeze. Let the bread thaw at room temperature before enjoying.

<https://www.thepioneerwoman.com/food-cooking/recipes/a66015671/best-pumpkin-bread-recipe/>



Slow Cooker Chili

COZY & COMFORTING

Beans are a super versatile chili ingredient. **This recipe calls for four cans of red kidney beans, but you can use what you have on hand.** Black or pinto beans make a nice swap, as well as white beans such as great northern or cannellini varieties. And in case you were wondering, you can mix and match as many types as you like!

INGREDIENTS

- 1 Tbsp. vegetable oil
- 1 yellow onion, chopped
- 1 green bell pepper, chopped
- 2 lb. ground beef
- 4 garlic cloves, chopped
- 2 Tbsp. chili powder
- 1 Tbsp. ground cumin
- 2 tsp. dried oregano
- 1 (28-oz.) can diced tomatoes
- 1 (8-oz.) can tomato sauce
- 3 (15-oz.) cans kidney beans, drained and rinsed
- 1 (14-oz.) can beef broth
- 1 chipotle chile in adobo
- 2 Tbsp. adobo sauce, from 1 can of chipotle chiles in adobo
- 1 tsp. ground black pepper
- 1 1/2 tsp. salt

TOPPINGS

- Sour cream
- Grated cheddar cheese
- Sliced jalapeños
- Tortilla chips



1. In a large skillet, heat the oil over medium-high heat. Add the onion and bell pepper and cook until softened, 5 to 7 minutes. Add the ground beef and break apart into small pieces with a wooden spoon. Cook until no longer pink, 6 to 8 minutes. Add the garlic and cook 1 more minute.

2. Drain the beef mixture then transfer it to a slow cooker with the chili powder, cumin, and oregano. Stir in the tomatoes (with their juices), tomato sauce, kidney beans, beef broth, chipotle chile, adobo sauce, salt, and black pepper. Cover and cook on high for 4 hours or low for 6 hours. Reduce the heat to warm and serve out of the slow cooker.

3. Serve bowls of chili with sour cream, cheese, sliced jalapeños, and corn tortilla chips

<https://www.thepioneerwoman.com/food-cooking/recipes/a38737347/slow-cooker-chili-recipe/>

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