

Steve Campbell
President

Barry Beauvais
Vice President

Felicia Berger
Secretary

Chris Beauvais
Treasurer

George Strasdas
Director

Nancy Wright
Director

Tony Zambos
Director

Laura Carlisle
Manager

DON'T FORGET TO VOTE!

Sea Breeze would like to remind readers that Marina Bay's Annual Meeting is your chance to vote and influence the way your property will be treated. A number of amendments to the Community Documents have been proposed and will be voted on at the meeting. Here they are, paraphrased:

Item 1: Only 10% of units may be leased at a time.

Item 2: Units may not be leased until a year after they have been acquired.

Item 3: If a unit causes damage to other units or to the common areas, the unit owner will be held responsible.

Item 4: All directors shall be members of the corporation.

You may view these proposed amendments fully in the first notice of the Annual Meeting, which Sea Breeze mailed in December.

Residents may vote on these Amendments. Residents are also asked to vote on the number of Director positions. A vote will be held to elect the Board of Directors.

A majority of the membership must be present in order to conduct the meeting, if you cannot be there in person, be sure to mail in your proxy.

We look forward to seeing you at the Annual Meeting.



FEBRUARY 2018

Sun	Mo	Tue	We	Th	Fri	Sat
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28			

ANNUAL MEETING

Date: Wednesday, February 14, 2018
 Time: 6:00 pm
 Place: Marina Bay Clubhouse
 1030 US Highway 1
 North Palm Beach, FL 33408



This is a reminder to all residents that moving and furniture deliveries are not permitted on weekends.



Marina Bay must have a key

to your unit in case of emergencies. The Board will be checking keys in the near future; if you have not yet given a copy of your key, please do so soon.

CIPHER

Each letter stands for a different letter in the alphabet. See if you can find the hidden message. One letter has been solved for you.

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- - - A - - - A - - - - - - - - -
B X   C Q A X   Q M M   R Y P B Y   E C X

- - - - - - - - - - - - - - - A - -
M P Y H   M P Y X M L Y X U U   Q Y O

- - - A - - - - - - - - - A - - - -
B X   C Q A X   D P F Y O   E C Q E   E C X

A - - - - - - - - - - - - - - -
Q Y U B X K   L U   G P I I F Y L E J

• - - - - - - - - - A -
O P K P E C J   O Q J
  
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We have all known the long loneliness, and we have found that the answer is community. Dorothy Day



JAMBALAYA

This Jambalaya recipe is an excellent dish for hands-off cooking that doesn't require much effort. Enjoy this one-pot Creole dish after a long day with minimal mess and trouble. This recipe serves 8, and Jambalaya is arguably better the next day. Save time on tomorrow's cooking as well.

Ingredients

- ☞ 3 ribs celery, diced
- ☞ 1 yellow onion, diced
- ☞ 1 green bell pepper, diced
- ☞ 2 cloves garlic, minced
- ☞ 12-16 oz. smoked sausage
- ☞ 2 boneless, skinless chicken thighs
- ☞ 2 15 oz. cans diced tomatoes (or one 28oz. can)
- ☞ 2 cups chicken broth
- ☞ Seasonings: oregano, thyme, paprika, cayenne, pepper, parsley, to taste
- ☞ 2 cups uncooked long grain white rice

Instructions

1. Add all ingredients except rice to 5 quart or larger slow cooker. Stir briefly.
2. Cook on high for four hours.
3. After four hours, the liquid in the slow cooker should be boiling. Remove the chicken thighs, making sure to replace the lid quickly, shred the meat, and stir it back into the pot along with the uncooked rice. Replace the lid and let it continue to cook on high for 20-25 minutes, or until the rice has absorbed most of the liquid.
4. Remove the lid, test the rice to make sure it's tender, then stir to fluff the ingredients. Serve.