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## WHAT'S NEW?

- New Landscaper—Sawgrass Landscaping will be starting on the property. We are hoping that they can give us green lawns and lush plants.
- New Gas Grill donated—Who does not love a good Bar-B-Que? Have you checked out the gas grill located behind the clubhouse. A couple of our awesome Board Members donated it to Marina Bay. Let's keep it clean and enjoy it.
- Kitchen Repair—The work is still in progress and it is looking good. There are rumors that once it is completed there will be a pot-luck at the clubhouse.
- Tree Trimming—Have you seen how great the trees look?
- North End Clean-up—The North End has been opened up and the view is great!
- Part-time Manager On-site—Sometimes we just want the scoop. Laura Carlisle is on the property Monday and Friday 9am to 11am and Wednesdays 3pm to 5pm. Stop in and say Hi!
- Elevators—The Board has been working with an engineering firm and an Elevator Consultant to investigate the issues with the Elevators and the best way to repair them.
- Board Meeting—Scheduled for April 11th at 6pm at the Clubhouse



## APRIL 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
29	30					

## BOARD MEETING

Date: Wednesday, April 11, 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 dogs must be walked in the dog walking area. Signs are located in front of the upper guest parking area.



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.

—	—	—	A	—	—	A	—	—	—	—	—	—	—	—	—			
B	X	—	I	Q	R	X	Q	M	L	A	L	Y	H	N	J			
—	—	A	—	—	—	—	—	—	—	—	—	—	—	—	—			
B	C	Q	E	—	B	X	H	X	E	—	—	N	F	E	B	X		
—	A	—	—	A	—	—	—	—	—	—	—	—	A	—	—	—		
M	Q	R	X	Q	—	M	L	D	X	—	N	J	B	C	Q	E	B	X
—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
H	L	A	X	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
G	C	F	K	G	C	L	M	M	—	—	—	—	—	—	—	—	—	—

We make a living by what we get, but we make a life by what we give.—Winston Churchill



## LEMON-ROSEMARY CHICKEN WITH ROASTED BROCCOLINI

This chicken and Broccolini recipe is sure to make your mouth water with flavors of lemon and rosemary. Give it a try and let us know what you think.

### Ingredients

- ⌘ 2 tbsp. chopped fresh flat-leaf parsley
- ⌘ 1/2 tbsp. chopped fresh rosemary
- ⌘ 1 large garlic clove, chopped
- ⌘ 2 tsp. Dijon mustard
- ⌘ 3 tbsp. extra-virgin olive oil, divided
- ⌘ Kosher salt
- ⌘ Freshly ground black pepper
- ⌘ 1 lemon, cut into thin slices, divided
- ⌘ 4 small bone-in, skin-on chicken breasts (about 2 1/2 lbs. total)
- ⌘ 2 bunches Broccolini (about 1 lb.)
- ⌘ 1 red onion, cut into 1/2" wedges
- ⌘ 1/2 tsp. crushed red pepper, plus more for serving

### Instructions

1. Preheat oven to 425 degrees F.
2. Combine parsley, rosemary, garlic, Dijon, and 1 tablespoon oil in a bowl. Season with salt and black pepper. Place 8 lemon slices and half of rosemary mixture underneath skin of chicken, dividing evenly. Rub remaining rosemary mixture over chicken, dividing evenly. Roast, on a rimmed baking sheet, 20 to 22 minutes.
3. Meanwhile, toss Broccolini, onion, red pepper, remaining 2 tablespoons oil in a bowl. Season with salt and black pepper. Remove baking sheet from oven and arrange vegetables around chicken. Bake until an instant-read thermometer inserted in the thickest portion of the chicken reaches 165 degrees F, 12 to 14 minutes.
4. Serve with red pepper for sprinkling.