

MARINA BAY NEWSLETTER

April 2018

Jim Winston 'eside'

Bob Stothart Vice Preside

Felicia Berger Secretary

Chris Beauvais





Tony Zambos

Laura Carlisle anad

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

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BOARD MEETING

Date: Wednesday, April 11, 2018 6:00 pm Place: Marina Bay Clubhouse 1030 US Highway 1 North Palm Beach, FL 33408 STO

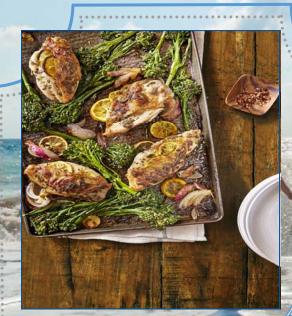
This is a reminder to all residents that dogs must be walked in the dog walking area. Signs are located in front of the upper guest parking area.

CIPHER

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



LEMON-ROSEMAR 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 rose-mary
- 1 large garlic clove, chopped
 2 tsp. Dijop mustard
- 2 tsp. Dijon mustard3 tbsp. extra-virgin olive oil,
 - divided
- න Kosher salt
- 80 Freshly ground black pepper
- 80 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.)
- ۶۰۰ 1 red onion, cut into 1/2" wedges

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1/2 tsp. crushed red pepper, plus more for serving

Instructions

- 1. Preheat oven to 425 degrees F.
- 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.
- 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.
- Serve with red pepper for sprinkling.