

CONTACT INFORMATION

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Carousel Times

Summer 2017

Ready or not!

Ready or not - the summer season is fast approaching! Over the past few months I have had a chance to get to know The Carousel in a whole new light and in large part it's thanks to all of you! I'm thankful to have taken on this position in the "second season" because it gave me an opportunity to ease into my new role. We've gotten many things accomplished and I'm looking forward to the next few months.

Just a few things to remember:

- Make sure your Condo Authorization list is up to date. We will not issue keys - even to family members - if they are not on your authorization list or without advanced notice.
- When you are visiting your unit - please sign in by the security office.
- Trash Chutes are the common household trash- not large boxes or renovation items.
- If you are renting your unit - be sure to provide a list of renters weekly.
- \$35 processing fee collected (cash) at check in for renters- not family and friends.
- June, July and August are packed with lots of family activities like Nightly Ice Shows, Movies on the Beach and Camp Carousel.

Remember - we are here for you. We work for you. If there is anything that you need just give us a call or send me an e-mail at Cheryl.potenza@carouselhotel.com
Here's to a great summer!

Condo Fees

Condo fee payments are due on the first of each month. The association depends on timely payment of assessments to maintain appropriate cash flow to properly manage the building and operate the association. **Late fees will be assessed after the fifteenth of the month.**

Your thoughts?

Are there any items that you would like to see in the Newsletter? All of you are a wealth of information and your feedback is important to me. Just let me know.

Mark your Calendars

Annual Owners Meeting
Saturday November 11, 2017
2:00 PM
Official notice is forthcoming



OC Air Show
June 17-18



Free Live Ice Shows
Every night except Friday
June 15 - August 20 at 6:30 PM



July 4th



Family Photo Night
Monday, Wednesday, Friday
4:30-6:30 PM



White Marlin Open
August 7-11



Movies on the beach
Every Wednesday 8:30 PM
June 7 - August 30



Endless Summer Cruisin
October 5-8



Camp Carousel
Scavenger Hunts, Artwork and
fun activities begin June 15

Bayside Storage Closets

Spring Cleaning.... that time of year when you take everything out of your unit and place it inside the Bayside Storage Closet - after all- that's what the closet is for right?

Yes - but we ask that you be mindful of the amount of items placed in the closet and how you are stacking them. Make sure you are leaving enough room for air to circulate and that you are not blocking the dryer vents. Your closet will thank you!

Also - in case you haven't been here in a while - during the off season we re-routed approximately 81 dryer vents so they now vent outside of the storage closet instead of inside.

Safety and Security

We love it when our owners come home! We ask that you sign in at the Security Office so that we know when you are here. There are various times when we may have to enter your unit for an emergency or just to make sure the heat is turned on. If we know that you are home - and we don't have to bother you - we won't!

Condo Corner - Summer Fruit Soup

There is nothing better than a nice chilled fruit soup when it's hot outside and you've been at the beach all day. Summer fruit soups are cool, refreshing and they tackle your sweet tooth. Some of us would rather have a candy bar but that's another topic!

I have made the recipe below after having my first ever bowl of cantaloupe soup on a cruise and now I experiment with all types of fruit. This recipe calls for White Zinfandel but you don't have to use wine. I actually substituted Moscato for the White Zinfandel (sweet tooth again) but you can use any kind of fruit nectar that you like.

Be creative and enjoy!

Cheryl

Ingredients:

2 cups ripe cantaloupe chunks, 1 ripe peach peeled, and cut into chunks
1 cup canned peach nectar, 1/2 cup White Zinfandel or 1/2 cup additional peach nectar, 2 tablespoons lemon juice, Sugar (optional), 1 cup raspberries, Mint sprigs.

Blend all ingredients until smooth **Except** raspberries and mint sprigs. Taste. Add sugar if desired. Pour soup into a container, cover and chill approximately 1 hour.

Pour soup into shallow bowls. Scatter raspberries on top and garnish with mint sprigs.