

2727 W. Dr. Martin Luther King Jr. Blvd., Ste 765 | Tampa, FL 33607 PHONE (813) 875-3000 | FAX (813) 870-3013



Tampa Medical Tower Newsletter



December 2013

Property Manager's Corner:

2013 has been a very busy and productive year for Tampa Medical Tower. We have come a long way in the last year and your support in the building upgrades and changes has been a positive influence on us motivating us to keep going. With that said, I am happy to announce that we are commencing a major renovation of the lobby, front entry and atrium starting TODAY! We will ring in the new year with a whole new look. We have design boards and selections in the management office should anyone want to see them before the project gets completed in the next four weeks. We are super excited about what's to come and know you will be too!

As we wrap up 2013, I wish you and your families the absolute best for a happy and healthy holiday season and New Year!

Dawn DiPietro
Property Manager



You can reach Security by calling 813-449-3177.

HAPPY HOLIDAYS

Please Note...

The Property Management Office will be closed on
 Tuesday, December 24th and
 Wednesday, December 25th and
 Wednesday, January 1st

The building will be closed on Christmas Day, the 25th and New Year's Day, the 1st, but will be open Christmas Eve, the 24th.

Holladay Properties
CALL CENTER

When you have Maintenance, Janitorial, or Security issues, please notify the

Holladay Properties
 Call Center @
1-888-774-2446
 OR
Sign up online at
www.holladaymob.com

Your request will be dispatched to the appropriate department. The Call Center is available 24 hours a day. Please notify the **Call Center** if you see anything in your office suite or the common areas that require attention.

Holladay Properties and your Tampa Medical Tower Staff wish every one of you a happy and healthy Holiday season.



Florida Prayer

Bless this house, oh Lord we cry,
 Please keep it cool in mid-July.
 Bless the walls where termites dine,
 And ants and roaches march in time.
 Bless our yard where spiders pass
 Fire ant castles in the grass.
 Bless the garage, a home to please
 Carpenter beetles, ticks and fleas.
 Bless the love bugs, two by two,
 The gnats and mosquitoes that feed on you.
 Millions of creatures that fly or crawl,
 In Florida, Lord, you've put them all!
 But this is home, and here we'll stay,
 So thank you Lord, for **INSECT SPRAY.**

-Author Unknown



Cardamom Snowdrop Cookies



Cookie Ingredients:

1 C unsalted butter, room temp
½ C powdered sugar
1 tsp pure vanilla extract
1-1/4 C almond meal
1-1/2 C all purpose flour
½ tsp salt

Topping Ingredients:

1 C powdered sugar
1 tsp cardamom

Instructions:

1. Preheat oven to 325.
2. Line baking sheet with parchment paper.
3. Using a standard mixer with a paddle attachment cream butter, ½ C powdered sugar and vanilla for several minutes till light and fluffy.
4. Sift flour and salt together.
5. Turn mixer speed down to low and slowly add the almond meal, then the flour. Scrape down the sides of the bowl once or twice for even mixing.
6. Use a teaspoon-sized scoop to measure out the cookies and roll in your hands into a ball. Don't skip this step!!
7. Bake for 15-20 minutes.
8. While cookies are baking, sift topping ingredients in a bowl.
9. When cookies are done and still warm, carefully coat each one in topping mixture and cool. When cookies are cool, toss again in topping mixture.

Iced Oatmeal- Applesauce Cookies



Ingredients:

4 tblsp unsalted butter, melted
1 C packed light brown sugar
½ C granulated sugar
1 large egg
½ C chunky-style applesauce
1-1/2 C old fashioned rolled oats
1-1/4 C all purpose flour
½ tsp baking soda
¼ tsp baking powder
¼ tsp coarse salt
1 C golden raisins
1-3/4 C confectioner's sugar
3 tblsp pure maple syrup

Directions:

Preheat oven to 350. Mix butter and sugars in bowl of mix fitted with paddle attachment. Mix on low speed till combined and add egg and applesauce. Mix till well blended – 2-3 minutes. Add in oats, flour, baking soda, baking powder and salt. Mix in raisins.

Using a 1-1/2" ice cream scoop, drop dough onto baking sheets lined with parchment paper, spacing 2 inches apart. Bake cookies until golden and just set, 13-15 minutes. Let cool on sheets 5

minutes. Transfer cookies to a wire rack set over parchment paper and let cool completely.

For icing, whisk confectioner's sugar, syrup and 3 tblsp water until smooth. Drizzle over cookies and let set.

Makes about 2-1/2 dozen. Once icing is set, cookies may be stored in single layers in airtight container for up to 3 days.



Ronald McDonald Holiday Wish List

Tampa: 35 Columbia Drive,
Tampa, FL 33606

St. Pete: 401 – 7th Ave South, St.
Petersburg, FL 33701

- \$10-\$20 Gift Cards for Walmart, Target or Publix
- Movie tickets
- Toys, board games
- Arts and crafts
- Sports t-shirts (all sizes)
- Sports stuff – balls, etc.
- Purses and wallets
- Books – all ages

Actual cost for a family to stay overnight = \$65. Suggested donation is \$10. Any amount you can donate to help cover the cost is appreciated.

Property Management Team At Tampa Medical Tower

Property Manager:
Dawn DiPietro – 813-875-3000
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Admin Assistant:
Lynn Drag – 813-875-3000
ldrag@holladayprop.com

Building Maintenance:
Julian Duque – 888-774-2446