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Tampa Medical Tower Newsletter October 2013

Property Manager's Corner:

Well – it has been one year since I came on board here at Tampa Medical Tower. I want to thank every one of you for working with me while I have attempted to solve some long-standing building issues. There is still a lot left to do, but we have accomplished quite a bit!

I really enjoy seeing and hearing from you all and hope to continue our great relationships.

Please do not hesitate to call, email me or just come up to the office (ring the bell). YOU, our tenants, are my #1 PRIORITY.

**Warmest wishes~
Dawn DiPietro
Property Manager**

OCTOBER IS:

- . Breast Cancer Awareness Month
GET THAT MAMMOGRAM!!
- . Diabetes Awareness Month
- . Clergy Appreciation Month

- 2 - National Custodial Worker Day
- 5 - World Teacher's Day
- 7 - World Smile Day 😊
- 7 - Columbus Day (2nd Monday)
- 16 - Boss's Day
- 27 - Mother in Law Day (4th Sunday)



Tampa Medical Tower Food Drive

**Collection boxes will be in
the Management Office,
Ste 765 – Oct 15-30 to
collect items for Feeding
America – Tampa Bay.**



Feeding America Tampa Bay needs the following nutritious foods:

- Canned Meats (tuna, chicken, ham, sausage)
- Canned Fruits & Vegetables
- Canned & Boxed Meals (soup, chili, stew, macaroni & cheese)
- Canned Beans
- Pasta & Rice
- Cereal (low sugar, high fiber)
- Peanut Butter (plastic container)
- Jelly (plastic container)

Please, NO:

- Rusty or Unlabeled Cans
- Perishable Items
- Homemade Items
- Noncommercial Canned Items
- Noncommercial Packaged Items
- Alcoholic Beverages & Mixes
- Open or Used Items



**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/day.

Congrats to the tenant event car wash winners!!!

Kathy Stephens #570
L. Velez #760
Liz Dobbs #150
Betty DeArmas #630



MARK YOUR CALENDAR

Oct 26-27 Hyde Park Village Art Fair, Tampa

Oct 25-27 John's Pass Annual Seafood Festival, Madeira Beach

Oct 26 Country Jubilee Heritage Village, Largo

Oct 26-27 Tarpon Springs Sponge Docks Art & Craft Fest, Tarpon Springs

Nov 16-17 Downtown Dunedin Craft Festival, Dunedin



You Know You're From FLORIDA If:

At cocktail parties, women are attracted to the guy with the biggest chainsaw.

Someone comes to your door to tell you they found your roof.



Dirt and Worm Cupcakes

Start with 24 white cupcakes

You will need:

- 1 cup boiling water
- 1 pkg (3 oz) Jello Orange flavor gelatin
- 2 cups Cool Whip – Thawed
- 48 Worm-shaped gummies
- 7 Oreos Finely crushed

* * * * *
Place cupcakes in muffin pan cups. Use a large fork to pierce holes at 1/4" intervals in tops of cupcakes.

Add boiling water to gelatin mix; stir 2 minutes until completely dissolved. Drizzle over the cupcakes with small spoon.

Refrigerate 3 hours or until gelatin is firm. When ready to serve, dip the bottom of the pan in warm water for 10 seconds, unmold cupcakes onto serving plate. Frost with Cool Whip and garnish with the gummy worms and crushed Oreos.



Severed Finger Sugar Cookies

1 pouch (17.5 oz) Betty Crocker sugar cookie mix

1 egg

1/4 C raw slivered almonds

1/4 C seedless strawberry jam

7 drops red food color

Heat oven to 350. Line cookie sheets with cooking parchment paper or silicone baking mat.

In medium bowl, mix cookie mix and egg, using fork or spatula, until well mixed and the texture of sand or brand crumbs. Squeeze handful of dough crumbs together to form small log or "finger". Score top of log with butter knife to shape the knuckles. Press 1 of the slivered almonds at one end to form the fingernail. Repeat to use all of the dough and refrigerate for 30 min.

Bank 15 minutes.

Cool completely, about 30 min.

Meanwhile, in a small bowl, mix jam and food color with whisk. Trim base of "finger" with a fork to give it a severed look. Dip base of finger into jam.

* the longer and thinner you shape the fingers, the more lifelike they will be.

* Since the dough does spread out, shaping longer fingers will work out better.