



# Tampa Medical Tower Newsletter

## December 2014



### Property Manager's Corner:

#### Fire Alarm Procedure

Unless otherwise notified in advance by the Building Management, any alarms, strobes, sirens, or emergency announcements that go off are to be considered and treated as real emergencies. All staff and patients should evacuate the building immediately. Please do not call the Management Office to verify alarm as we are focused on investigating the issue as well as assisting in evacuating the building of occupants. Please read your tenant handbook for specifics on building evacuation procedures and pass this information along to your staff to read and understand. Safety first! Thank you for your cooperation.

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Construction is officially underway on the 4<sup>th</sup> and 8<sup>th</sup> floors. While the common areas will not look so pretty for the next month or two, I assure you the results will be well worth the wait! As already conveyed, the restrooms on these floors will be out of order for the next month and signs are posted to redirect users to the floors below or above.

*Happy Holidays!*



Dawn DiPietro  
Property Manager



The building will be closed on Christmas Day, Thursday, Dec 25<sup>th</sup> and New Year's Day, Jan 1<sup>st</sup>.

The building will be open Christmas Eve, Dec 24<sup>th</sup> and the day after Christmas, Dec 26<sup>th</sup>.

**The Property Management Office will be closed on** Wednesday, December 24<sup>th</sup>, Thursday, December 25<sup>th</sup> and Thursday, January 1<sup>st</sup>.

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**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 & your Tampa Medical Tower Management Team wish all of you a happy and healthy holiday season!**

Property Manager:

**Dawn DiPietro – 813-875-3000**  
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Assistant Property Manager:

**Lynn Drag – 813-875-3000**  
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Building Maintenance:

**Julian Duque – 888-774-2446**



### December Tenant Spotlight



#### AmeriDrug Pharmacy

You and your patients' convenient on-site pharmacy is located on the 1<sup>st</sup> floor just left (west) of the building main entrance.

The pharmacy is open 8 – 5, Monday-Friday and provides free delivery and mail service.

For further information contact Mike Pissourios, the pharmacy Manager, at 813-871-2826.



## Holiday Morning Bacon, Egg & Cheese Ring

4 slices bacon, cut in half crosswise  
 1/3 cup plus 1 tablespoon milk  
 4 eggs, slightly beaten  
 Salt and pepper, if desired  
 1/4 cup chopped red bell pepper  
 1 can (8 oz) Pillsbury™ refrigerated crescent dinner rolls  
 1 cup shredded Mexican cheese blend (4 oz)  
 Chopped fresh cilantro, if desired  
 1 cup Old El Paso™ Thick 'n Chunky salsa, if desired

Heat oven to 375°F. Line large cookie sheet with cooking parchment paper. In 10-inch skillet, cook bacon over medium heat about 4 minutes or until cooked but not crisp, turning once. (It will continue to cook in oven.) Set bacon aside; drain all except 2 teaspoons bacon drippings from skillet.

In medium bowl, beat 1/3 cup of the milk, the eggs, salt and pepper with fork or whisk until well mixed. Stir in bell pepper. Pour egg mixture into skillet. As mixture heats, portions of eggs will begin to set. Gently push cooked portions with metal spatula to outside edge of skillet. Avoid stirring constantly. As more egg sets, push it to the edge and place it on top of the already set egg mixture. Cook 5 to 6 minutes or until eggs are thickened throughout but still moist.

Unroll dough; separate into 8 triangles. On parchment-lined cookie sheet, arrange triangles with shortest sides toward center, overlapping in star shape and

leaving 4-inch round circle open in center (see diagram). Crescent dough points may hang over edge of cookie sheet. Press overlapping dough to flatten.

Place bacon on each of the triangles. Sprinkle 1/3 cup of the cheese onto widest part of dough. Spoon eggs over cheese. Sprinkle with 1/3 cup of the cheese. Pull points of triangles over eggs and cheese, and tuck under dough to form ring (filling will be visible). Carefully brush dough with remaining 1 tablespoon milk; sprinkle with remaining 1/3 cup cheese.

Bake 20 to 25 minutes or until deep golden brown. Cool 2 minutes. With broad spatula, carefully loosen ring from cookie sheet; slide onto serving platter. Garnish with cilantro and salsa.



## Apple Cinnamon Bubble-Up Bake

Heat oven to 350°F. Grease 13x9-inch (3-quart) baking dish with shortening or cooking spray. In 12-inch skillet, melt butter over medium-high heat. Add apples; cook 10 to 12 minutes, stirring frequently, until softened and beginning to brown. Remove from heat.

Meanwhile, in large microwavable bowl, microwave cream cheese and powdered sugar uncovered on High 1 minute, stirring every 30 seconds, until softened. Stir until smooth, then slowly stir in milk. Stir in apple mixture.

Separate dough into 5 rolls; return icing to refrigerator. Cut each cinnamon roll into 6 pieces, and stir into apple mixture. Pour into baking dish.

Bake 26 to 32 minutes or until bubbling around edges and dough is baked through. Let stand 10 minutes. Transfer icing to quart-sized resealable food-storage plastic bag. Cut 1 corner with kitchen scissors, and drizzle over mixture.



## Breakfast Biscuit Buns

1 lb pepper bacon  
 1/2 cup finely chopped onion  
 1 can (16.3 oz) Pillsbury™ Grands!™ Homestyle refrigerated buttermilk biscuits  
 8 eggs  
 1/2 cup shredded smoked Cheddar cheese (2 oz)

Heat oven to 350°F. In 10-inch skillet, cook bacon over medium-high heat 10 to 12 minutes or until bacon is crisp; remove from pan to paper towels, and crumble. Remove all but 1 tablespoon bacon drippings from skillet. Add onion to skillet; cook and stir about 2 minutes or until onion is tender. In small bowl, mix onion and bacon. Set aside.

Spray 8 jumbo muffin cups or 8 (6-oz) custard cups with cooking spray. Separate dough into 8 biscuits. Place 1 biscuit in each muffin cup, pressing dough three-fourths of the way up sides of cups. Divide bacon mixture evenly among biscuit cups; crack an egg over each. Top with cheese.

Bake 30 to 35 minutes or until egg whites and yolks are firm, but not runny. Run small knife around cups to loosen. Serve immediately.