



## Tampa Medical Tower Newsletter November 2014

### Property Manager's Corner:

I'd like to take a moment to welcome our newest tenant BayCare Medical Group-General and Colorectal / Bariatric Surgery to our TMT community. They are located in the newly renovated suite 460. BayCare Medical Group now has four practices occupying our building including Neurology, Orthopedic Surgery and Behavioral Health.

Additionally, in the last month, other practices finalized their mergers: PCPA became part of the Family Medical Clinic (FMC) group and Solstas Lab Partners became part of Quest Diagnostics.

We want to congratulate all of these practices on their new endeavors and wish them all abundant success!!

*Dawn DiPietro*  
Property Manager

**Tampa Medical Tower  
will be officially closed  
on Thanksgiving Day.**



**Building is open on Friday 11/28.**

### 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.

### This Month In History:

- 1 – 1914 - The Bra was patented
- 9 – 1927 – Giant pandas discovered in China
- 10 – 1775 – Marine Corps Created
- 10 – 1951 – Direct Dial telephone service available coast-to-coast
- 10 – 1969 – Sesame Street premieres on TV
- 13 – 1927 – Holland Tunnel (NY) opens
- 14 – 1832 – First streetcar in operation
- 22 – 1963 – President Kennedy assassinated in Dallas

### CONFERENCE ROOM

The 3<sup>rd</sup> floor conference room is available for holiday parties, but is booking up quickly. It is also starting to book for 2015. Please get your booking requests in early. Send requests to Lynn at [ldrag@holladayprop.com](mailto:ldrag@holladayprop.com).



### Congratulations To Our Car Wash Raffle Winners!

The following people received a free car wash by signing up at our Tenant Appreciation Breakfast on 10/28.

<b>Alejandra Prevatte</b>	<b>850</b>
<b>Naomi Martinez</b>	<b>700</b>
<b>Carmen Ortez</b>	<b>620</b>

# Where Can You Find EVERYTHING You Want To Know About TAMPA MEDICAL TOWER???

**Go To:** <http://tampamedicaltower.medicaloffice.info/main.cfm?sid=introduction>

This link will take you to the Electronic Tenant Portal for Tampa Medical Tower. Bookmark this site and make it a “favorite”. Important announcements are posted as “alerts”. Emergency procedures are outlined clearly. Instructions for reporting maintenance problems, security information, building rules and regulations – all are outlined in detail on this site.

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## Spinach Pinwheel Appetizers

2 – 10 oz pkgs frozen chopped spinach, thawed, drained and squeezed dry in paper towels.

1 – 8 oz pkg cream cheese, softened

½ C mayonnaise

½ C sour cream

1 envelope ranch dip mix

1 jar bacon bits (or to taste)

4 green onions, chopped

1 – 8 oz pkg of 10” flour tortillas or wraps

In medium bowl, mix cream cheese, sour cream and mayo. Beat in dip mix. Add green onions, bacon bits and spinach – broken up into small clumps. Mix thoroughly. Spread mixture onto tortilla/wrap, leaving a ½” space around edge. Roll up tightly and wrap each one in plastic wrap. Chill for several hours or overnight. To serve: cut off ends and cut into ½” slices.

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## Zucchini Au Gratin for Thanksgiving

3 C shredded zucchini, shredded

1-1/2 tbsp butter

1-1/2 tbsp flour

¾ C milk

1 tbsp lemon juice

¼ tsp ground nutmeg

1 dash Tabasco sauce

1 egg, slightly beaten

3 tbsp fresh breadcrumbs

3 tbsp parmesan cheese



Melt butter in saucepan over medium heat and stir in flour. Add milk and stir until smooth. Add lemon juice, nutmeg and Tabasco sauce. Add zucchini and mix well. Stir in egg. Pour mixture into 8” pie plate or quiche pan. Combine breadcrumbs and cheese and sprinkle over the top. Bake at 450 degrees F for 35 minutes. Brown briefly under the broiler.