

Tampa Medical Tower Newsletter



February 2014



Property Manager's Corner:

I wanted to take time this month to thank the Tampa Medical Tower management team for all their hard work...all the time, but especially the last few months during the common area renovation. Julian goes above and beyond daily to keep this building running as smoothly as possible, which can often prove challenging. He is extremely flexible with his schedule; working late nights and weekends often & without complaint. He is a true asset to all of us! Lynn is amazing and does so much behind the scenes for all of us. Her work here has proven invaluable time and time again. Our other team members: Richard, Sam, Terri & Darrell are the icing on the cake here at TMT. They all make such an enormous impact on the daily function of this building. I am truly grateful and blessed to get to work alongside these people every day!

Dawn DiPietro
Property Manager

Holladay Properties



☎ CALL CENTER ☎

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

Holladay Properties
Call Center at
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 requires attention.

All employees in the building must use the upper deck of the parking garage and the east rear side area of the ground parking – from the UPS and Fed Ex boxes back. We are requiring this so that your patients will have the most convenient parking spaces at the front of the building. *If our security guard sees that you have parked in a patient spot, he will be asking you to move your vehicle.*



Free (or cheap) for Kids in February:

Check out Barnes & Noble. There is usually a free story time and craft event weekly.

Michaels: Participating stores have 2-hour craft classes for kids 5+ for \$2.

Chick-Fil-A – Tyrone Mall. Kid's Corner Story Time on Friday mornings.

Tampa Medical Tower Management Team

Property Manager:
Dawn DiPietro – 813-875-3000
ddipietro@holladayprop.com

Maintenance Manager:
Julian Duque – 813-875-3000
For maintenance requests, please call 1-888-774-2446

Assistant Property Manager
Lynn Drag – 813-875-3000
ldrag@holladayprop.com





White Chocolate Popcorn Hearts

These delicious treats couldn't be easier to make. And with the help of a little food coloring and a heart shaped cookie cutter they are the perfect Valentine's Day goody. **Gluten-free and nut-free**, these allergy friendly delights are just right for sharing at school.

Ingredients:

- 4 cups popped popcorn
- 2 cups mini marshmallows
- ½ cup white chocolate
- 2 tbsp butter
- Salt to taste
- Red food coloring (optional)

1. Grease 8" x 8" square baking dish
2. Pop popcorn and sprinkle with salt.
3. In a large pot, melt butter over medium heat.
4. Add marshmallows and chocolate to pot and stir until melted.
5. Add 3-4 drops of red food coloring (optional).
6. Remove pot from heat and add the popcorn. Stir until all pieces are coated with the mixture.
7. Pour mixture into the greased pan and press down evenly.
8. Once mixture is cool enough to handle, but not hardened, use a greased cookie cutter to create heart shaped treats.

ROSE COLOR MEANINGS



Red	Red roses represent love, beauty, courage and respect.
White	White is the color of purity and innocence. It also represents silence or secrecy, reverence and humility.
Pink	Appreciation, "Thank you", grace, perfect happiness, and admiration
Dark Pink	Send roses of this color to show appreciation or gratitude.
Light Pink	Admiration, sympathy
Yellow	Joy, gladness, friendship, delight, the promise of a new beginning
Orange	Desire and enthusiasm
Red and White	Given together, these signify unity.
Red Rosebud	A symbol of purity and loveliness
White Rosebud	Symbolic of girlhood
Thornless Rose	Signifies "Love at first sight".



Feb: **National Cherry Month**

Feb 26 is **National Pistachio Day**.

Pistachio-Cherry Crumble



Ingredients

- Unsalted butter for greasing pan
- 5 cups pitted cherries (2 pounds whole or 1 1/2 pounds pitted), thawed if frozen
- 1/2 cup plus 1 tablespoon light brown sugar, divided
- 1 tablespoon fresh lemon juice
- 1/3 cup plus 1 tablespoon all-purpose flour, divided
- 1/2 cup shelled, unsalted pistachios
- 1/3 cup rolled oats
- 4 walnuts, shelled
- 1/4 teaspoon ground cardamom
- 1/4 teaspoon salt
- 4 tablespoon unsalted butter, melted

Heat oven to 350°F. Butter a 9" pie pan. In pan, mix cherries with 1 tablespoon sugar, juice and 1 tablespoon flour. In a food processor, pulse remaining 1/2 cup sugar, remaining 1/3 cup flour, pistachios, oats, walnuts, cardamom and salt until nuts are finely chopped, 1 to 2 minutes. Stir in butter; sprinkle topping over cherries. Bake until juices bubble thickly and topping is browned, 25 minutes. Serve warm or at room temperature.