

## Skyline Tenant Newsletter

### January 2017



#### New Tenant!

Please help us in welcoming our newest tenant, Dr. Rafael Prieto and Interventional Pain Center. This is the practice's second location, the first being located at the Hendersonville Medical Center. They will be opening January 3, 2017 in Suite 730



#### New Common Area LED Lighting

You may have noticed the hallways are a little brighter these days. We recently completed a project that involved replacing the common area lights with new LED fixtures. In addition to the benefit of having brighter hallways, these new lights are LED and will help the building be more energy efficient. Please let us know what you think!



#### January in Nashville

##### What to do in Nashville now!

- [All the Cool Kids By Nashville the Beautiful](#) @ 12th & Porter - January 20
- [The Beach Boys](#) @ Ryman Auditorium - January 24
- [The Music of David Bowie with the Nashville Symphony](#) @ Scherhorn Symphony Center - January 27
- [Smashville Outdoor Rink](#) @ Music City Walk of Fame Park - November 19-February 20
- [Harlem Globetrotters](#) @ Bridgestone Arena - January 15
- [AMSOIL Arenacross](#) @ Bridgestone Arena - January 28
- [A Gentleman's Guide to Love and Murder](#) @ TPAC - January 24-29
- [Zoo Run Run](#) @ Nashville Zoo at Grassmere - January 21

See details and more @ [visitmusiccity.com](http://visitmusiccity.com)

#### Sharing / Promoting

Do you have news you'd like to share or services you'd like to promote within the building? Please use us as your means to do so. We would be happy to attach a flyer to our newsletter or include the information in it. Please email, fax or drop by with the information by the 20<sup>th</sup> of each month for publication in the next newsletter.



## Holladay Properties CALL CENTER



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

**Holladay Properties**  
**Call Center @**  
**1-888-774-2446**

They will dispatch the request 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.

### Upcoming Holidays

|        |                            |
|--------|----------------------------|
| Jan 13 | Ntl. Rubber Duckie Day     |
| Jan 16 | Martin Luther King Jr. Day |
| Jan 25 | Ntl. Opposite Day          |
| Jan 28 | Fun at Work Day            |
| Feb 2  | Groundhog Day              |
| Feb 5  | Superbowl Sunday           |

### Property Management Team at Skyline

**Julie Bandy**  
Senior Property Manager  
[jbandy@holladayprop.com](mailto:jbandy@holladayprop.com)  
615-294-5186

**Brandon Drake**  
Junior Property Manager  
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615-878-3248

Maintenance  
**Brad Pierce**  
1-888-774-2446

### Ingredients

4 large, meaty short ribs  
2 tablespoons vegetable oil  
1 large shallot, minced  
2 carrots, finely diced  
2-3 cloves garlic, peeled and smashed  
1/4 cup soy sauce  
2 cups red wine  
2 cups beef broth  
2 bay leaves  
2 2-inch sprigs rosemary  
4 2-inch sprigs thyme  
salt and pepper to taste  
chives for garnish

### Directions

Heat the oven to 350°F (180°C). Heat the vegetable oil over high heat in a large oven-safe pot. Dry and salt the short ribs and sear the meat on every side in the hot pan. Remove the meat and set the heat to low. Add the shallots, carrots, and garlic, along with a pinch of salt, to the pot. Cook, stirring occasionally until the shallots are translucent. Turn the heat to high and add the wine. Scrape up any browned bits at the bottom of the pot, then add the meat back to the pot, along with the bay leaves, rosemary, and thyme. Pour in the soy sauce and as much beef broth as necessary to cover the short ribs. Put the lid on, bring to a boil on the stove, then carefully move the pot and its contents to the heated oven. Cook in the oven for 3 ½ hours, adjusting the heat as necessary to maintain a steady simmer. The meat is ready when it falls off the bone. Set a colander over a large bowl and pour the contents of the pot into the colander. Chill the braising liquid until the fat rises to the surface. Skim off as much fat as you can with a large spoon. Boil the liquid until its reduced to a thin sauce-like consistency. Lower the heat to medium and add the meat and other contents of the colander to the pot with the sauce to warm up.

## Braised Short Ribs



### DON'T FORGET ABOUT THE WEBSITE

It is your tenant handbook at your fingertips. It contains a directory of doctors/practices, tenant forms, a link to the online work order system, important numbers and much more.



[www.skylinemedicalplaza.medicaloffice.info](http://www.skylinemedicalplaza.medicaloffice.info)