

## **Skyline Tenant Newsletter** **August 2015**

*We're Still  
Here!*

Summers on and business for some, slows down and changes take place. We here at Holladay have experienced some change, and due to these changes: births, personnel changes, building changes, and others, we have not gotten to visit all of you as much as we would like. You might be thinking, "I just saw one of them," and you may have, but we want everyone on our campus to always feel like we are aware of their unique wants and needs. We are always just a short email away or phone call away. Please reach out to us if you ever have a question or concern. New ideas for improvement are always welcome!

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### **New Security Company**

As many of you know, last week our beloved Mr. Bell retired. Before this happened, we had decided to move to a new security company, but held off until his retirement. As of August 1<sup>st</sup>, Murray Guard will be taking over on-site security for our half of the campus. Please take a moment to meet the new guards and be patient with them as they learn the campus. We will be updating their info soon!



### **Music City in August**



- **Tomato Art Fest @ East Nashville** - August 7-8
- **Second Saturday Outdoor Cinema @ The Belcourt Theatre**: Now-September 12
- **The Color Run Night 5K @ The Fairgrounds Nashville** - August 15
- **Music City Hot Wing Festival** - August 14th and 15th - Riverfront Park
- **Nashville Originals Restaurant Week** - August 24-30

For more details please see Visit Music City @ [www.visitmusiccity.com](http://www.visitmusiccity.com).

### **Common Area Renovation**

As most of you on the upper floors have already noticed we have begun common area renovations on the floors, elevators, and trim. Over the next few weeks we will continue to work on weekends and afterhours, and you should see the building slowly transform. We ask for your patience as we work on modernizing our campus and improve the overall experience of everyone that sets foot on campus. If you experience any difficulties caused by the renovations or have any questions please feel free to contact us!



## Holladay Properties CALL CENTER



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

**Holladay Properties**  
**Call Center @**  
**1-888-774-2446**  
**Or**  
***www.HolladayMob.com***

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.

3	National Friendship Day
10	S'mores Day
13	Left-Handers Day
16	National Airborne Day
26	Tug-of-War Day

### Property Management Team at Skyline

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Maintenance  
***Scott Hauskins***  
1-888-774-2446



### 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.

## Grilled Tomato Skewers on Toast

### Ingredients:

about 1 pound of cherry tomatoes  
3 Tablespoons olive oil or grape seed oil  
1 teaspoon Worcestershire sauce  
2 cloves of garlic, finely minced  
salt and pepper to taste  
about 10-12, 8" bamboo skewers  
Sliced crusty bread  
1 cup of ricotta cheese/ softened goat cheese



### Directions:

Soak and fully immerse bamboo skewers in water for about 30 minutes  
In large bowl, combine oil, Worcestershire and garlic. Allow marinade to sit for about 15 minutes.  
Wash and dry cherry tomatoes. Remove the stems if you want. Keeping them on just makes them prettier, then you can pull them off before serving.  
Add cherry tomatoes to marinade bowl and toss to combine and coat tomatoes.  
Skewer about 4-5 tomatoes on each bamboo skewer. Sprinkle salt and pepper to taste on each tomato skewer.  
Heat Grill to medium/high heat.  
Reserve the leftover marinade and brush them on the sliced crusty bread. If you need more marinade, just add a little more oil to the bowl.  
Grill tomato skewers on each side for about 3-4 minutes, or until they are cooked. Cooking time will vary depending on the heat of your grill and size of your cherry tomatoes.  
After tomatoes are cooked, grill both sides of the bread till crispy.  
Spread cheese on slices of bread and top with tomatoes. Remove stems if you want before serving.  
Makes about 10-12 skewers.

### DON'T FORGET ABOUT THE NEW 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)