



# Baypoint Commerce Center

Managed by Jeffrey Management

Fall 2014

## Holidays ahead

As the holiday season approaches, life quickly becomes a whirlwind of shopping, parties, exchanging gifts with friends, festive family meals, and gatherings with those we love. It is also a good time to remember those who are less fortunate.

To make that more convenient, we are again partnering with Metropolitan Ministries for food and toy drives. The Thanksgiving Food Drive will start soon, with barrels placed in each building lobby on October 15th. The donated food will be picked up on November 13th and distributed to needy families in time for Thanksgiving. Requested foods include:



- |                          |                          |                              |
|--------------------------|--------------------------|------------------------------|
| Turkeys                  | Boxed Macaroni & Cheese  | Canned Cranberry Sauce       |
| Cereal                   | Fresh Bread              | Cans or Packets of Gravy     |
| Canned Fruit             | Canned Vegetables        | Dessert Mixes                |
| Canned Yams              | Bagged or Canned Beans   | Packaged Cookies or Pastries |
| Bagged or Boxed Stuffing | Bags of Rice             | Boxed Jell-O & Pudding       |
| Peanut Butter            | Canned or Boxed Potatoes | Gift Cards for Groceries     |

After the barrels are picked up on November 19th, we will replace them with boxes for the Christmas Toy Drive, which will run until the toys are collected on December 17th. We will be collecting new, unwrapped toys, games, and books, which will go to children who might otherwise not get anything for Christmas.



## Wellness Fair

We're pleased to announce that we will be holding a Wellness Fair for Baypoint tenants on October 22, 11:00 am to 2:00 pm. Vendors such as Walgreens, Beyond Aveda Salon, Fit Life Foods, Rollin' Oats, Anytime Fitness, and Essentials Massage will be on site providing flu shots, massage, aromatherapy, product samples, demonstrations, and health educational materials. More info will come soon, but make plans now to join us on October 22nd as we focus on health and wellness.



## Management

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It's that time of year again when it's all pumpkin, all the time. Try this recipe from *Southern Living*.

## Caramel-Pecan-Pumpkin Bread Puddings

### BREAD PUDDINGS:

- 4 large eggs
- 2 (15-oz.) cans pumpkin
- 1-1/2 cups milk
- 1 cup half-and-half
- 1 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon vanilla extract
- 1 (12-oz.) French bread loaf, cut into 1-inch pieces (about 10 cups)



### CARAMEL-PECAN SAUCE:

- 1 cup pecans, chopped
- 1 cup firmly packed light brown sugar
- 1/2 cup butter
- 1 tablespoon light corn syrup
- 1 teaspoon vanilla extract

1. **Prepare Bread Puddings:** Whisk together eggs and next 8 ingredients in a large bowl until well blended. Add bread pieces, stirring to thoroughly coat. Cover with plastic wrap, and chill 8 to 24 hours.
2. Preheat oven to 350°. Spoon bread mixture into 11 (6-oz.) lightly greased ramekins. (Ramekins will be completely full, and mixture will mound slightly.) Place on an aluminum foil-lined jelly-roll pan.
3. Bake at 350° for 50 minutes, shielding with foil after 30 minutes.
4. During last 15 minutes of baking, prepare Caramel-Pecan Sauce: Heat pecans in a medium skillet over medium-low heat, stirring often, 3 to 5 minutes or until lightly toasted and fragrant.
5. Cook brown sugar, butter, and corn syrup in a small saucepan over medium heat, stirring occasionally, 3 to 4 minutes or until sugar is dissolved. Remove from heat; stir in vanilla and pecans.
6. Remove bread puddings from oven; drizzle with Caramel-Pecan Sauce. Bake 5 minutes or until sauce is thoroughly heated and begins to bubble.

### TRY THIS TWIST

One-Dish Caramel-Pecan-Pumpkin Bread Pudding: Prepare recipe as directed in Step 1. Spoon chilled bread mixture into a lightly greased 13- x 9-inch baking dish. Cover with aluminum foil. Bake, covered, at 350° for 35 minutes. Uncover and bake 15 minutes. Proceed with recipe as directed in Steps 4 through 6.

## Tenant News

We're very pleased to **WELCOME** these new tenants to Baypoint:

**Attorney Hanks, PA** — Madison

**Peter J. Crosa & Company** — Madison

**Sunstate Accounting & Tax Services** — Franklin

**Congratulations** to **KB Environmental Services** for expanding their space in the Pinellas building, and to **Modern Business Associates** for expanding - again! - in Hendry.

And **Thank You** to the following tenants who have renewed their leases:

**Cook & Phillips Financial** — Glades

**Poli Solutions Consulting** — Madison

### October is Fire Drill Month

When you hear the alarm, be prepared to evacuate the building quickly and in an orderly fashion. Your cooperation is appreciated.



### REMINDER — Vendor Insurance Required

**Any vendor who works on Baypoint property — movers, installers, equipment or supplies delivery, shredders, vending machine providers, coffee service, repairs, carpet cleaners, auto detailers, etc. — MUST provide us with a Certificate of Insurance that meets our requirements for coverage.**

If you contract with a vendor for any such service, or are already using such services, please let Management know and ask your vendor to provide us with the proper certificate. If you have any questions about what is required, please contact us for information.

**PSSST - Holiday Party Details Coming Soon**