

ATRIUM ANGLES

QUARTERLY PROPERTY NEWSLETTER
July-August-September 2014



TENANT EVENTS

JULY

July 1-31 Hug for Our Soldiers
Collection – Snacks

July 1 DeVry

July 4 4th of July

AUGUST

Aug 1-15 WINGS School
Supply Drive

Aug 6 PACE

Aug 7 adidas Sale

Aug 20 Trash Talk

Aug 21 Costco

SEPTEMBER

Sept 1 Labor Day

Sept 11 Marriott

Sept 18 One Bite at a Time
Pork Sliders

Sept 25 Sam's Club

Atrium Corporate Center Wins 2013-2014 International TOBY Award!



Pictured from left to right: Jamie Britton, Kimberly-Clark Professional, Associate Marketing Director of Health & Wellness; Timothy Steve Harrison, FMA, LEED GA, RPA, TOBY Awards Committee; Clarice Gunther, RPA, CBRE, General Manager; Zach Resnick, Spear Street Capital; Deb Gallet, CBRE Director; Jodette Bender, CBRE, Real Estate Services Administrator; Patricia Schwarze, BOMA/Suburban Chicago Executive Director; Richard W. Greninger, CPM, BOMA International Chair and Chief Elected Officer

Atrium Corporate Center won the **International Level TOBY Award** for the 250,000 – 499,999 Square Foot Category. Reaching this pinnacle first required winning both the local and regional levels of the competition.

Atrium Corporate Center was one of 14 properties honored by the commercial real estate industry with The Outstanding Building of the Year® (TOBY®) Awards June 24th at the BOMA International annual conference in Orlando, Florida.

The winners were recognized for excellence in office building management and operations in specific categories of building size or type. Judging is based on community impact, tenant/employee relations programs, energy management systems, accessibility, emergency evacuation procedures, building personnel training programs and overall quality indicators. A team of expert industry professionals also conducted comprehensive building inspections at the local level.

Winning was not possible without the continued support of our Tenants and Vendors – THANK YOU!!! If you would like to see our awards, feel free to stop by the Management Office.



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Atrium Corporate Center has a new look and logo. Expect changes to begin in September.



Contractor's Corner

Reprinted with permission from Noland Sales.







Atrium Corporate Center will be installing new carpeting throughout the month of August. Meet the installer, **Noland Sales**...

Noland Sales Corporation was established in 1976 by Donald F. Chassee. Since he retired, we have continued to provide the high standards of service, quality and personal attention established by Mr. Chassee. Our diverse service market extends from local, to national, as well as international. Our alignment with the top flooring manufacturers allows us to provide a comprehensive choice of floorcovering designs. All of our installers are hand-picked, licensed, union members. They are continually trained with the most current flooring installation techniques.

Noland Sales Corporation is a superior, floorcovering contractor that endeavors to provide consistency and quality through experience and continuous education; of products, installation, and services, by a staff that is committed to you, the customer.

Think GREEN

Our single stream waste and recycling programs conserved the following resources year-to-date

-  **88,086 kW-hrs of electricity** - Enough to power 7 homes for a full year
-  **2,003 gallons of oil** - Enough energy to heat and cool 9 homes for a full year
-  **475 gallons of gasoline** - Enough gasoline to drive 13,300 miles
-  **347 mature trees** - Enough to produce 4,299,330 sheets of newspaper
-  **138,810 gallons of water** - Enough to meet the fresh water needs of 7,392 people for a year
-  **84 cubic yards of landfill airspace** - Enough for the disposal needs of a community of 1,284

BBO IQ

If you enjoy a good cookout, you probably don't want bacteria and illness to crash it. These simple food safety tips will help.

Do you keep it all clean?

After handling raw meat, always wash your hands, utensils and platters with warm soapy water. And use clean platters or utensils to handle cooked meat.

Do you know your times and temps?

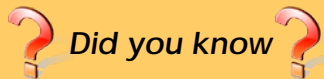
- ✓ Cook or freeze within:
 - One to two days for poultry
 - Four to five days for other meats
- ✓ Thaw before cooking (in the fridge or microwave)
- ✓ If marinating, do it in the fridge.
- ✓ Cook to:
 - 165° F for poultry
 - 160° F for ground meat
 - 145° F for steaks and other meats
- ✓ Toss food left out more than two hours (one hour if it's 90° F or higher out).



CBRE



ATRIUM
CORPORATE CENTER



Did you know?

"Stewardesses" is the longest word typed with only the left hand.

And "lollipop" is the longest word typed with your right hand.