



May 2012



Throughout its 138-year history, the Kentucky Oaks has collected its own traditions, featuring a namesake race, a special flower, an official cocktail and; as of 2009 ; an official charity partner that makes the Oaks not only a great sports and entertainment experience but also a party with a purpose. The Oaks has also adopted a signature color -- one that has us tickled PINK.

THE 138<sup>TH</sup>  
 RUNNING OF  
 THE KENTUCKY  
 DERBY & OAKS

**Kentucky Oaks**  
 CHURCHILL DOWNS  
 Friday, May 4th

**Kentucky Derby**  
 CHURCHILL DOWNS  
 Saturday, May 5th



The race is known as "The Fastest Two Minutes in Sports" for its approximate duration, and is also called "The Run for the Roses" for the blanket of roses draped over the winner. There are 13 total races scheduled for the day, with the Kentucky Derby running as Race No. 11, post time is 6:24 pm. The gates open at 8:00 a.m. with a first race post time of 10:30 a.m.

For more information visit: [www.kentuckyderby.com](http://www.kentuckyderby.com)

### NCT ICED TEA "JULEP" SOCIAL

It's that time of year again in the Bluegrass State and NCT Management wants to celebrate the season with you. Please join us in the National City Tower Lobby on May 1st as we will host our annual iced tea "julep" social at 2:00 p.m. to help kick off your Derby week festivities.



#### MINT "JULEP" NCT STYLE

- 8 oz. Southern Style Sweet Tea
- 1 sprig Fresh Mint

SERVED ON THE ROCKS

With a Cookie

### SPRING BLOOD DRIVE AT NCT

**Help  
 Save  
 A Life!**



On **Tuesday, May 8th from 9:30 a.m. to 1:30 p.m.** in the **19th floor conference room**, National City Tower and The American Red Cross will be hosting a blood drive. To make your appointment or if you have any questions, please call the building management office at 589-4280. Walk-ins will also be accepted.

Why Give? Every two seconds someone in the United States needs blood. Only 5% of the eligible U.S. population donates blood in any given year. Healthy donors are the only source of blood.

*The need is constant. The gratification is instant. Give blood.*

## May 2012

- 1st Iced Tea Social  
*2:00 p.m.*
- 4th 138th Kentucky Oaks
- 5th 138th Kentucky Derby
- 7th Monday Morning  
Perk-Up
- 8th Spring Blood Drive
- 13th Mothers Day
- 19th Armed Forces Day
- 28th Memorial Day  
*Building Management  
Office and PNC Bank will  
be closed*



Leased and Managed by  
**Cassidy Turley**

Suite 1640  
502.589.4280 TEL  
502.589.0245 FAX  
www.nationalcitytower.com

## GOT DRY CLEANING?

One of the great amenities offered to National City Tower tenants is the dry cleaning service provided by Sam Meyers. Pick-ups and Drop-offs are weekly on Tuesdays and Thursdays via the drop box located in the basement level of NCT. Sam Meyers dry cleaning bags are available in the Building Management Office on the 16th floor in suite 1640.



\$13.97 2-piece pant/skirt suit  
\$7.64 Dry cleaned dress shirt  
\$2.47 Pressed and laundered dress shirt

For a complete price list or questions regarding the Towers dry cleaning service, contact Sam Meyers at 459-4885.

## CONGRATULATIONS TO ALL WINNERS!

**Administrative Assistant Day**– We had some great nominations and found it impossible to come up with just one winner for this year’s Administrative Assistant Award. Our two way tie for runner up, receiving a gift card to Panera Bread goes to; **Sandy Terry and Erin Robbins** with Humana. The first place prize, receiving a Z Spa massage gift card, goes to **Karen Zipp** with Humana. Thanks to all those who submitted entries and congratulations to all of the NCT administrative assistants on a job well done!

**Jelly Bean Winner**– Congratulations to **Kim Davis** with Humana. Her guess of 1,888 jelly beans won her a gift card to Panera Bread, the jar and all 1,878 jelly beans inside. Thank you to all those who participated.

## THE DISH: CRAVINGS A LA CARTE

### CHOCOLATE CHIP PIE

#### Ingredients

##### Pie:

- ◆ 2 3/4 cups all-purpose flour
- ◆ 1 1/2 teaspoons salt
- ◆ 1 teaspoon baking soda
- ◆ 1 1/4 teaspoons baking powder
- ◆ 1 cup (2-sticks) unsalted butter, softened
- ◆ 1 1/2 cups packed light brown sugar
- ◆ 1/2 cup granulated sugar
- ◆ 3 large eggs

- ◆ 1 tablespoon vanilla extract
- ◆ 3 cups semisweet chocolate chips
- ◆ 2 cups chopped walnuts, optional

##### Whipped Cream:

- ◆ 2 pints (4-cups) heavy cream
- ◆ 1/4 cup confectioners' sugar
- ◆ 1/4 cup miniature semisweet chocolate chips

#### Directions

Preheat oven to 350 degrees F. Grease 2 (9-inch) pie plates; set aside.

In a large bowl, sift together the flour, salt, baking soda, and baking powder. In the bowl of an electric mixer, cream together butter, brown sugar, and granulated sugar. Add the eggs, 1 at a time, beating until incorporated. Beat in the vanilla. Add flour mixture, a little at a time, and mix until fully combined. Fold in the 3 cups chocolate chips and, if desired, the walnuts. Divide the dough between the prepared pie plates and smooth the tops with a spatula.

Bake about 30 minutes or until pies are golden and slightly firm to the touch but still soft. If the pies begin to darken too much before they are baked through, cover with foil and continue baking. Let pies cool completely on a wire rack.

While the pies cool, whip the cream and confectioners' sugar until soft peaks form (tips curl). Fold in the chocolate chips. Refrigerate whipped cream until ready to use. Spread the whipped cream over the pies and serve.



Realty  
Advisors



THIS NEWSLETTER IS PRINTED ON 100%  
POST-CONSUMER PAPER UTILIZING A SOLID INK  
GREEN ENERGY STAR QUALIFIED PRINTER

