

In this issue:

- Tru by Hilton Albany Airport—A Look Inside!
- Electric Vehicle Charging Stations Are Here!
- The Perfect Chili for Game Day - Or Any Day!

The Park Perspective

A Newsletter for the Tenants of Airport Park

Winter 2020
Volume XX, Issue 1

Tru by Hilton Hotel Update

BA Hospitality LLC is proud to announce the opening of the **Tru by Hilton Albany Airport**. The 106-room hotel opened on Friday, January 17, 2020 and features amenities such as energy-efficient rooms, open workspaces in the lobby, complimentary breakfast bar, 24-hour fitness center, indoor salt-water swimming pool, high-speed Wi-Fi, walking trails and a 24/7 grab-and-go market with food and beverages. The Tru by Hilton Albany Airport is conveniently located less than a mile from the Albany Airport and offers a complimentary airport shuttle for hotel guests.

See additional photos inside! Any questions? Want to learn more?
Email our General Manager **Kyle Dzembo** at kyled@prestigehg.com



We Applaud You! 🖐️



SUNY Empire State College and The New York State Department of Labor signed an agreement to create the Empire State Career Connector, a program to connect individuals to growing jobs sectors and the education they'll need to take advantage of emerging opportunities. "The demands of the workforce are changing rapidly, and we need to think differently about how we educate people in this new world," said SUNY Empire State College President Jim Malatras. The program will work with individuals throughout the process to identify jobs, provide the training and education needed, and then help connect individuals to a job upon completion. The Empire State Career Connector will help prepare workers for the future and address workforce gaps today.

The team at MD&A spent 2019 getting involved and helping out their local community. They donated computers to local schools and held a food drive that not only collected food but raised over \$350. They helped the City Mission by restoring buildings to help families get off the street and into affordable housing. In addition, this Christmas they worked with an Adopt a Family program to purchase gifts for a single mother and her eight children. The company came together and was able to get the family everything that they wanted on their list. Keep up the good work!



Congratulations

Jolyn C. Sweet, E.A.
on your well-deserved promotion
to Senior Paralegal!

**Lavelle
& Finn**
LIMITED LIABILITY PARTNERSHIP
Attorneys At Law

Jolyn@lavelleandfinn.com | (518) 869-6227 x115

Lavelle & Finn is pleased to announce that Jolyn C. Sweet, E.A. has been promoted to Senior Paralegal. Jolyn joined Lavelle & Finn in January 2013 and has become a vital part of their estate administration and tax practice areas. Says Partner Amy L. Earing, "Jolyn's hard work, dedication and experience make her an invaluable member of our team. She is a pleasure to work with and we know she will continue to grow within the industry." Congratulations Jolyn!



Electric Vehicle Charging Stations

British American is proud to announce the completion of the installation of 5 new Electric Vehicle Charging Stations in Airport Park. Located in the parking lots of 11, 19, 29 and 40 British American Blvd as well as 7 Airport Park Blvd, these charging stations have helped to decrease greenhouse gas emissions by 9,144kg—that's like planting 234 trees and letting them grow for 10 years! If you'd like any additional information or to find out about the charging fees associated with use of the new charging stations, reach out to us via email at victoriaf@britamerican.com.

Connect with us!

Did your company change email addresses?

Are you not receiving Park Updates?

Make sure we have your updated contact information!

Send the name and email address of the person in your office who should be receiving

Park updates to: victoriaf@britamerican.com



Connect with British American for available space updates, Airport Park news alerts and industry insight.

Airport Park Perks

Shaker Ridge Country Club

Corporate Discounts on golf memberships- (518) 869-0246

Childtime of Latham

Infant Care & Preschool Options—(877) 624-2602

Pickles Deli

Daily specials, delivery- (518) 786-1653

Multi-Use Fitness Path

Bike/Walk/Jog—Located behind 13 Cornell Road

Electric Vehicle Charging Stations

Located in the parking lots of 11, 19, 29 & 40 British American Blvd. and 7 Airport Park Blvd.

Tru by Hilton Albany Airport

Less than 1 mile from Albany Airport - (518) 801-0600

Welcome to Airport Park!

Block, Longo, LaMarca & Brzezinski P.C.

43 British American Blvd

ECD Digital Strategy

19 British American Blvd—Workspace

Tenant Updates

ECG Consulting Group has extended their lease at 40 British American Blvd

Rehfuß Law Firm has extended their lease at 40 British American Blvd

Electronic Business Products has extended their lease at 4 Airport Park

Centene Management Company has extended their lease
at 10 British American Blvd

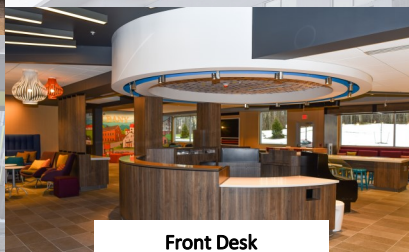
More Photos! Tru by Hilton Albany Airport



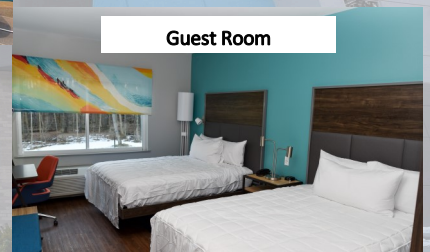
Lobby Workstations



Lobby



Front Desk



Guest Room

COMMERCIAL CORNER

23 British American Boulevard

- Up to 17,994 rentable square feet available
- First floor space features private, covered patio
- Floor to ceiling windows allow for abundant natural light



12 Cornell Road

- First Floor Space with Entrance Directly off Lobby
- Class A Office Building
- Updated Common Areas and Ample Parking

For more information on available space, contact:

Tim Canavan

(518) 786-6000(w) | (518) 339-4961(c)
tcanavan@britamerican.com



BRITISH AMERICAN

EXPERIENCE · PROFESSIONALISM · UNPARALLELED QUALITY

Winter Eats

The Best Classic Chili

- 1 tbsp olive oil
- 1 medium yellow onion (diced)
- 1 pound ground beef
- 2 1/2 tbsp chili powder
- 2 tbsp ground cumin
- 2 tbsp granulated sugar
- 2 tbsp tomato paste
- 1 tbsp garlic powder
- 1 1/2 tsp salt
- 1/2 tsp ground black pepper
- 1/4 tsp ground cayenne pepper—optional
- 1 1/2 cups beef broth
- 1 (15 oz) can petite diced tomatoes
- 1 (16 oz) can red kidney beans, drained/rinsed
- 1 (8 oz) can tomato sauce
- Cheese/Sour Cream/Tortilla Chips for Topping



Add the olive oil to a large soup pot and place it over medium-high heat for two minutes. Add the onion and cook for five minutes, stirring occasionally. Add the ground beef to the pot and break it apart using a wooden spoon. Cook for six to seven minutes, until the beef is browned, stirring occasionally.

Add the chili powder, cumin, sugar, tomato paste, garlic powder, salt, pepper and optional cayenne. Stir until well combined.

Add the broth, diced tomatoes (with their juice), drained beans and tomato sauce. Stir well and bring the liquid to a low boil. Reduce the heat (low to medium-low) to gently simmer the chili, uncovered, for 20-25 minutes, stirring occasionally.

Remove pot from the heat. Let the chili rest for five to ten minutes before serving. Top with shredded cheese, sour cream, tortilla chips

[Recipe Courtesy of The Wholesome Dish](#)



THE PARK PERSPECTIVE
BRITISH AMERICAN

19 British American Boulevard
Latham, NY 12110