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It's Mum Season!

Tag us in your favorite fall pic of Airport Park

The Park Perspective

A Newsletter for the Tenants of Airport Park

Fall 2018
Volume VI, Issue 4

The Benefits of Coworking

Remote workers, entrepreneurs and freelancers alike are trading in their home offices (and all the distractions that come with them) for coworking spaces. You've probably heard of coworking – locations have been popping up all over the Capital Region and right here in Airport Park, but what are the benefits to working out of a shared space vs. staying home?

Infrastructure – Enjoy quality, high-speed internet connection, color printing and access to scanners and fax machines, not to mention coworking spaces are often outfitted in the latest trends in ergonomic office furniture. Utilize a standing desk or cozy up on a couch with a built-in laptop desk. Coworking spaces, like WorkSpace: Airport Park, are designed to maximize convenience, productivity and comfort.



Networking – While some isolation is needed to focus, many people benefit from social interaction with coworkers. Coworking spaces are utilized by professionals with like values – entrepreneurial spirit, creativity and flexible workdays – and they often come from a variety of professional backgrounds. Most coworking spaces promote collaboration, designating private conference rooms and breakout areas for teamwork. Plus, working around high-caliber professionals can be motivating and socializing during the workday can have positive effects on your health.

To learn more about WorkSpace: Airport Park, visit www.britamerican.com/available-space.





Airport Park Perks

Shaker Ridge Country Club

Corporate discounts on golf & memberships - (518) 869-0246

CDTA ShuttleFly

For a stress-free commute - (518) 482-8822

North Country Academy

Pre-School, childcare & other school services - (518) 783-2062

Pickles Deli

Daily specials, delivery - (518) 786-1653

Multi-Use Fitness Path

Bike/Walk/Jog—Located behind 13 Cornell Rd.

Electric Car Charging Stations

Located in the parking lot of 19 British American Blvd.

Hampton Inn & Suites

Meeting space for under 30 people - (518) 782-7500

Hilton Garden Inn & Grand American Grill

Meeting space for up to 110 people - (518) 464-6666

Welcome to Airport Park!

Bay State Elevator

4 Airport Park Boulevard

Prudential Insurance

40 British American Boulevard

Malaya Services Corp.

WorkSpace @ 19 British American Boulevard

Tenant Updates

Foresters Financial renewed their lease at 43 British American Boulevard.

Martin, Harding and Mazzotti expanded their space at 13 Cornell Road.

We Applaud You!

To recognize your organization or employees in the next issue of The Park Perspective, please email Samantha Dreverman at samanthad@britamerican.com.



COMMERCIAL CORNER

15 British American Boulevard

- Class A office building with approximately 2,510 rentable square feet available
- New roof, HVAC system and professionally designed common areas
- Easy walk to the multi-use trail, deli and daycare



4 Airport Park Boulevard

- Approximately 10,391 square feet configured as 1,175 SF office and 9,216 SF warehouse
- Ceiling height is 20 ft. to the underside of the bar joist
- Features one overhead door and two 8x9' dock doors
- Located across from the park's deli and multi-use fitness trail



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For more information on available space, contact:

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Tenant Focus



This year, Marvin and Company is celebrating 95 years as Certified Public Accountants and Consultants. In honor of this milestone, they are giving back to the clients and community that impacted the evolution and growth of their company through the My95 campaign.

To write their My95 story, each employee has been allotted \$95 to make a difference in any way they choose. "In business and in life, making a difference is what it's all about. So in commemoration of our 95th year of service, we asked ourselves how each Marvin and Company employee might demonstrate that commitment in their own way, through their own personal lens," said Kathleen Kirvin, marketing manager.

Many employees have contributed to local organizations, such as The Addictions Care Center of Albany, Double H Ranch and SPCA. Accountant Danna Toews-Letourneau donated her \$95 to the Troy High School Masterminds Team to send them to a national competition, a trip they were unable to afford without her contribution.

Assurance associate Josh Kirby was inspired to spend his \$95 on random acts of kindness when he gave a homeless man the only thing he had in his wallet— a Chipotle gift card. "I have decided to spend my \$95 on 9 \$10 Chipotle gift cards. The leftover \$5 will go to one of the gift card recipients to enjoy some chips and guac along with their burrito. I realize, of course, that \$95 in Chipotle gift cards is not going to change the world. But, if it can put a smile on even one person's face like it did for the man I met in Schenectady, it will be well worth it."

To see all of Marvin and Company's My95 stories, follow "Marvin and Company, P.C." on social media or visit www.marvincpa.com/news-and-events/my-95.



Route 7

Amenities at the Entrance to Airport Park

Restaurants | Coffee | Banking | Hotels | Small Business
Health & Wellness | Convenience Stores | Pet Care | Shopping

Food & Coffee

This issue, we're featuring the many food and coffee options that are available just a short walk or drive away. Grab a quick bite to eat, have lunch with a client or fulfill your everyday caffeine fix, all within 2 miles of Airport Park.



- Ario's Pizza {Pizza, subs, salads & catering}
- Control Tower Ice Cream {Hard & soft serve ice cream}
- Dunkin Donuts {Fast food, coffee}
- El Charro {Authentic Mexican cuisine}
- Galleria 7 {Open air food market}
- Garden Bistro 24 {Locally sourced soups, salads & sandwiches}
- Innovo Kitchen {New American, burgers & cocktails}
- McDonald's {Fast food}
- Mercato's III {Traditional Italian cuisine}

- Pebble's Asian Fusion {Classic & new-age Asian cuisine}
- Scarborough's Restaurant {Farmhouse-style comfort foods}
- Seoul Korean {Traditional Korean cuisine & sushi}
- Shalimar {Traditional Pakistani & Indian cuisine, lunch buffet}
- Starbucks {Fast food, coffee}
- Subway {Fast Food}
- The Stuffed Rooster Café {Scratch-made daily specials}
- Tailored Tea {Tearoom serving breakfast and lunch}
- Wendy's {Fast food}

Let's get social!



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



Enter to win a \$50 Starbucks Gift Card!

Like **British American** on Facebook and share one of our available spaces



Follow **@BritishAmericanDevelopment** on Instagram and tag us in a photo of Airport Park

On or before November 9, 2018.

Must be a tenant of Airport Park to be entered.
Winner will be drawn at random and announced on social media.

Fall Eats

PUMPKIN WONTON RAVIOLIS

- | | |
|-------------------------------|---|
| 1 stick unsalted butter | 48 wonton wrappers |
| 2 cloves garlic, minced | 1 1/2 cups shaved parmesan cheese |
| 1 15 oz. can of pumpkin puree | 6 sage leaves, rolled and thinly sliced |
| Kosher salt | Freshly ground pepper |
| 1/4 teaspoon chili powder | |
| 1/4 cup pine nuts | |
| 1 large egg | |

Melt 2 tablespoons of the butter in a large skillet over medium heat. Add the garlic and heat it for a couple of minutes (don't brown it). Add the pumpkin, 1/2 teaspoon salt and the chili powder. Cook this filling for a few minutes, stirring occasionally, to warm it and cook off some of the excess liquid. Remove from the heat and let it cool slightly. In a small skillet, toast the pine nuts and set aside.

Next, make browned butter: In the same small skillet, melt the remaining 6 tablespoons butter over medium-high heat; let it cook and bubble up for an additional minute or so, until the foam is golden brown. Watch it carefully and take the pan off the heat as soon as it's ready. Finally, beat the egg with 1 tablespoon cold water. Now you're ready for Operation Ravioli.

Bring a pot of salted water to a boil. Lay out a few wonton wrappers at a time and spoon about 2 teaspoons of the pumpkin mixture in the middle of each one. Then, one at a time, dab your finger into the egg wash mixture and "paint" around the pumpkin on the wrapper. Lay a second wonton wrapper on top of each one, match up the edges and press the two wrappers together, gently pressing out any air bubbles as you go. To seal the ravioli, use a knife or square cutter to neatly trim the edges.

Drop a few ravioli at a time into the boiling water. Boil them for 1 1/2 to 2 minutes, then remove. Spoon the browned butter over the ravioli, then sprinkle on the parmesan shavings, toasted pine nuts and a little pepper.



Recipe Courtesy of
Lee Drummond
The Pioneer Woman



THE PARK PERSPECTIVE

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