

The 1100 Louisiana Times

A mix of fun facts, useful building info, and Houston living...

JUNE ISSUE
713.759.9923

AROUND THE BUILDING

Special Points of Interest:

- Building Management Office Hours are 7:30 am - 5:00 pm.
- Contact Roman Perez at (713) 759-9923 for all parking needs and concerns.
- Contact Roseanne Martinez for all Concierge questions.
- Contact Bushra Salman for information on Fire Warden training and Notary Public Services.
- CONCIERGE ONLY ACCEPTS CHECKS. NO CASH OR CREDIT CARDS.

Editor: Bushra Salman
713.759.9923
Visit us at
www.1100louisiana.com

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The 1100 Louisiana Plaza

Last fall we announced our plaza redevelopment project, and as you are aware we are well under way with the renovation and the new estimated completion date is August. The plaza will feature a large water feature that was designed by world renowned WET Design. WET Design is most famous for their design of the Bellagio Fountains in Las Vegas. Although the progress may seem slow, a tremendous amount of work has gone on behind and below the scenes. Did you know there is almost 5000 feet of piping under the plaza to supply the feature? The water feature will be highlighted by over 375 lights and will provide a vibrant atmosphere at night. We also welcome the addition of some green space to the plaza with trees, ground cover and grass. Look for further updates in our newsletter and an invitation to the "Opening" of the Plaza.

The Lights Out Houston Initiative

We would like to take this opportunity to thank everyone who participated in the Lights Out Houston program on April 25th. Because of programs such as these, we are able to reduce wasteful electricity consumption. We would like to encourage everyone to continue to turn off all non-essential lights and equipment when not in use and don't forget to turn off the lights if you work late or on weekend. Changing our personal habits when it comes to energy use, does not only result in savings and electrical efficiencies for property owners and tenants alike, but also helps to enhance our planet.



Smoking Policy

As a reminder, the "No Smoking" Policy in this building conforms to the City of Houston ordinance #86-1311 and states that there is absolutely no smoking in public areas including all restrooms, elevator lobbies, stairwells and hallways. **The only designated smoking area is located on the ground floor of the 1100 Smith parking garage. The City of Houston also prohibits smoking within 25 feet of any building entrance.**

Green News

Hines is proud to announce that 1100 Louisiana has received the EPA's Energy Star Award certification for the fourth year in a row. Hines, the EPA's ENERGY STAR Partner of the Year in 2001, 2002 and 2003, as well as the recipient of the EPA's Sustained Excellence in Energy Management award in 2004, is proud to participate in the ENERGY STAR program, considering it a sound and responsible business decision.

New Assistant Property Manager

Julie Goodell has replaced Dan Gesin as Assistant Property Manager at 1100 Louisiana. You may contact Julie at (713) 759-9923.

Concert Corner

Tim McGraw	6/01	Woodlands Pavilion
Lil Wayne	6/03	Arena Theatre
Matt Costa	6/04	Meridian
The Cure	6/09	Toyota Center
Lifehouse	6/10	Verizon Wireless Theater
Natasha Bedingfield	6/11	Verizon Wireless Theater
Chicago & Doobie Brothers	6/14	Woodlands Pavilion
Jonny Lang	6/19	Verizon Wireless Theater
Cyndi Lauper & The B-52s	6/21	Woodlands Pavilion
Carrie Underwood	6/21	Ford Park
Stone Temple Pilots	6/28	Woodlands Pavilion

Theater District

Company	5/30—6/08	Hobby Center
Sweeney Todd	6/03—6/15	Alley Theater
La Sylphide / A Doll's Houston	6/05—6/15	Wortham Theater

SPORTS ARENA

Houston Astros Home Game Schedule

6/06 - 7:05 pm

Astros vs. St. Louis Cardinals

6/07 - 6:05 pm

Astros vs. St. Louis Cardinals

6/08 - 1:05 pm

Astros vs. St. Louis Cardinals

6/10 - 7:05 pm

Astros vs. Milwaukee Brewers

6/11 - 7:05 pm

Astros vs. Milwaukee Brewers

6/12 - 1:05 pm

Astros vs. Milwaukee Brewers

6/13 - 7:05 pm

Astros vs. New York Yankees

6/14 - 6:05 pm

Astros vs. New York Yankees

6/15 - 1:05 pm

Astros vs. New York Yankees

6/24 - 7:05 pm

Astros vs. Texas Rangers

6/25 - 7:05 pm

Astros vs. Texas Rangers

6/26 - 7:05 pm

Astros vs. Texas Rangers

6/27 - 7:05 pm

Astros vs. Boston Red Sox

6/28 - 6:05 pm

Astros vs. Boston Red Sox

6/29 - 1:05 pm

Astros vs. Boston Red Sox

6/30 - 7:05 pm

Astros vs. Los Angeles Dodgers



Concierge Discounts

Stamps	\$8.40
Edward's Cinema	\$6.00
Fiesta Texas	\$28.00
Fiesta Texas (Season Pass)	\$64.86
Schlitterbahn—New Braunfels (Adult)	\$35.95
Schlitterbahn—New Braunfels (Child)	\$28.45
Schlitterbahn—Galveston (Adult)	\$31.38
Schlitterbahn—Galveston (Child)	\$27.05
Splashtown	\$19.29
Splashtown (Season Pass)	\$58.98

***Tickets located in suite 2250
Concierge accepts checks only***

BOOK FAIR!



The Book People
USA from
Scholastic will be
In the 1100 Louisiana Tunnel
on June 4th—6th.

There will be a wide variety of
books for all ages.

See you there!

Hines - 1100 Louisiana Blood Drive

Wednesday, June 18th
9:00am - 1:00pm
51st Floor

To schedule an appointment, log in to Digital Donor and enter sponsor code 0395
or contact Bushra Salman at (713) 759-9923.

Around Town

Houston Public Central Library Grand Re-Opening

May 31 & June 1, 10 am - 5 pm & 1 pm - 5 pm

Where: Central Library

www.houstonpubliclibrary.org

The Houston Public Central Library re-opens its doors after a two-year, \$15 million renovation. The celebration kicks off with a dedication ceremony followed by a weekend festival featuring library tours, author readings, musical entertainment, games and crafts, and a celebration of the new World Languages Collection. All events are free and open to the public.

KBR Kids Day Along Buffalo Bayou

June 14, 10 am - 2 pm

Where: Sabine Promenade & Tapley Tributary

www.buffalobayou.org

Join Buffalo Bayou Partnership for a day filled with family fun, hands-on educational activities, music, food, park performers and boat rides on the bayou!

Downtown Tours

Every Monday, Wednesday & Friday, 10 am & 1:30 pm

Start/End: Visitors Center at City Hall, Advance reservations required

www.visithoustontexas.com

Downtown tours include the downtown tunnel system, historic places and panoramic views from the city's best observation spots.

Tunnel Walk & Rail Tour

Every Monday - Friday, 9:30 am - 11:30 am

Start/End: Jason's Deli, Advance reservations required

www.discoverhoustontours.com

Enjoy this guided tour of downtown Houston's 6.5 mile tunnel system as well as sites throughout downtown and surrounding neighborhoods along the METRORail line.

You'll have to work *around*, not with, some people

Life's lessons often pop up at the least expected moments. That's what one young man discovered when one of his dreams came true. He'd wanted nothing more than to continue studying what he loved. When he first learned he'd been accepted to the graduate program at the university of his choice, he was overjoyed. He would be working with the sharpest minds in his field. He would also be leaving his family—even his country, India—behind. But the young man knew what he wanted and was willing to make these sacrifices. However, when he arrived at the school and met his advisor, he was sorely disappointed. The advisor was a bitter man who seemed to have no other goal than to make life difficult for others. This held especially true for the young and eager student, who felt targeted by the advisor. Eventually, the situation grew so tense between the two that the young man considered making another sacrifice: giving up his two years of study, his school of choice, his brilliant colleagues. He was willing to go anywhere else and start over with a clean slate. When he relayed this plan to his best friend, a graduate student from China, the friend shared this piece of wise advice: "You can leave this school and the work you have done so far. But if you leave to run away from this man who is giving you so much trouble, one thing I am sure of—another just like him will appear in your life and begin troubling you again. Your 'teacher' has arrived, my friend. But the 'lesson' he has for you is not one in engineering." The student, understanding the wisdom in his friend's advice, stayed and worked out his troubles, successfully finishing the graduate program. Though it wasn't easy, he learned how to handle the difficult and powerful people in his life. The former student is now a professor at one of the world's best engineering institutes, where he often shares the hard lesson he learned with dreamers who are just beginning to navigate the world.

CELEBRATIONS

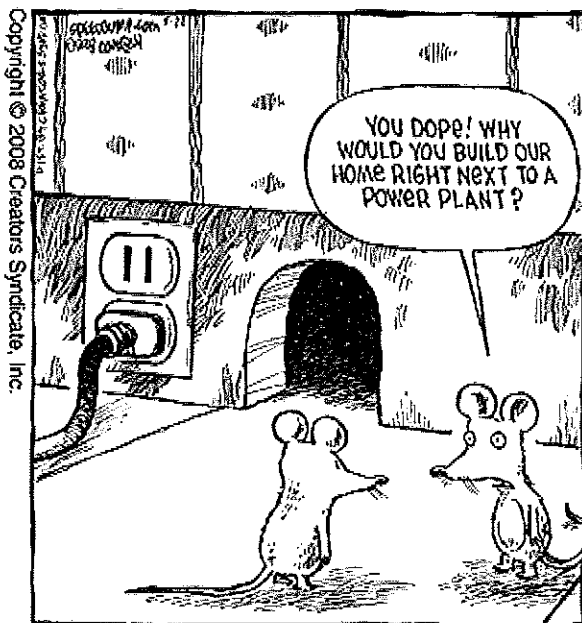
Father's Day, June 15

The first Father's Day was observed in 1910. It was the inspiration of Sonora Dodd, who hit on the idea while listening to a Mother's Day sermon the previous year. Her own mother had died in childbirth when Sonora was 16. She helped her father, William Smart — a Civil War veteran who had moved his family to a farm in Washington State — to raise the newborn, along with her four other brothers. Sonora had long held her father in high esteem, but it was not until she was an adult with her own family that she realized the hardships and sacrifices he had made as a single parent. Sonora approached the Spokane Ministerial Alliance with the idea of creating a day to honor fathers. She suggested that the observance take place on June 5th, her father's birthday, but the alliance chose to make it the third Sunday in June. Today, Father's Day has become a day not only to honor fathers but also all men who serve as father figures, such as stepfathers, uncles, grandfathers, and male friends of the family.



SPEED BUMP

DAVE COVERLY



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Recipe of the Month - Summer Pizza

- 4 tomatoes, seeded and chopped
 - 1 teaspoon salt
 - 1 small red onion, cut into thin slices
 - 10 ounces fresh mozzarella, cut into small cubes
 - 6 tablespoons chopped fresh basil
 - 1/4 teaspoon fresh-ground black pepper
 - 2 (12 inch) store-bought pizza shells, such as Boboli
 - 1/2 cup grated Parmesan
 - 2 tablespoons olive oil
1. Heat the oven to 450 degrees F. Put the tomatoes in a strainer set over a medium bowl. Toss with the salt and let drain for 15 minutes.
 2. In a medium bowl, combine the drained tomatoes with the onion, mozzarella, basil, and pepper. Top each pizza shell with half of the tomato mixture.
 3. Sprinkle the pizzas with the Parmesan and drizzle with the oil. Bake directly on the oven rack until the cheese just melts, about 8 minutes.

Yield: 4 servings