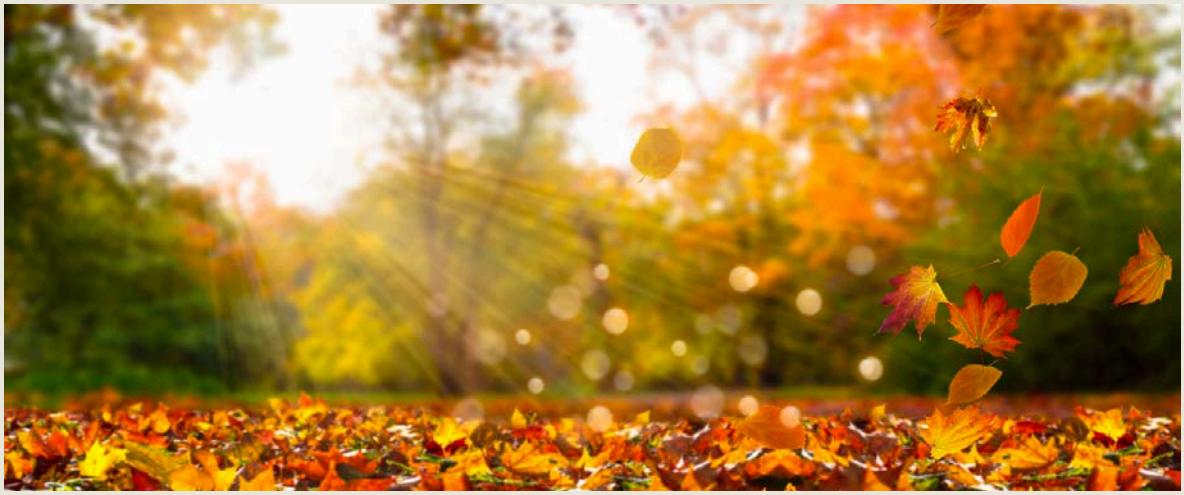
2025

TORRANCE CIVIC PLAZA

FALL ✦ NEWSLETTER



"Autumn...the year's last, loveliest smile." - William Cullen

In this newsletter you can expect:


- Important Dates
- Updates & Events
- Community Events
- Property Contacts & Reminders
- Fun Dates
- Feel Good News
- Recipe of the Month


# Important Dates

Monday September 1st: Labor Day Management & Engineering Offices are Closed

Friday September 19th: Autumn Harvest Event

October: Halloween Office Decoration Contest- Details to follow

October 1st-31st: Breast Cancer Awareness

## MANAGEMENT OFFICE HOURS

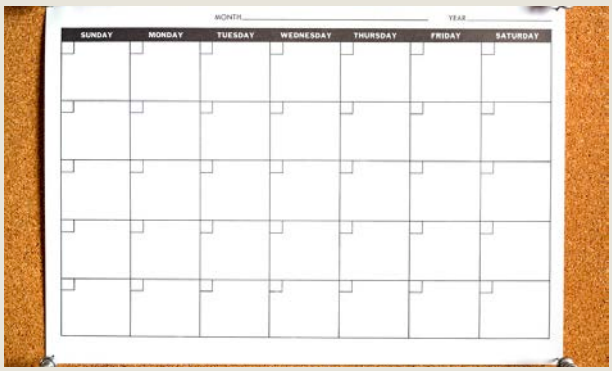
Monday-Friday
8:30am-5:30pm

## PHONE

(310) 316-4290

For Service Requests Login To The Tenant Portal
www.torrancecivicplaza.com




# Updates & Events

## September: National Preparedness Month

Have Emergency packs ready with water, non-perishable food, first aid kit, extra of prescribed medication, flash light and any other tools that can be helpful.

Install apps such as Watch Duty for wildfire maps and alerts and Shake Alert LA for earthquakes.

Put a plan together on finding a shelter plan, evacuation route, household communication plan(consider how elderly and/or members of your family with disabilities will need assistance). Check if you need to update your emergency kit.

FOR MORE INFORMATION

CLICK HERE



## Coming Soon



**Autumnal Harvest Event**
**Join us for**
**Coffee & Donuts**
**Meet our Property Manager!**
**Friday September 19th**



**HALLOWEEN OFFICE DECOR CONTEST!**
**ENTER YOUR SPOOKY OFFICE FOR A CHANCE TO WIN A GIFT CARD!**
**DETAILS TO FOLLOW .**

Please join us for City of Hope Fundraiser for Breast Cancer Awareness. Details to follow.



**Football Pool**

**Weekly winners will get a a $20 gift card. Participate in every game, you will be registered in a raffle $100. Details to follow.**

# COMMUNITY

## EVENTS

TORRANCE TOGETHER

## A SEASON OF FALL FUN

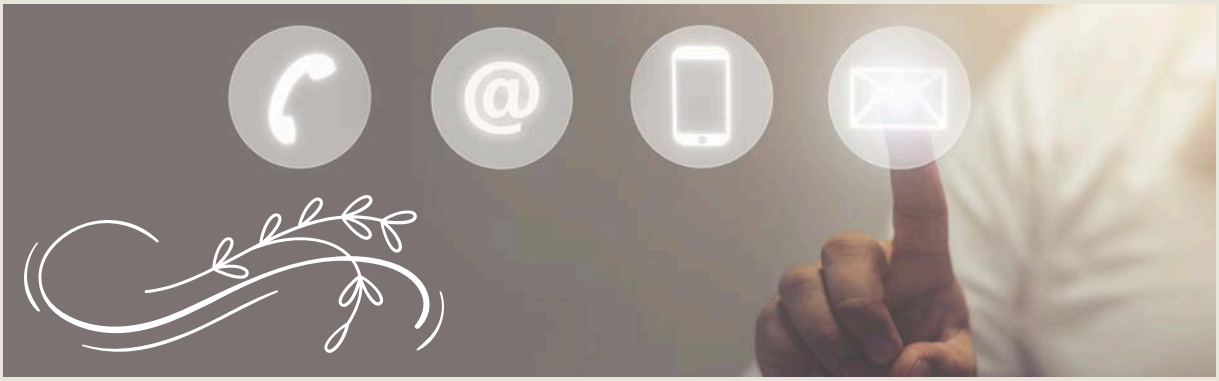
- SEPT 12 — STATE OF THE CITY 2025
- SEPT 19 - 21 — LOS ANGELES INTERNATIONAL UKULELE FESTIVAL
- SEPT 27 - 28 — SYNERGY: TSUCHIGUMO X UNI TONE (CULTURAL SHOW)
- OCT 4 — LA IDOL MATSURI 2025
- OCT 11 — 11TH ANNUAL SOUTH BAY'S GOT TALENT
- OCT 4 — SCAREDOWN IN DOWNTOWN TORRANCE
- OCT 4 - 31 — MR. JACK O LATERN PUMPKIN PATCH
- NOV 15 - 16 — 56TH ANNUAL HOLIDAY ARTS & CRAFTS FAIRE
- SEPT 28 OCT 26 NOV 23 — TORRANCE ANTIQUE STREET FAIRE
- NOV 15 - 16 — HOLIDAY ARTS & CRAFTS FAIRE (TORRANCE CRAFTSMEN'S GUILD)

For More information on any of these events

CLICK HERE



# Property Contacts



## Management Office Staff

### Harry Sixta

Torrance Civic Plaza
Property Manager



### Tiffany Williams

Torrance Executive Plaza
Property Manager



### Roxana Pinto

Property Administrator



## Maintenance Staff

Carlos Gonzalez
Delfino Vidal

## Management Office Contacts

| | |
|---|---|
| PHONE NUMBER: 310-316-4290 | AFTER HOURS EMERGENCY PHONE NUMBER: 310-316-4290 PRESS 4 |
| General Mailbox<br>torranceadmin@mullerco.com | 3838 Carson Street Suite 100<br>Torrance CA 90503 |

## Fun Dates!






<u>September</u>
Honey Month

<u>September</u>
National Indoor Plant Week-
3rd Week of




<u>September 25th</u>
National Comic Book Day



<u>October</u>
National Pizza Month

<u>October</u>
Pet Peeve Week-2nd



<u>October 25th</u>
Howl at the Moon Night



## Feel Good News

**911 SOCCER CHAT?!**

A 4-year-old called 911 to talk about soccer, and instead of scolding him, Detroit police turned it into a joyful visit and birthday surprise for his brother. The officers brought gifts, a soccer net, and made the boys honorary helpers for the day.

CLICK HERE



## Recipe of the Month: Creamy Lasagna Soup



**Ingredients:**

- 1 lb ground beef (or Italian sausage)
- 1 medium onion, chopped
- 3 cloves garlic, minced
- 1 can (14.5 oz) diced tomatoes
- 1 cup heavy whipping cream
- 1 can (6 oz) tomato paste
- 1 can (15 oz) tomato sauce
- 4 cups beef broth (or chicken broth)
- 2 cups water
- 1 tbsp Italian seasoning
- 1 tsp dried basil
- 1/2 tsp red pepper flakes (optional)
- 8 oz broken lasagna noodles
- Salt and pepper, to taste
- 1 cup ricotta cheese
- 1 1/2 cups shredded mozzarella cheese
- 1/4 cup grated Parmesan cheese
- Fresh basil or parsley, for garnish

Start by heating a large pot over medium heat and adding the ground beef (or sausage). Cook it until browned, breaking it up with a wooden spoon as it cooks. Drain any excess fat if necessary. Next, stir in the chopped onion and minced garlic, sautéing them for about 2-3 minutes until the onion is soft and translucent. Add the diced tomatoes, tomato paste, and tomato sauce, followed by the beef broth and water. Bring the soup to a simmer, then stir in the Italian seasoning, dried basil, and red pepper flakes (if using). Season the soup with salt and pepper to taste. Once the soup is simmering, break the lasagna noodles into pieces and add them to the pot. Cook for about 10 minutes, or until the noodles are tender and the soup has thickened slightly. While the noodles cook, combine the ricotta cheese, 1/2 cup of mozzarella, and Parmesan in a small bowl. After the noodles are done, lower the heat and stir in 1 cup of heavy whipping cream. This will give the soup a rich, creamy texture. Next, add spoonfuls of the ricotta mixture to the soup, gently stirring it in to create creamy pockets of cheese. Finally, top the soup with the remaining mozzarella cheese and cover the pot for a few minutes to let the cheese melt. Serve the soup in bowls, garnished with fresh basil or parsley for a burst of color and flavor. This creamy lasagna soup is the perfect way to enjoy all the comfort of lasagna in a cozy, creamy bowl.



*Thank you for reading!*

