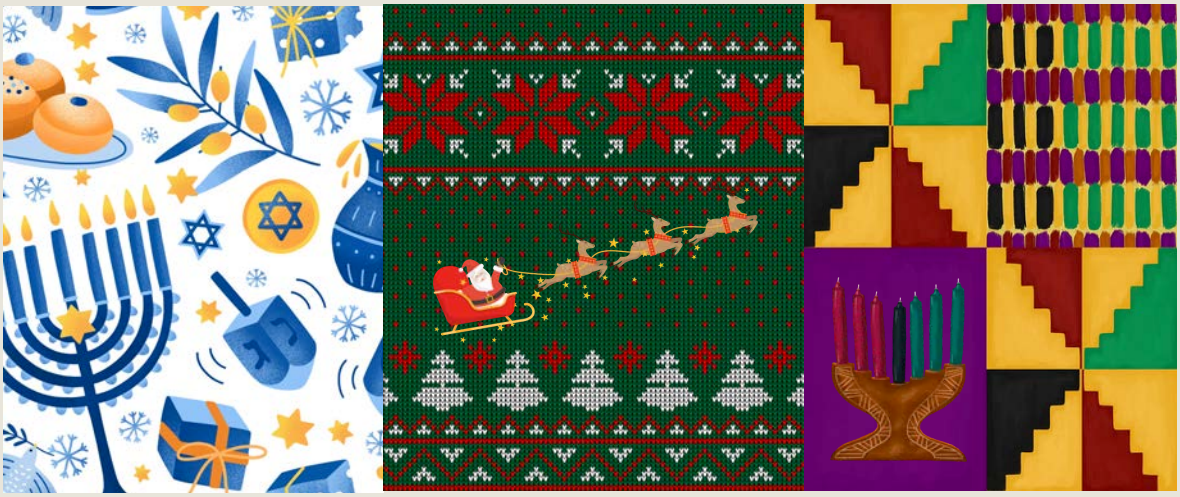
2025

TORRANCE CIVIC PLAZA

HOLIDAY NEWSLETTER



"Winter is the time for comfort, for good food and warmth, for the touch of a friendly hand and for a talk beside the fire: it is the time for home." – *Edith Sitwell*

In this newsletter you can expect:

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

Important Dates

Nov. 17th thru Dec. 15th: Food for Kids Donations

Nov. 27th - 28th: Thanksgiving
-Management Office is Closed

December 11th: Tenant Holiday Breakfast

MANAGEMENT OFFICE HOURS

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

PHONE

(310) 316-4290

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

the Muller company

The Muller Company is proudly supporting Food for Kids Drive. Please see the shopping list below. All donations should be brought to our Management Office located in 3838 W. Carson Street Suite 100 Torrance, CA 90503. You can also bring your donations to the Holiday Breakfast Event on Thursday, December 11th.



FOOD for kids

The Volunteer Center South Bay-Harbor-Long Beach
1230 Cravens Avenue Torrance, CA 90501
(310) 212-5009
info@volcenter.org

THE VOLUNTEER CENTER
South Bay - Harbor - Long Beach

SHELF-STABLE SHOPPING LIST

Donate any of the items below to help us feed local students in need!

***-Indicates urgent needs this year.**

PANTRY DONATION LIST

Cereal*
Oatmeal*
Granola Bars
Canned Fruit
Raisins
Apple Sauce
Fruit Cups
Canned Vegtables
Canned Tuna/Meat
Chili
Jello
Instant Mashed Potatoes
Enchilada Sauce*
Nacho Cheese*
Jalapeños*
Refried Beans*
Peanut Butter*
Jelly*
Macaroni & Cheese*
Pasta*
Pasta Sauce NO GLASS*
Ravioli*
Rice or Beans (1 or 2 lb. bags)
Soup*

You can also donate grocery store gift cards

#AtTheHeartOfHelping
#FoodForKidsSouthBay

IMPORTANT!

No glass containers, bulk- size single items or expired food please!

ABOUT FOOD FOR KIDS

While low-income students receive school-provided meals for breakfast and lunch during the week, many of their families are unable to feed them adequately on the weekends. The students then arrive at school on Monday without the proper nourishment, which can negatively affect their school performance and self-esteem.

That's Where food for kids comes in...we provide bags of non-perishable food and health-related inserts to partner schools and organizations in our service area through our volunteer and donation-driven food pantry each week. Volunteers assemble and deliver bags of food filled with items to make 2 breakfasts, 2 lunches, and 2 dinners to our partners prior to the weekend. The school/nonprofit staff identifies the families with the greatest needs each week, and the students take the bags home for the weekend. Visit www.volcenter.org/food-for-kids to learn more.

We accept donations at our Management Office
3838 Carson #100, Torrance
Monday - Friday 8:30am- 4:00pm

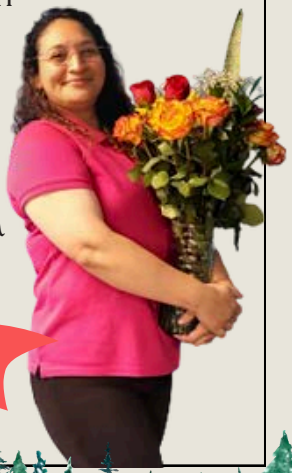




Updates & Events

Muller Family Milestone

It is our pleasure to announce that we have promoted one of our own to the management office. We want to congratulate and acknowledge Susana Flores for her new role at The Muller Company as Tenant Services Coordinator. Susana has worked as a Dayporter for 4 years and has consistently demonstrated dedication, professionalism, and a strong work ethic. Her promotion is a testament to her hard work and commitment to excellence. In her new role as Tenant Services Coordinator, Susana will be responsible for overseeing tenant relations, ensuring a high level of customer service, and facilitating smooth operations within the company. We are confident that Susana will excel in her new position. Please join us in congratulating Susana on this well-deserved achievement!



Coming Soon!

Holiday Breakfast

Mark your calendars for Thursday December 11th, 8am-10am, East side of the 3480 Building to the Tenant Holiday Breakfast! Join us this festive season for a delightful morning featuring freshly made breakfast burritos prepared by Truxton's American Bistro. Enjoy sipping on coffee and specialty drinks from GoodHart Coffee, all while basking in the captivating sounds of holiday music.

goodhart coffee

Truxton's AMERICAN BISTRO



Community Events

A Season of Giving

NOV 3-17

Holiday Food Collection
Torrnace City HAll
8am-9am

NOV 8TH

Senior Citizens Holiday Arts & Crafts Sale
Ken Miller Recreation Center
9:30am-2:30pm

NOV 22ND

Thanksgiving Bubble Dance Youth Program
Henderson Library
11am

DEC 2-7

42nd Annual Holiday Festival
Torrance Memorial
10am-3pm

DEC 3RD

Holiday Stroll
Downtown Torrance
4pm-8pm

DEC 14TH

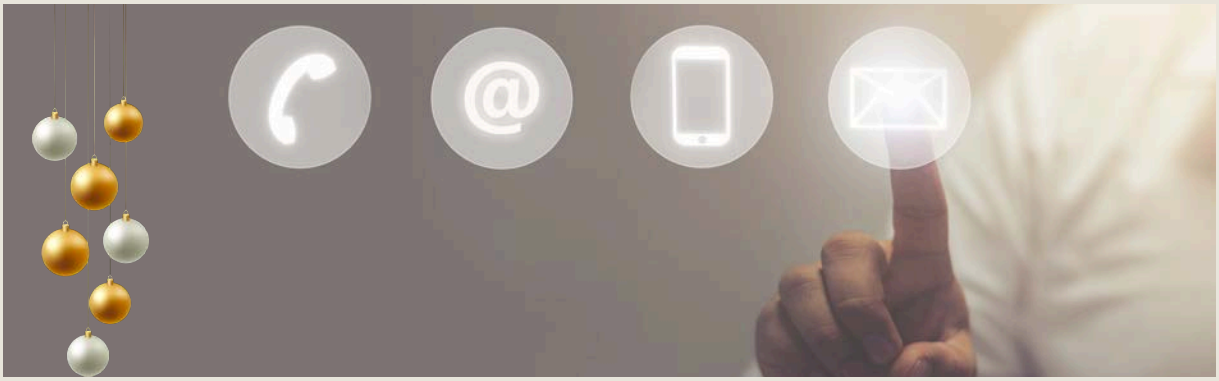
Torrance Antique St. Faire Holiday Show
Downtown Torrance
8am-3pm



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



Susana Flores

Tenant Services
Coordinator

Maintenance Staff

Carlos Gonzalez
Delfino Vidal
Estefania Fuentes

Management Office Contacts

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

Fun Dates!

<u>November</u>
National Gratitude Month

<u>November-Thanksgiving Week</u>
Better Conversations Week

<u>November 28th</u>
French Toast Day

<u>December</u>
National Giving Month

<u>December 17th-23rd</u>
Saturnalia

<u>December 4th</u>
National Cookie Day

Feel Good News

Woman Tracks Down Long-Lost Dad Using Newspaper Ad- and Discovers 11 Siblings

CLICK HERE

Louise Walters using an old newspaper back page ad, found a whole new side to life!



Recipe of the Month: Pull-Apart Garlic Bread Wreath



<u>Ingredients:</u>

- 4 ¾ cups all-purpose flour plus more if needed
- 2 packets instant yeast
- 1 tsp Salt
- 1 cup warm whole milk
- ⅔ cup warm heavy cream
- 3 TBSP honey
- 2 TBSP room temperature butter
- 1 large egg
- 1 stick butter at room temperature
- 2-3 cloves of garlic grated
- ⅓ cup grated parmesan cheese
- 2 TBSP chopped fresh sage or oregano
- Flaky sea salt and fresh thyme for topping

In a stand mixer combine the flour, yeast, and salt. Add the warm milk, warm heavy cream, honey, the egg, and 2 tablespoons butter. Using the dough hook, mix until the flour is completely incorporated, about 4-5 minutes. If the dough seems sticky, add the remaining 1/4 cup of flour. Cover the bowl with plastic wrap and let sit at room temperature for 30 minutes to 1 hour. To make the garlic butter. Combine 1 stick butter, garlic, parmesan, parsley, sage, and a pinch of salt together in a small bowl. Transfer the dough to a work surface and cut into 4 equal pieces. Working with 1 dough piece at a time, roll into a large rectangle (roughly 14×10 inches) on a lightly floured surface. Spread 1/4th of the garlic butter over the dough, then cut lengthwise into 3 strips. Cut the strips crosswise into 4 strips each, making 12 squares (see above photo). Stack all 12 dough squares, 1 on top of the other. Repeat with remaining 3 dough pieces and remaining garlic butter. Arrange stacks in a lightly buttered tube pan, standing up like little books, allowing gaps between dough pieces (see above photo). Cover the pan with plastic wrap, and let rise in a warm place until the dough almost reaches the top, about 1 hour. Preheat oven to 350 degrees F. 5. Transfer to the oven and bake until the bread is golden brown, 30 to 40 minutes. Let stand in the pan 5 minutes, then carefully remove. Brush with additional melted butter, if desired, and sprinkle with flaky sea salt.

Thank you for reading!