

# MAIN STREET TOWN CENTER NEWS

VOLUME

1

Q1 2021

## January

18<sup>th</sup> – MLK Day

## February

2<sup>nd</sup> – Groundhog Day

12<sup>th</sup> – Chinese New Year

14<sup>th</sup> - Valentine's Day

15<sup>th</sup> - President's Day

17<sup>th</sup> – Ash Wednesday

## March

14<sup>th</sup> - Day Light Savings

17<sup>th</sup> - St. Patrick's Day

28<sup>th</sup> - Passover

# Winter 2021

WELCOME TO 2021

Welcome to 2021. Just a couple of reminders as we start the year out.

- EV Charging Stations are located on the ground floor in the parking structure.
- Please call security at (714) 293 -4181 if you would like an escort to or from your vehicle.
- If someone tests positive for COVID-19 in your suite, please contact the management office at (714) 543-0100. All information will remain confidential.
- The conference room is still available for reservations at \$50.00 per hour. Contact the management office to reserve your time slot.

## WINTER TENANT EVENT

We would like to thank everyone for attending our Grab-N-Go breakfast held in December. We hope you enjoyed our Winter Tenant Appreciation event!



## Tips for New Year's Resolutions

It's only February and it's not too late to work on your New Year's Resolutions! Here are some tips to help you make progress towards your goals:

- Make sure your goal is specific and achievable
- Make a detailed plan of how you will achieve your goal
- Start with small steps and build from there
- Get support from your friends, family, or coworkers
- Keep a journal where you can write about your successes and struggles
- Learn and adapt. You can make changes to your goal as you go along
- Remember to strive for progress, not perfection
- Celebrate every small victory

We would like to extend a warm welcome to Anser who recently moved into Suite 400. Welcome to Main Street Town Center!

## REMINDER

Just a reminder that the Café is open daily and ready to serve you! Stop by for a coffee, snack, or lunch.

## Easy Butternut Squash Soup:

**Ingredients:** 3 pounds butternut squash, 1 TBSP olive oil, ½ cup chopped shallot, 1 TSP salt, 4 cloves garlic, 1 TBSP maple syrup, 1/8 TSP ground nutmeg, pepper to taste, 3-4 cups vegetable broth, 1 -2 TBSP butter

**Instructions:** Lightly coat halved squash in olive oil and bake at 25 degrees for 40 minutes. Add olive oil, salt, shallots, and garlic to large cooking pot and heat until warm. Add contents to blender along with cooked squash, discarding the tough skin. Add in maple syrup, nutmeg and pepper. Pour in vegetable broth and blend on high until smooth and creamy. Return contents to large cooking pot to heat up, add in butter and pepper to taste. Serve and enjoy!



## FIND US ON INSTAGRAM

Main Street Town Center is now on Instagram! Follow us @mainstreettowncenter



## FEATURED INFORMATION

*If you would like to be featured in next quarter's newsletter, please contact Janelle Hjelmstad via email, [jhjelmstad@mullerco.com](mailto:jhjelmstad@mullerco.com). Up to four features available each newsletter.*

## THE MULLER COMPANY MANAGEMENT TEAM

Senior Property Manager – Sonya Lopez  
Assistant Property Manager – Harry Sixta  
Property Administrator – Janelle Hjelmstad  
Security - DeeDee Barrientos and Jamal Ezzieh

Building Day Utility – Jesus Teodoro  
Building Day Porter – Patricia Gonzales  
Maintenance Technician – David Esquivel