



# Financial Center

## topa talk

A publication of Topa Management Company

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### At Your Service

#### Fort Street Tower

Aloha Sushi	585-7374
Bin's Convenience	533-8866
Carrot Patch	531-4037
Clark Hatch Fitness	536-7205
Cookie Corner	532-9072
Flowers for You	521-2020
Fort Street Bar & Grill	523-1500
Little Soho Womens Wear	722-7789
Young Laundry	521-2286

#### Bishop Street Tower

Amfac Center Barber	538-7811
Andy Mohan, Inc.	521-1222
Beijing Express	478-1628
Best Printing	531-2121
Charles Schwab & Co.	534-9700
For the Love of Coffee	533-4486
Country Wide	532-0922
Komala Curry House	523-9900
KD Jewelry	545-7841
Leather Soul Men's Shoes	531-7685
Scottrade, Inc.	521-8573
Styling Crew	533-7800

### We welcome the following companies to Topa Financial Center

#### BISHOP STREET TOWER

**Pacific Access Title**

#### FORT STREET TOWER

**Insurance Factors**

**Pacific Reporting Services**

**PHRI Ventures, Inc.**

**Countrywide Home Loans**- 10th Floor



### Changes at Topa Financial Center

#### Propark Takes Over Topa Parking Garage

On November 1, 2006, ProPark assumed management of the Topa Financial Center Parking Garage (formerly run by Ampco System Parking).

Management's attempt to minimize inconvenience to tenants went smooth.

Tenants should notice very little change in the operation. In fact, most of the Ampco employees were retained by ProPark so you will see only a few new faces.

#### Electronic Bulletin System

As Honolulu's premier office building, we continually strive to provide our tenants with the latest technology. You will notice the addition of a screen in the rotunda of the building that supports live news headlines, traffic web cam, weather forecasts and stock ticker as well as building announcements. The bulletin board will be managed directly by Building Management.

We believe the addition of this amenity reflects well on the up-to-date technological aspects of Topa Financial Center and will enhance our building image.

## Recognized for Energy Efficiency

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as on the chilled water pumps and the HVAC condenser water system utilizes an ingenious well system replacing the need for cooling towers. Topa Management is currently in the process of replacing the older motors with premium efficient motors.

By accomplishing all these measures, Topa Management Company received a large rebate from Hawaiian Electric Company's Energy Solutions program that promotes energy efficiency.

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## Grammar Usage

### Which or That?

Do you know when to use which or that? Knowing when to use the relative pronouns which and that makes a difference in the meaning of a sentence and in proper punctuation. The words, that and which relate to places, objects, and animals.

The word **that** restricts the meaning of the sentence, making the words that follow necessary to the meaning of the sentence. Do not use a comma to set aside a clause that is essential to the meaning of a sentence.

**Example:** The e-mail that I sent yesterday should be of some help. **That** introduces an essential clause; it is needed to identify which e-mail. No commas are necessary.

The word **which** refers primarily to things and introduces non-restrictive or nonessential clauses. These clauses are not necessary to the meaning of the sentence. Use a comma to set aside a clause that is not necessary to the meaning of the sentence.

**Example:** The e-mail with phone numbers for our customer service department, which I sent last week, should be of some help. **Which** introduces a nonessential clause; the e-mail has already be identified.

If all of this seems confusing, you will always be correct if you use **that** for restricting clauses that are necessary to the meaning of the sentence and **which** for nonrestrictive clauses that are not necessary to the meaning of the sentence.

## Staff Spotlight

### CHRISTOPHER McCOTTER

Maintenance Technician



Christopher (Chris) McCotter was born in Jacksonville, Florida. He has lived in various parts of California and most recently, Denver Colorado. After a visit to

Hawaii to see his Mom this past July, Chris decided that the cold winters and high altitude of Denver weren't for him. He moved to Hawaii in August of this year and plans to make Hawaii his permanent home. Chris loves to learn and has many interests, among which are: video gaming, coming up with ideas for new inventions and a love for animals of all kinds. He enjoys working for Topa Financial Center and looks forward to being here for many years to come.

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## Online Shopping Tip

When you know what you want to purchase and where you want to purchase it from, open up a new browser and go to your favorite search engine. Type in the **name of the store** that you will be purchasing from followed by the word **coupon** or **Promotional Code**.

If you're fortunate, several sites will be produced offering promotional codes for your use at purchase. Enter a valid code into the appropriate section on your order. Oftentimes you can at least save on the cost of your shipping.

You won't always find available coupons or codes, but it only takes seconds to look, so it's worth looking every time you shop. After all, if you could save 10% on everything you bought - over the course of a lifetime, that would amount to a tidy little sum.

## Continuing Maintenance Issue?

If you have a persistent maintenance problem that you feel is not being resolved in a timely manner, please contact Building Engineer, Rory Reiley. Rory will personally intervene to insure that your problem is resolved.

## Mother's Day Reminder and Recipe! May 14th

Here's a simple recipe to make Mom's Day special:

### Apple Blintz Pancakes

- 1 cup pancake mix
- 1 egg
- ¼ cup cottage cheese
- 1 cup whole milk
- 1 tablespoon vegetable oil
- ¾ cup sour cream
- 1 cup applesauce
- 2 teaspoons ground cinnamon (optional)

Place the pancake mix in a large bowl. In another bowl, whisk together the egg, cottage cheese, milk, oil, and ¼ cup of the sour cream. Stir the wet ingredients into the pancake mix and whisk just to combine. Let the batter rest according to the pancake-mix label directions (or for 5 minutes if you make your own mix). Place a non-stick griddle or skillet coated with oil, butter, or cooking spray over medium-high heat. Spoon or pour about 1/3 cup of batter for each pancake onto the griddle. Turn when bubbles rise to the surface and the edges look cooked. Repeat with the remaining batter. Before serving, spoon 1 tablespoon of the applesauce onto one half of each pancake; fold in half and top with some of the remaining sour cream. Sprinkle with cinnamon (if desired). Makes 10 to 12 pancakes.

## Quotes

Don't ask the barber whether you need a haircut.

- Daniel Greenberg



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## Building Events

### Book Fair

April 6 & 7, 2006 (Rotunda)



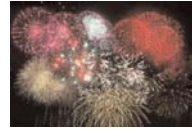
### Memorial Day

May 29, 2006

**(Building Closed)**

### Kamehameha Day

Observed June 12, 2006



### Independence Day

July 4, 2006

**(Building Closed)**

## Building Management

### Contact Information

745 Fort Street, Lobby, Honolulu, HI 96813

Ph: (808) 531.0444 Fax: (808) 599.5776

[www.TopaFinancialCenter.com](http://www.TopaFinancialCenter.com) or

[www.TopaFC.com](http://www.TopaFC.com)

### Topa Management Contacts

#### Curt Nakamura, General Manager

[cnakamura@Topa.com](mailto:cnakamura@Topa.com)

#### Barbara Van Dine, Administration, Website Administrator, Newsletter Editor

[bvandine@Topa.com](mailto:bvandine@Topa.com)

#### Rory Reiley, Chief Engineer

[rreiley@Topa.com](mailto:rreiley@Topa.com)

#### Nestor Salcedo, Assistant Chief Engineer

[nsalcedo@Topa.com](mailto:nsalcedo@Topa.com)

#### Nicole Domingo

#### Tenant Services Coordinator & Leasing Asst.

[ndomingo@Topa.com](mailto:ndomingo@Topa.com)

#### Cynthia Quiaoit, Accounting

[cquiaoit@Topa.com](mailto:cquiaoit@Topa.com)

#### Deborah Yacas, Receptionist

[dyacas@Topa.com](mailto:dyacas@Topa.com)

Comments, ideas, submissions and corrections are welcome. Please email [bvandine@topa.com](mailto:bvandine@topa.com) or fax to (808) 599-5776