



BRAD'S BLOG

In March I reported the news that the football stadium originally planned to be developed right here at LA Live/LACC had been abandoned by AEG and I outlined how the City had planned for this eventuality by embarking on a design competition to select an architectural team to design the expansion & futurization of the LACC. The 3 architectural teams selected to participate in this competition (Populous/HMC Architects, Genzler/Lehrer Architects and LMN/AC Martin Architects) have been hard at work since last January developing their concepts and plans that were unveiled to the public on May 20th. You can view the renderings in room 403A until June 4th. These architectural teams are considered the best in their field, and they all have developed very interesting concepts for how best to expand and improve the convention center, with a requirement to stay within the \$350M hard cost construction budget established by the City of LA.

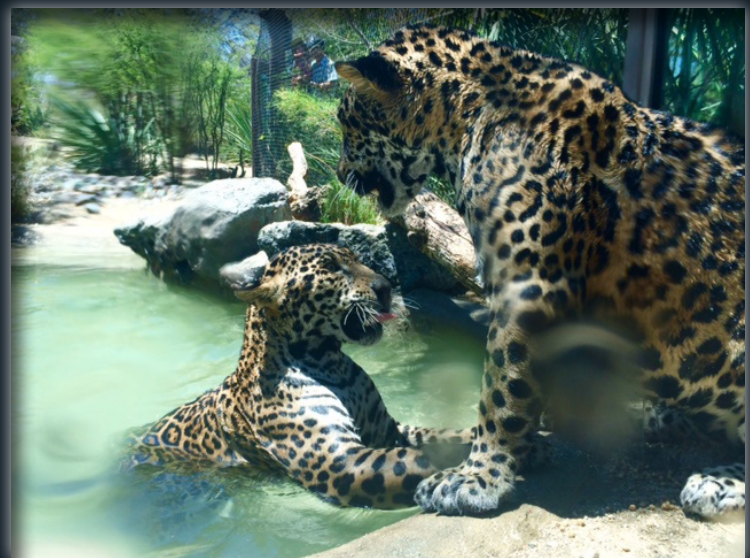
The City is taking the lead on this project, including reviewing the proposals and selecting the winning architectural team, which is scheduled to take place sometime this summer. We're still a long way from completing the expansion and renovation of the convention center, but we're well on our way with taking the necessary steps to turning this dream into a reality. We'll keep you posted every step of the way!

GREEN TIPS *Reduce your carbon footprint!*

1. Use less hot water. Washing your clothes in cold or warm water instead of hot water can save as much as 500 lbs. of carbon dioxide per year.
2. Change a bulb. Replacing one regular light bulb with a compact fluorescent light can save 150 lbs. of carbon dioxide per year.
3. In North America, fruits & vegetables travel an average of 1,500 miles before reaching your plate. Buying fresh, local food eliminates long distances traveled and preserves flavor and nutrients.

AND THE *Winner* IS... **Michelle Gossman! Congrats!** May 2015 Photo Contest Winner

The Living Desert Zoo & Gardens
Palm Desert, CA



MEET EMPLOYEE OF THE MONTH: MEREDITH MARSHALL-GAINES



What was your dream job when you were a kid?
a. Eye surgeon; I'm very intrigued by eyes.

What motivates you to work hard?
a. My coworkers, I always want to set the example.

Where were you born/raised?
a. Born and raised in Los Angeles.

What was your favorite subject in school/college/university?
a. Drama class – front stage and backstage.

What would you sing at Karaoke night?
a. "I'm Every Woman" – Whitney Houston's version of the Chaka Khan original.

Which of the 5 senses would you say is your strongest?
a. Eye sight – I'm very aware of my surroundings.

Who knows you the best?
a. My Dad knew me best, he passed away.

What's your favorite home cooked meal (or meal in general) and why??
a. Turkey chili and corn bread (especially, on a rainy day); chips and mildly hot salsa is my favorite snack any time. I findh both very comforting.

Biggest fear?
a. That my breast cancer will return, metastasize, & be terminal.

How long have you been with the LACC?
a. All together, about 5 and a half years!

THE LACC FAMILY CONGRATULATES RUBEN LECHUGA ON EARNING HIS MASTER'S DEGREE!



EVENT SERVICES TOOK THE FUN OUTSIDE TO CELEBRATE APRIL BIRTHDAYS!



BUILDING NEWS: APRIL/MAY HIGHLIGHTS

Security Surveillance Replacement Program

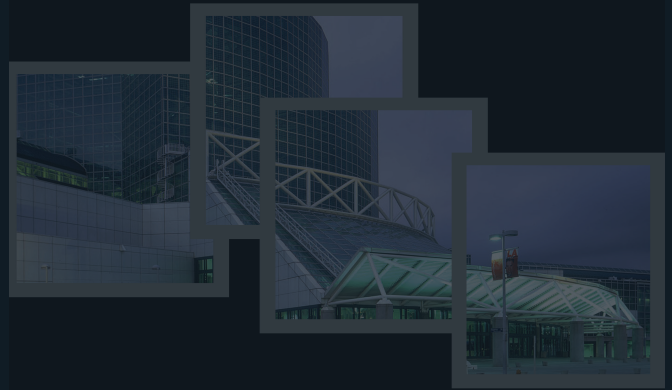
- Project mostly complete (few minor adjustments)

Parking Upgrade

- Project progressing very well
- West Hall garage underway (to be complete prior to E3)

Roof Project (Concourse and South Halls)

- Contract has been awarded
- Scheduling is underway



EMPLOYEE SPOTLIGHT: *Meet* Chris Fortuno

Position: **Financial Analyst**

- 1. Do you have a favorite vacation destination? Or a dream destination?**
a. Favorite: Kauai, HI Dream: Bora Bora
- 2. What was your first paying job?**
a. Telemarketing, specifically customer surveys.
- 3. What is the strangest food you've ever eaten?**
a. Rattlesnake at a Brazilian restaurant.
- 4. If you could live anywhere, where would it be?**
a. Sydney, Australia!
- 5. What is your proudest accomplishment?**
a. Getting married to my wife, Chrissy.
- 6. What 3 items would you take with you on a deserted island?**
a. Water, food, iPod/iPhone (music is a must).
- 7. What is the one thing you will never do again?**
a. Jumping off a 75 ft. cliff in Cairns, Australia.
- 8. Who do you admire most in your life?**
a. My parents - after they graduated from college in the Philippines they took a huge risk moving to the U.S. in search of a better life. They actually met in Chicago.
- 9. What's the one skill you wish you could master?**
a. Flying a plane or helicopter.
- 10. What's the one habit you have that you wish you could break or are trying to break?**
a. I really like order and am a germaphobe; I'm working on being less rigid.



June Encore Service Spotlight: **SMILE**

Create positive memory-making moments for guests in my circle of influence.

LACC Buzz

@Ruby: #2015isflyingby #June
@DanF: #lifewithoutkellen
@MChang: #whereisthesun
@VKay: #halfbirthday

SUMMER SALAD FIX

Quinoa, Kale & Avocado Salad

Courtesy of Chef James Havey



- 1 cup uncooked quinoa
 - 2 cups water
 - Pinch of kosher or sea salt
 - 1/4 cup extra-virgin olive oil
 - 2 tablespoons balsamic vinegar
 - Zest from 1 medium lemon
 - 1 tablespoon fresh lemon juice
 - 1 teaspoon Dijon mustard
 - 1/4 teaspoon kosher or sea salt
 - Fresh cracked black pepper, to taste
 - 3 cups chopped kale
 - 1 large avocado, seeded, peeled and diced
1. Combine the quinoa, water and salt in a medium saucepan. Bring the water to a boil, and after the water begins to boil, reduce the heat to low and cover the pan.
 2. Gently simmer, covered, for 15 minutes (there may still be some water not yet absorbed). Remove from heat.
 3. Keeping the pan covered, let it stand for 5 minutes, or until the remaining water is absorbed.
 4. Remove the lid and gently fluff the quinoa. Set aside to cool.
 5. In a bowl, whisk together the olive oil, balsamic vinegar, lemon zest, lemon juice, mustard, salt and pepper. Set aside.
 6. In a large bowl, toss together the cooked quinoa, kale and avocado. Toss with the dressing, and serve at room temperature or chilled.

EMPLOYEE SPOTLIGHT: *Meet* **Matt Chavez**



Position at LACC: **Manager, Operations for Smart City**

1. **What book can you read over and over again?**
a. The Lord of the Rings series.
2. **Where's your favorite place to take an out of town guest?**
a. Gen: Korean BBQ house in Tustin.
3. **Do you enjoy watching sports? If so, which ones?**
a. Yes, Football! Steelers are my favorite team.
4. **What are your pet peeves?**
a. Tardiness and lack of communication.
5. **Who's your hero?**
a. My grandpa, he was a very hard worker and he instilled that work ethic in me.
6. **If money was no object, what would you do all day?**
a. Travel the world! First stop: New Zealand!
7. **What is your favorite holiday?**
a. Halloween! 2 years ago I was Oscar the Grouch. I even made my own costume.
8. **If you could join any past or current music group which would you join?**
a. Aerosmith!
9. **If you could only keep 5 things, what would they be?**
a. Non-material: my wife and 2 kids;
Material: iPad and car.
10. **What cheers you up?**
a. My kids! I have a 10 month old and a 2 and a half year old.