

THORBURN ASSOCIATES INC.
Acoustic and Technology Consultants
15 Years of Designing Quality Environments
eNewsletter

June 2007

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Greetings and Hello Summer!

Summertime! Get out the sunscreen, dust off the barbeque grill, clean the gunk off the blender, call up a few friends and tell them to bring over the cold beer--its time to welcome the warm weather.

Freshly mown grass, kids jumping through the sprinklers and playing baseball in the park. Can't you just smell those ripe tomatoes? Summertime is for reconnecting with friends, spending time playing with our kids and telling stories around an outdoor fire.

This is the issue where we get to share our recipes with you. None of us is even closely related to a professional chef so the complexity factor is pretty much zero. We just like our food to taste good.

Upcoming Industry Events

- June 19-21 InfoComm in Anaheim, CA. TA Staff are presenting 20 hours of classes so be sure to look us up. <http://www.infocommshow.org/>
- June 25-26 AIA California Council--the Integrated Project Delivery (IPD) Conference at UCSF Mission Bay in San Francisco.

As always, it is our goal to make sure that Thorburn Associates is your single point of contact for all your Acoustical and Technology Design services. If you have an idea, question or suggestion, please drop us a note at TA@TA-Inc.com.

Sumptuous Summertime Savories

This is our favorite newsletter issue because we get to share something that's dear to our hearts—food. Its time for a picnic and we have some great ideas for you to try. Let us know what you liked or if you have any improvements! More recipes are featured on our website <http://www.ta-inc.com/funstuff.htm>

Jim's Simple Summer Cheesecake
Wil's Super Coffee
Davis' Bruschetta
Kristin's Midwest Chowder



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Jim's Flank Steak Continental
Kristin's Macaroni & Tuna Salad
Karen's Easy Spanokopita
Joanna's Snickerdoodles

Jim's Simple Summer Cheesecake

This is so easy and fun to make--the kids can do it!

Mix:

2 packages of cream cheese (pre-softened)
1-1/2 c confectioner's sugar
2 t vanilla
1 container of Cool Whip

Pour into graham cracker crust and top with fresh strawberries, blueberries or peaches

Wil's Super Coffee

Clearly not your coffee break at work type of drink, but oh so good!

1 part butterscotch schnapps
1 part vodka
2 parts Baileys
2 parts coffee

Put it all together and enjoy!

Davis' Bruschetta

Davis made these marvelous munchies for us at a staff lunch. They look beautiful and are healthy for you to boot!

2 lbs. tomatoes
2 garlic cloves
1 T of extra virgin olive oil
6 FRESH basil leaves
Salt and pepper
1 baguette
1/4 c shredded parmesan cheese

Dice the tomatoes, garlic and basil (the finer the basil is cut, the better). Mix diced ingredients with olive oil and salt and pepper to taste. Cut baguette into 1-1/2 inch slices, brush the tops with olive oil and toast until crunchy. Scoop the tomato mixture onto individual baguette slices. Sprinkle a healthy pinch of shredded parmesan on each. For best results, use fresh organic produce.



Kristin's Midwest Chowder

Kristin's version came from her mom. Thanks, Mom Bleedorn, this chowder rocks!

5 potatoes peeled and chopped
 4 carrots peeled, sliced, and then chopped into quarters
 4 stalks of celery sliced into halves the long way, and chopped
 4 c water
 1/2 c butter
 1/4 c flour
 2 c milk
 2 cans of creamed corn
 2 oz. shredded cheddar cheese

In a large dutch oven, combine potatoes, carrots, celery and water. Heat for 25-30 minutes; DO NOT DRAIN! In a separate pan, melt the butter and then add the flour. Add milk and cook until thickened. Add corn and cheese. Heat through. Add the cheese sauce to the cooked vegetables and mix well.

Jim's Flank Steak Continental

Jim's steaks are out of this world. There are never any leftovers of this one!

2 lbs. flank steak or London broil or top round steak (scored)
 2 garlic cloves, chopped
 5 T soy sauce
 1 can of tomato paste
 2 T olive oil
 1/2 t pepper
 1/2 t oregano

Mix all ingredients and rub into meat. Refrigerate at least one day (two is better) turning twice a day. Grill outside or broil in oven until medium rare. You can use the sauce to baste a little if you wish. Slice thin on an angle and serve.

Kristin's Macaroni & Tuna Salad

Another must have picnic staple. A kid favorite!

1 lb. small elbow macaroni
 1 dill pickle, diced
 2 sweet pickles, diced
 1 red onion, diced
 1/4 t garlic, diced
 2 t salt
 1/2 t pepper
 1/2 t garlic powder



- 1 t mustard
- 2 c mayonnaise
- 2 cans tuna (undrained)

Cook macaroni and drain. Combine everything & chill for 4 hours or overnight for best flavor.

Karen's Easy Spanokopita

Yum. A great appetizer or serve with a salad to round out a full meal.

- 2 packages frozen spinach (9 oz. each)
- 1 frozen pie crust (regular, not deep dish)
- 1 package crumbled feta cheese (4 oz.)
- 2 eggs
- 3 T crumbled bacon
- 2 T lemon juice
- 2 T pine nuts
- 1 t minced garlic

Set frozen piecrust on counter to thaw. Cook frozen spinach in microwave per directions. Squeeze excess water out of spinach. Stir in feta, eggs, bacon, lemon juice, pine nuts and garlic. Fill piecrust and slit piecrust top to vent. Bake at 425F° for 25-35 minutes. (Watch crust for browning—you may need to cover edges with aluminum foil.)

Joanna's Snickerdoodles

This one is always a hit with the kids. Extra yummy dunked in a mug of milk.

- 1 T sugar
- 1 T ground cinnamon
- 1 c shortening
- 1-1/2 c sugar
- 2 eggs
- 1 t vanilla extract
- 3 c flour
- 1 t baking soda
- 1/2 t salt
- 2 t cream of tartar

Combine 1 tablespoon sugar and cinnamon and set aside. Cream shortening; gradually add sugar, beating well. Add eggs and stir in vanilla. In a separate bowl, sift together flour, soda, salt and cream of tartar. Add sifted ingredients to creamed mixture; stir until well blended.

Shape dough into 1 inch balls and roll in cinnamon-sugar mixture. Place snickerdoodles 2 inches apart on lightly greased baking sheets. Bake at 400F° for 6 minutes or until lightly browned. Remove to wire racks to cool. Makes about 4 dozen snickerdoodles.



Product Review: PlotVizable

If you saw us at the AIA National Expo in San Antonio then you experienced the PlotVizable way of collaborating and editing documents, including drawings—on a huge touch screen. PlotVizable is a custom-built rear-projection unit placed in a horizontal format.

Touch screens have evolved since the invention of the electronic touch interface in 1971 by Dr. Samuel C. Hurst. They have become familiar in retail settings, on point of sale systems, museum displays, ATM's, game consoles, smart phones and PDAs.

rp Visual Solutions offers a touch screen overlay that allows for real-time interaction with documents, which can be helpful with design team meetings where a number of people are providing input. PlotVizable provides the ability to study and mark up drawings and documents on an easier to view, horizontal application.

PlotVizables come in 36 to 80 inch screen sizes and aspect ratios of 4:3, 5:4 and 16:9. The image from the rear projector is displayed onto a mirror management system and then onto the screen. So go ahead and gather 'round—aren't two heads (or 4 or 8) better than one?

For more information: <http://www.rpvisuals.com/>

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We publish our eNewsletter once every two months. We are always looking for new topics and ideas. Please drop us a note at eNews@TA-Inc.com with any comments or suggestions.

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