

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

June 2008

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Summer is Here

Welcome to the June 2008 eNewsletter.

To help you enjoy summer's warm evenings and outdoor gatherings, our team has served up some favorite recipes for this "annual recipe issue."

We're also putting the finishing touches on eight educational sessions TA staff members will present at InfoComm/NSCA (June 18-20 in Las Vegas, NV). Sessions cover pertinent, real-world issues in acoustics, facility design and systems integration. You can register online at www.InfoCommShow.org. See below. And as you stroll the InfoComm exhibit hall, be sure to check out the Immersive Audio Experience at booth #C5656 where Technology Visions and Thorburn Associates show you how well-executed A/V Technology can make a great retail or entertainment setting even more profitable!

Build the Perfect Teaching Station (Session #IS10)

Presented by Jim Horn. Wed., June 18, 8:00-10:00 am

Learn how to design and build the elusive, perfect teaching station for the college and university environment.

Introduction to Acoustics (Session # IW1)

Presented by Steve Thorburn. Wed., June 18, 12:30-4:30 pm

Using the seminar room as a testing lab, you'll learn the basics of acoustics in this hands-on introductory session.

Advanced Acoustics (Session #IW4)

Presented by Steve Thorburn. Thurs., June 19, 8:00am-12:00 noon

This course delves deeper into acoustical issues such as noise and vibration control, absorption and echo control.

Presentation Facility Design and Integration (Session # IW6)

Presented by Derek Meares. Thurs., June 19, 12:30-4:30 pm

Review the major issues to be considered in presentation facility design and integration, including how to determine proper sightlines and seating distances for AV space.

AV System Integration Issues for Owners/Facility Managers (Session IS64)

Presented by Steve Thorburn. Thurs., June 19, 2:30-4:30 pm

This is an introductory to intermediate course for someone new to the AV building process and wondering what issues need to be addressed during a room fit-out.



How to Issue an RFQ and RFP for AV Designers and Contractors (Session #IS69)

Presented by Lisa Thorburn and Lance Sturdevant. Fri., June 20, 8:00-10:00 am
This session will provide you with the road map of how to issue an RFQ (request for qualification) and RFP (request for proposal) for AV system designers and AV system contractors, for both design/bid/build and design/build project delivery methods.

Videoconferencing from the Camera's Point of View (Session #IS75)

Presented by Steve Thorburn. Fri., June 20, 10:30 am-12:00 noon
As videoconferencing and distance learning become more prevalent, those who understand the fundamentals of visual communication, especially "Point of View," stand to be in high demand. Learn to think like a camera operator.

Acoustics in Architecture (Session #NW012)

Presented by Steve Thorburn. Fri., June 20, 12:30-4:30pm
Gain a greater understanding of the issues that should be addressed when developing the acoustical design of rooms like a large boardroom or a 300-seat auditorium/lecture room.

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

Mystery Photo Winner Revealed!

Congratulations to the winner of our first Mystery Photo contest:

Eugene W. Ely AIA, AICP, LEED AP
Associate Principal, HMC, San Jose, California

Guesses ranged from the Moulin Rouge in Paris to Terminal 2 at the Raleigh-Durham Airport, but Eugene was the first to correctly identify the [Mystery Photo](#) as the GSA Federal Building in San Francisco.

Thorburn Associates provided the acoustical and audiovisual design for the project, which was a recipient of the 2008 American Institute of Architects Excellence in Architecture award. The office building was redesigned to create open work areas and flexible floor plans for tenants while creating a public plaza. The dynamic and varied requirements of the building allowed Thorburn Associates to utilize the latest in acoustics technology to create the award-winning project, which was also featured in the [August 2007 TA eNewsletter](#).

Thank you to everyone who participated and please look in the August newsletter for our next Mystery Photo contest.

Focus on Food: TA Summer Cuisine

Having three offices located in different corners of the country and traveling frequently on business, we've gotten to know some regional delicacies. For this year's annual recipe issue, we are pleased to share with you some of our team members' favorite foods and the connections to various locations.

BURBANK

Canoe Breakfast - Steve Thorburn

"When I was about five my father took me on my first canoe trip down the Muskegon River. He fixed this Canoe Breakfast on that trip, which we have enjoyed many times since."

1 - 14 oz can pre-cooked potatoes (diced or sliced if you can get them)
 1 - 12 oz can SPAM - (low sodium recommended)
 4 - large eggs
 Milk or cream
 Salt and pepper

Cube up the SPAM (1/2" to 1" cubes) and toss into heated fry pan. Drain potatoes and toss into fry pan. Heat through while cleaning off the edges of the pan. Add the eggs and a little milk or other liquid for taste and scramble everything together in the pan. Season to taste - remember SPAM is salty...

Blueberry Cheesecake Bars - Lisa Thorburn

Making a whole cheesecake can be a daunting task, but these tasty bars reduce the prep work while amping up the flavor.

Crust ingredients:

1/2 cup flour
 1 cup uncooked rolled oats (old-fashioned, not instant)
 3/4 cup brown sugar
 1/2 teaspoon salt
 1/2 cup melted browned butter

Preheat oven to 400 degrees F. To brown butter: In a small saucepan, heat butter over medium heat until the color of light brown sugar. Combine crust ingredients and press evenly on the bottom of a lightly greased 13"x9"x2" baking pan. Bake bottom crust 8 to 10 minutes or until lightly browned.

Filling ingredients:

1-1/2 8-oz packages cream cheese, softened
 2/3 cup sugar
 4 eggs
 1-tablespoon milk
 1/2 teaspoon vanilla
 1/2 teaspoon lemon
 2 cups blueberries

Reduce oven temperature to 350 degrees. Combine cream cheese and sugar. Add eggs, milk, vanilla, and lemon. Beat until combined. Pour over hot bottom crust. Sprinkle blueberries over mixture. Bake at 350 degrees, 15-20 minutes or until center appears set. Cool in pan on rack, cover and refrigerate. Cut into bars. Store covered in refrigerator. Makes 32 bars.

CASTRO VALLEY

Almond Bars - Kathy Palmer

These fiber-filled bars give you energy to help you get through your day.

1 1/2 cup almond butter
 1/2 cup honey
 1 tablespoon brown sugar
 1/2 cup honey
 3 cups spoon size Shredded Wheat cereal, coarsely crushed
 3/4 cup dried blueberries and cranberries
 1/3 cup roasted chopped almonds

Mix almond butter, honey and sugar in large microwavable bowl. Microwave on high 1-1/2 to 2 minutes or until bubbly at edges; stir until well blended. Stir in cereal, dried fruit and nuts. Press firmly into 8" or 9" square pan lined with plastic food wrap. Cool. Cut into bars.

Fancy Jell-O Salad - Nanette Franceschini

Nanette Franceschini adds a slight twist and offers some variations on a classic.

6 oz. package orange gelatin (Jell-O, etc.) (leave dry - don't mix with water)
 2 cans of Mandarin oranges, drained
 16 oz. cottage cheese (small curd is better)
 12 oz. topping (Cool Whip, or whatever brand)

Thoroughly mix the cottage cheese and gelatin together. Gently stir in Mandarin oranges. Gently blend in topping until thoroughly mixed. Refrigerate overnight, or at least 6 hours for everything to set.

For a smaller amount, use 3 oz. of gelatin, 1 can of Mandarin oranges, 8 oz. cottage cheese, 8 oz. Topping.

Variations:

Stir in one can of chunked pineapple.

Use a different flavored gelatin, e.g. raspberry, cranberry, cran-raspberry, etc.

Add some raspberries.

Tiramisu - Kim Miller-Hershon

This no-cook recipe is borrowed from the Barefoot Contessa Family Cookbook. For your next picnic, make it in a Pyrex baking dish with an insulated cold pack in the carrying case.

6 extra-large egg yolks, at room temperature
 1/2 cup sugar
 1/2 cup good dark rum, divided
 1 1/2 cups brewed espresso, divided
 16 to 17 ounces mascarpone cheese
 30 Italian ladyfingers
 Bittersweet chocolate, shaved or grated
 Confectioners' sugar (optional)

Whisk the egg yolks and sugar in the bowl of an electric mixer fitted with the whisk attachment on high speed for 5 minutes, until very thick and light yellow. Lower the speed to medium and add 1/4 cup rum, 1/4 cup of espresso, and the mascarpone. Whisk until smooth. Combine the remaining 1/4 cup rum and 1 1/4 cup espresso in a shallow bowl.

Dip one side of each ladyfinger in the espresso-rum mixture and line the bottom of a 9"x12"x2" dish. Pour half the espresso cream mixture evenly on top. Dip one side of the remaining ladyfingers in the espresso-rum mixture and place them in a second layer in the dish. Pour the rest of the espresso cream over the top. Smooth the top and cover with

plastic wrap. Refrigerate overnight. Before serving, sprinkle the top with shaved chocolate and dust lightly with confectioners' sugar, if desired.

NOTES: To make espresso for this recipe in your electric drip coffee maker, use 1/3 cup of ground espresso and enough water for 4 cups of coffee. Mascarpone is like an Italian cream cheese. If you can't find it in the grocery, try an Italian specialty store. To shave chocolate, use a vegetable peeler on a bar of chocolate.

RALEIGH-DURHAM

Cathy Steen Style Chicken BBQ - Jim Horn

This recipe is named for a colleague of Jim's wife who passed it along. Jim endorses it because "the flavor of the sauce gets all the way into the meat of the chicken."

1/2 cup oil
 1/2 cup vinegar
 1/2 cup water
 1/3 cup ketchup
 2 teaspoon Worcestershire sauce
 1 tablespoon dried onion
 several shakes of garlic salt
 several shakes of hot sauce (Texas Pete type)

Mix all ingredients and bring to a boil in large saucepan. Add chicken and simmer in sauce for 30 minutes or until tender and done. Remove from heat and let sit in sauce for 30 minutes more. The chicken is cooked through at this stage. The finishing touch: put chicken on grill just to brown for 5-10 minutes.

Rice and Sour Cream Casserole - Jim Horn

Can be assembled the day before and refrigerated until baking time. Leftovers can be frozen and reheated. Having only a slight punch from the cheese and chiles, this dish can accompany just about anything.

1/2 pound Monterey Jack cheese
 3 cups sour cream
 1/2 cups chopped green chiles
 4 cups cooked rice
 salt and pepper
 1/2 cup grated Cheddar cheese

Preheat oven to 350 degrees F. Cut Monterey Jack cheese into 1/2 inch strips. Mix sour cream and chiles thoroughly. Layer rice, sour cream mixture, cheese (salt and pepper each layer) in a well-greased, 1-1/2 quart casserole. Finish with rice layer and top with Cheddar cheese. Bake for 30 minutes. Serves 8.

Nacatala - Lee Loudermilk

This is a traditional holiday cookie with Italian origins. The deep-fry method of cooking makes it especially Southern.

6 eggs
 2-3 cups of flour
 3 cups of sugar
 1/2 pound butter, room temperature or melted
 1/2 teaspoon of cream of tartar

- 1 teaspoon baking powder
- 1 tablespoon vanilla extract

Combine all the ingredients and mix to form a dough that you will start to knead. Pinch enough dough to roll into 2" logs about 1/2" wide. Next tie the log into a knot by looping the log at one end and wrapping the excess dough slightly below the loop twice around. It almost looks like one of the loops on a shoelace. Deep-fry the dough in the hot oil until cooked to a deep golden brown color. Place the fried dough on a paper towel to remove as much oil as possible. The dough should be very hard (not soft). Dip in warm honey. Serve at room temperature.

Roasted Vegetable Lasagna - Meg Barham

This vegetarian recipe relies on hearty roasted vegetables for its essential flavor.

- 1 pound eggplant, sliced into 1/4" rounds
- 1/2 pound fresh mushrooms, cut in 1/4" slices
- 3 small zucchini, cut lengthwise in 1/4" slices
- 2 sweet red pepper, cut lengthwise into 6 pieces each
- 3 tablespoons olive oil
- 1 clove garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 15 oz reduced-fat Ricotta cheese
- 1/4 cup grated Parmesan cheese
- 1/4 cup egg substitute
- 1 (26 ounce) jar meatless spaghetti sauce
- 12 no-boil lasagna noodles
- 2 cups shredded part-skim Mozzarella cheese
- 3 tablespoons minced fresh basil

Preheat oven to 400 degrees F. Coat two 15"x10"x1" baking pans with nonstick cooking spray. Place eggplant and mushrooms on a prepared pan. Place the zucchini and red pepper on the second pan. Combine the oil and garlic; brush over both sides of vegetables. Sprinkle with salt and pepper. Bake, uncovered, for 15 minutes. Turn vegetables over. Bake 15 minutes longer. Remove eggplant and mushrooms. Bake zucchini and red pepper 5-10 minutes longer or until edges are browned. Reduce oven temperature to 350 F.

In a bowl, combine Ricotta cheese, Parmesan cheese and egg substitute. Spread about 1/4 cup of the spaghetti sauce in a 13"x9"x2" baking dish coated with nonstick cooking spray. Layer with four lasagna noodles (noodles will overlap slightly), half of Ricotta cheese mixture, half of vegetables, a third of spaghetti sauce and 2/3 cup Mozzarella cheese. Sprinkle with half of the basil. Repeat layers. Top with the remaining noodles and spaghetti sauce. Cover and bake at 350 degrees for 40 minutes. Uncover; sprinkle with remaining cheese. Bake 5-10 minutes longer or until edges are bubbly and cheese is melted. Let stand for 10 minutes before cutting.

Goat Cheese Bruschetta - Eric Schwartz

This no-bake recipe allows even the most timid chef the opportunity to impress with this easy French-inspired classic. Choose the freshest ingredients possible.

- 6 vine-ripe tomatoes, diced
- 2.5 cloves of garlic, minced
- 1/2 onion, chopped & sautéed
- Olive oil (pour in a slow, steady stream while counting to three)

Balsamic vinegar (pour in a slow, steady stream while counting to three)
Fresh chopped basil (half dozen leaves)
Black pepper (to taste)
Crushed red pepper (a dash)
goat cheese (a handful, crumbled)
1 Baguette, cut into diagonal slices and toasted
Parmesan cheese (for sprinkling)

Combine the first nine ingredients in a bowl. (This is the bruschetta.) Chill for at least a half hour. Spoon bruschetta on top of toasted Baguette slices. Sprinkle Parmesan cheese on top. Pop them in your mouth.

Project Highlight **University of Illinois Speech Language Pathology Clinic**

When the University of Illinois at Urbana-Champaign decided to expand their Speech-Language Pathology Clinic to a second location they wanted it to provide a state-of-the-art site that facilitated best practices in both education and speech-language therapy. For not only is the facility a functioning clinic, it is also a classroom laboratory. Members of the community are able to utilize the clinic for diagnosis and treatment of speech and language problems. Annually, roughly 200 adults and children receive support at the clinic.

The University turned to Thorburn Associates to design an audiovisual system for the treatment rooms and offices within the clinic. Individual and group therapy are provided mostly by graduate students, but instructors are able to monitor the sessions remotely and unobtrusively. TA was given the responsibility to develop a system of remote control cameras and boundary microphones that allow for review and storage of data, as necessary. This dual goal of effective education and treatment left the team with one important decision: IP or analog?

Initially, the department requested an IP or network-based video and microphone system. This configuration works much like a printer connected to a network, only in reverse. Whereas a printer receives data from the network and outputs it onto paper, the camera and microphone system collect data and input it into the network. Through research and testing it was discovered that the audio lagged the video stream by as much as four seconds. While the advantage of the IP network meant that the cameras could be monitored remotely, even by staff with offices in different buildings, the prospect of such a long delay was considered unacceptable as it would not allow the supervising clinician to properly monitor the student's work with the client.

The solution was to utilize standard video cameras that could be controlled over the building network, but instead of routing data through the net, the signal was sent to a 16-channel digital video recorder (DVR). The unit selected is a proven and durable security system that allows for audio to be recorded for each channel. That means video and audio can be recorded simultaneously and are now synchronized for playback and monitoring. Additionally, the sessions are now archived and available for students to review their work. Instructors can also save segments to share with other students.

Patient privacy issues, such as those covered by HIPAA laws, are addressed by saving and replaying only small segments during training, so that there is not enough information available to identify a person. The system is set up to overwrite itself every four days.

The combination of real-time remotes to supervisors, and archived playback of sessions

provides feedback to the students in a timely manner that achieves the school's goal of effective education and treatment.

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