
THORBURN ASSOCIATES INC.
Acoustical, Technology and Lighting Design

eNewsletter

June 2011

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Welcome to the June 2011 eNewsletter!

Greetings from all of us at Thorburn Associates and welcome to our annual recipes eNewsletter. When we mentioned to a few clients that we were considering not doing the “recipe issue” this year we received so many complaints we decided we had to continue the tradition! Don’t worry – our regular content will return with the next issue.

If you are attending InfoComm in Orlando, FL, and want to benefit from attending our educational sessions there is still time to register on-site.

- **Acoustics in Architecture** - (Session #IS010) - presented by Steve Thorburn – June 15, 2011, 8:00am-10:00am
- **AV System Integration Issues for Owners/Facilities Managers** – (Session #IS069) – June 16, 2011, 10:30am-12:00pm

Prior to InfoCOMM, Steve Thorburn will facilitate the first annual **New Learning Space Summit** at EduComm on June 13, 2011. The Summit is dedicated to creating the best learning space for today’s—and tomorrow’s—students and is an invitation-only event for a group of forty campus executives.

We are also conducting continuing education seminars for AIA North Carolina on July 13, 2011 in Salisbury and July 14, 2011 in Asheville. Topics are:

- **Acoustical Impact of LEED Synergies**
- **Planning for Technology**

Outside of InfoComm, EduComm, and AIA North Carolina, we will be attending several other industry events, in the upcoming months. Please look us up and stop by to say hello.

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- **SCUP National Conference** – National Harbor, MD – July 23-27
- **IAVM National Tradeshow** – Phoenix, AZ – July 25-28
- **AIA Florida Conference** – Naples, FL – July 28-July 30
- **AIA Tennessee Conference** –Memphis, TN – August 3-5

As always, it is our goal to make sure that Thorburn Associates is your single point of contact for all your Acoustic, Technology and Lighting Design needs. If you have an idea, question or suggestions, please drop us a note at enews@ta-inc.com.

Favorite Recipes from the TA Team

In place of our usual technical editorial, here are some of Thorburn Associates staff's favorite recipes to help make your summer cooking a little tastier.

Rotisserie Style Chicken – Meg Barham

- 1 teaspoon salt
- 2 teaspoons paprika
- 1 teaspoon onion powder
- 1 teaspoon dried thyme
- 1 teaspoon white pepper
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon black pepper
- 1/2 teaspoon garlic powder
- 2 tablespoons minced garlic
- 1 onion, quartered
- 1 (4 lb) whole chicken

In a small bowl, mix together salt, paprika, onion powder, thyme, white pepper, black pepper, cayenne pepper, and garlic powder. Remove and discard giblets from chicken. Rinse chicken cavity, and pat dry with paper towel. Rub chicken inside and out with spice mixture. Place quartered onion and minced garlic into the cavity of the chicken. Place chicken in a resealable bag or double wrap with plastic wrap. Refrigerate overnight or at least 4 to 6 hours. Preheat oven to 250 degrees. Place chicken in a roasting pan. Bake uncovered for 4 hours, to a minimum internal temperature of 170 degrees F (85 degrees C). Let the chicken stand for 10 minutes before carving.

Meg's Notes: You can throw this in on Sunday mornings to have your house smell delicious and enjoy the leftovers for other meals during the week.

Apple Pie with Crunchy Streusel Topping – Lisa Thorburn

- 1 (9 inch) pie shell
- 1 egg white - slightly beaten
- 5 cups apples - peeled, cored and sliced thinly (add a splash

of lemon juice to prevent them from turning brown)
2 tablespoons all-purpose flour
2/3 cup white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground allspice
1 tablespoon instant tapioca
2 tablespoons butter
1 cup all-purpose flour
3/8 teaspoon ground cinnamon
3/8 cup packed brown sugar
1/2 cup rolled oats
3/8 cup soft butter

Fit pastry shell into pie pan, brush with beaten egg white and let dry. Preheat oven to 425 degrees F (220 degrees C). To Make Apple Filling: Place prepared apples in a large bowl. In a separate bowl combine 2 tablespoons flour, white sugar, 1/2 teaspoon cinnamon, nutmeg, allspice, and instant tapioca. Mix well then add to apples. Toss until apples are evenly coated. Bake pie shell with dried egg white for 5 minutes – Use pie weights to prevent bubbles forming. Remove pie shell from oven. Place apple mixture in pie shell and dot with 2 tablespoons butter or margarine. Lay a sheet of aluminum foil lightly on top of filling, but do not seal. Bake in preheated oven for 10 minutes. While filling is baking, make Streusel

Topping: In a medium bowl combine one cup flour, 3/8 teaspoon cinnamon, brown sugar, and oats. Mix thoroughly then cut in 3/8 cup soft butter until mixture is crumbly. Remove pie from oven and sprinkle streusel on top. Note apples will be piled high and streusel may be difficult to keep on top – do your best because as the pie bakes the apples condense and the center of the pie will flatten out. Reduce heat to 375 degrees F (190 degrees C). Bake an additional 30 to 40 minutes, until streusel is browned and apples are tender (test by inserting a fork in the middle of the pie. Pie is done when the fork meets little to no resistance) Cover loosely with aluminum foil to prevent excess browning as needed.

Lisa's Notes: This is an easy recipe to make. I combined several online recipes then tweaked it even more to create this delightfully scrumptious dessert. I like to use Granny Smith apples which give the pie a nice sweet/tart flavor. Make sure the topping does not get too brown which makes it hard to eat – if the apples are not yet soft, just cover loosely with aluminum foil and continue baking.

Asian-Lime Salmon – Jessica Newton

1 pound salmon fillets

For the Marinade:

1 cup low sodium soy sauce
1 cup lime juice

- 1 tablespoon minced fresh garlic
- 1 tablespoon minced fresh ginger

Mix the marinade ingredients together in a large zip top bag with the salmon. Allow the fish to marinate at least one hour. But, as with all marinades, the longer the better. So if you can plan ahead, try to marinate it overnight flipping it a couple of times to coat the fish evenly. Place the salmon under the broiler for 5-7 minutes or until just done all of the way through. Or carefully grill, the fish gets even more tender from the citrus in the marinade, 4 minutes on each side or until just done through. Serve with Asian slaw and rice.

Jessica's Notes: It's great under the broiler or on the grill for a summer treat. As with all marinades, this is a very forgiving recipe. It can easily be adapted to your tastes (just as I did from the original recipe!) or for different quantities of fish.

Frozen Watermelon Margarita – Chet Sahin

- 3 pound piece watermelon
- 1 cup white Tequila
- 1/2 cup fresh lime juice (from about 4 limes)
- 1/4 cup sugar, or to taste

Remove rind from watermelon and cut enough fruit into 1-inch pieces to measure 5 cups. Freeze watermelon in a sealable plastic bag at least 3 hours and up to 1 week. In a 5- to 6-cup blender blend frozen watermelon with remaining ingredients until thick and smooth. Makes 6 servings.

Chet's Notes: In these margaritas, frozen watermelon takes the place of ice. Blending in the seeds gives the drinks a striking speckled appearance.

Cajun Shrimp Coastal Creole – James Horn

- 2 tablespoons olive oil
- 1/2 cup diced green bell peppers
- 1/2 cup diced onions
- 1/2 cup diced celery
- 1 teaspoon chili powder
- 1 teaspoon Old Bay seasoning
- 1 (14 ounces) can tomatoes (stewed or whole)
- 1 (8 ounce) can tomato sauce
- 1 tablespoon hot sauce (use two different kinds for more variety of flavor)
- 1 tablespoon Worcestershire sauce
- 1 teaspoon sugar
- Salt and pepper
- 1-1/2 pounds peeled and deveined shrimp

In fry pan, heat olive oil. Add peppers, onions and celery. Cook until softened. Add chili powder and sauté until caramelized. Remove from heat and pour into large pan. Add

tomatoes, tomato sauce, hot sauce, Worcestershire, sugar, salt and pepper. Cover and cook for 1-1/2 hours stirring occasionally. Remove lid (if needed) to thicken toward the end of cooking. Add shrimp and cook for about 3 minutes. Serve over basmati (or just white) rice.

Jim's Notes: "A coastal classic" that we have modified to our own taste and increased the speed of preparation. Using fresh shrimp (off the boat that day) is always special.

Onion Roasted Sweet Potatoes – Ryan Schofield

2 (1 ounce) packages dry onion soup mix
2 pounds sweet potatoes, peeled and diced
1/3 cup vegetable oil

Preheat oven to 450 degrees F (230 degrees C). In a large bowl, toss the dry onion soup mix, sweet potatoes and vegetable oil until the sweet potatoes are well coated. Arrange the mixture on a large baking sheet. Bake in the preheated oven 40 to 50 minutes, or until the sweet potatoes are tender.

Ryan's Notes: This recipe is from my girlfriend, Cody Lynn. These sweet potatoes go with just about anything, but can quickly transition from a side dish to an overdose!

Pasties – Mark Ham

Dough:

1-1/2 cup white flour, sifted
1/2 cup wheat flour, sifted
1 teaspoon salt
1/2 cup Crisco

Cut Crisco into flour and salt mixture, add ice water as required to form six balls of dough, chill in refrigerator.

Filling:

6 medium potatoes, diced
1 rutabaga (or turnip), diced
1 medium onion, diced
1/2 pound beef round steak, diced
2 teaspoon salt
1/2 teaspoon garlic salt
1/8 teaspoon ground black pepper
parsley

Mix filling together.

Assemble and bake:

Roll out dough ball into oblong shape. Fill with 1 cup of filling (drained if need be). Add 1.5 teaspoon of bacon drippings. Fold over dough to cover filling, sealing dough with water.

Prick top to vent. Bake on a cookie sheet for 30 minutes at 425°F then 30 minutes at 325°F. Makes 4 servings.

Mark's Notes: Some consider the pasty, consisting of a meat and potato filling in a pastry shell, a staple in Michigan's Upper Peninsula (where Steve, Lisa, and I all went to college). The pasty has a particularly unusual history in this area: In 1864 a small influx of Finnish immigrants followed the Cornish miners to the area. These Finns (and many other ethnic groups) adopted the pasty for use in the Copper Country copper mines. About 30 years later, a much larger flood of Finnish immigrants found their countrymen baking pasties. The pasty has become strongly associated with the local Finnish culture. You can see pictures and more history at <http://en.wikipedia.org/wiki/Pasty>

Grandma Maronis Meatballs - Lance Sturdevant

1 pound ground chuck
4 ounces dried bread crumbs
4 large eggs
4 ounces whole milk
6 ounces grated Romano
3 ounces grated Spanish onion
2 ounces finely diced fresh garlic
2 ounces finely chopped fresh Italian parsley leaves
2 ounces finely chopped fresh basil leaves

Preheat oven to 350 degrees F. Spray a baking sheet with olive oil cooking spray. Mix all ingredients thoroughly in large bowl. If mixture seems a little loose add more bread crumbs. Roll meatballs loosely about the size of a golf ball and place on baking sheet. Place into preheated oven for approximately 35 to 40 minutes.

Lance's Notes: Although Grandma Maronis is long gone, I think her spirit lives on in her meatballs. Whenever I eat one, I can almost hear her say "If you eat one more meat ball, you're going to EXPLODE all over the place!" Oh how I miss her.

Thai Pineapple Chicken Curry – Justin Meyer

jasmine rice and water (1c. rice to 1 1/4 c water ratio)
5 cloves garlic, minced
1/4 cup red curry paste
2 (13.5 ounce) cans coconut milk (I use one can coconut juice and juice from the pineapple and chicken bouillon instead so it is less rich)
2 skinless, boneless chicken breast halves - cut into thin strips
2 tablespoons fish sauce
2 tablespoons brown sugar
1+ tablespoon lime juice (fresh squeezed)
1 tablespoon tamarind sauce (if you have it - optional)
and a few kaffir lime leaves cut in strips if you have

access to them.

- 1-1/2 cups sliced bamboo shoots, drained (I don't use bamboo shoots because they aren't fresh - I use broccoli instead)
- 1/2 red bell pepper, julienned (or grape tomatoes because the color is nice and they taste better)
- 1 green bell pepper, julienned
- 1/2 small onion, chopped
- 1 cup pineapple chunks, drained

Bring rice and water to a boil in a pot. Reduce heat to low, cover, and simmer 25 minutes.

In wok or large fry pan heat oil and add garlic. push garlic to side of wok or remove from oil and add later with vegetables. Add the paste to the oil and heat through until it makes you choke. (seriously- you will know, the gas is released from the pepper). Then add 1/2 the coconut milk and broth/pineapple juice (but not more than 1/4 c. pineapple juice). Add the chicken and cook until juices run clear. I think about 10 minutes or so on med/med high heat. Stir occasionally. If the coconut milk separates it is too hot. Add the fish sauce, sugar, lime juice, and kaffir lime leaf and/or tamarind if you have it. Mix the red bell pepper, green bell pepper, and onion into the wok. Continue cooking approx. 10 minutes, until peppers are tender. Don't overcook. Stir in pineapple and half can of coconut milk. Heat through (only a few minutes). Remove from heat. Serve over the cooked rice.

Justin's Notes: Thailand is a beautiful country with great food! This recipe I picked up from a family I stayed with when traveling there. I've adapted it slightly for ingredients that are easier to find in the US. Helpful tip: Chop/prepare everything before throwing things in the wok.

Roasted Potatoes, Carrots Parsnips & Brussels Sprouts – Christine Luong

- 3 medium carrots (about 3/4 pound),
cut into 1-1/2-inch thick circles
- 1-1/2 cups Brussels sprouts (about 1/2 pound), halved
- 4 cups red bliss potatoes (about 1 pound),
cut into 1-1/2-inch thick slices
- 3 medium parsnips (about 1 pound),
cut into 1-1/2-inch thick slices
- 1 cup sweet potatoes (about 1 pound),
cut into 1-1/2-inch thick slices
- 1/2 cup extra-virgin olive oil
- 1 tablespoon dried oregano
- 1 tablespoon dried rosemary
- 1 teaspoon dried thyme
- 1 teaspoon dried basil
- 1/4 cup sea salt
- 2 tablespoons freshly ground black pepper



Preheat oven to 400 degrees F. In a large bowl, add the carrots, Brussels sprouts, red bliss potatoes, parsnips and sweet potatoes. Toss well with olive oil, herbs, salt and pepper. Let sit for a while, so flavors may absorb. Spread the vegetables evenly on a large baking sheet. Place on medium rack in oven and bake for 35 to 40 minutes.

Christine's Notes: I like to pre mix the vegetables with the herbs and oil about 2-3 hours before I bake them to make sure the vegetables take in the flavor. It's like I am marinating vegetables, and they are extraordinary after they come out of the oven.

Double Chocolate Crackles – Sarah Klapper

- 1-1/2 cups all-purpose flour
- 1/2 cup granulated sugar
- 1/2 cup Dutch-process cocoa powder
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 6 tablespoons unsalted butter, melted
- 2 large eggs, lightly beaten
- 1/2 cup milk chocolate chips
- 1 cup confectioners' sugar

Whisk the flour, granulated sugar, cocoa powder, baking powder, vanilla and salt in a medium bowl. Whisk in the melted butter and eggs until combined, then stir in the chocolate chips. Cover with plastic wrap and chill until firm, about 1 hour. Preheat the oven to 350 degrees F. Line 2 baking sheets with parchment paper. Put the confectioners' sugar in a shallow bowl. Roll tablespoonfuls of the dough into balls then roll in the confectioners' sugar until well coated. Place 1 inch apart on the baking sheets. Bake until the cookies are puffed and the tops are cracked, about 10 minutes. Let cool 2 minutes on the baking sheets then transfer to a rack to cool completely. Store in an airtight container up to 1 week.

Sarah's Notes: This is a super easy recipe - I like to stir in extra chocolate chips for an even more decadent chocolate delight.

Korean Chap Chee Noodles Recipe – Kim Wong

- 1 tablespoon soy sauce
- 1 tablespoon sesame oil
- 2 green onions, finely chopped
- 1 clove garlic, minced
- 1 teaspoon sesame seeds
- 1 teaspoon sugar
- 1/4 teaspoon black pepper
- 1/3 pound beef top sirloin, thinly sliced
- 2 tablespoons vegetable oil
- 1/2 cup thinly sliced carrots
- 1/2 cup sliced bamboo shoots, drained
- 1/4 pound napa cabbage, sliced

2 cups chopped fresh spinach
3 ounces cellophane noodles, soaked in warm water
2 tablespoons soy sauce
1 tablespoon sugar
1/2 teaspoon salt
1/4 teaspoon black pepper

In a large bowl, combine 1 tablespoon soy sauce, sesame oil, green onions, garlic, sesame seeds, 1 teaspoon sugar, and 1/4 teaspoon pepper. Stir in sliced beef, and marinate at room temperature for 15 minutes. Heat wok or large skillet over medium-high heat, and then drizzle with oil. Cook beef until evenly brown. Stir in carrots, bamboo shoots, napa cabbage, and spinach. Add cellophane noodles, 2 tablespoons soy sauce, 1 tablespoon sugar, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Reduce heat to medium, and cook until heated through. Prep Time: 35 Min, Cook Time: 20 Min, Ready In: 55 Min

Kim's Notes: I got this recipe from my Korean friend. It can be hot and spicy if you add a bit of Kimchi. It's good noodles!

Chicken and Artichokes – John Hummel

8 boneless chicken breast
1/4 cup butter
2 cups chicken broth
1/4 cup onion
2 cups mushrooms sliced
garlic minced
1/4 cup flour
1/4 teaspoon salt
1/8 teaspoon pepper
3/4 cup half and half
1 cup grated Parmesan cheese
1/4 cup dry white wine
1/2 teaspoon rosemary
1 (14 ounce) can artichokes drained

Sauté chicken in butter. Add 2 cups chicken broth and simmer 20 minutes. Cool. Reserve broth. Sauté onions, garlic and mushrooms in 1/4 cup butter, blend in flour, salt and pepper, cook until smooth and bubbly. Gradually add the reserved chicken broth and the half and half, heat until it thickens stirring constantly. Stir in cheese, wine and rosemary until cheese is melted. Place chicken in baking pan add artichokes, pour sauce over chicken and stir together. Bake covered in a 325 degree oven for 1 hour, serve with rice.

John's Notes: This is the only casserole my kids would eat.

Granny Mac's Honey Bun Cake – Amy Thompson

1 box yellow cake mix
1/3 cup water

2/3 cup vegetable oil
4 eggs
1 cup sour cream
1 teaspoon cinnamon
1 cup light brown sugar
1 cup chopped nuts (pecans)
Glaze (Spread over top while hot)
2 cup powdered sugar
1 teaspoon vanilla
1/4 cup milk

Mix cake mix, oil, water, eggs and sour cream. Beat until well blended. Grease 9 x 13 in pan. Mix together cinnamon, brown sugar and nuts. Pour ½ cake mix batter into pan. Spread ½ of sugar/cinnamon mixture over batter. Pour remaining batter over that. Spread remaining sugar/cinnamon mixture on top. Swirl with knife blade. Bake 350 or 325 for glass dish for 35-40 min. Glaze.

Amy's Notes: My Great Granny Mac's Honey Bun Cake is one of my favorite memories of her. She lived in South Carolina and every time we went to visit her she would have a fresh warm Honey Bun Cake waiting on the table for us. Every time I make this recipe, the smell and taste bring back so many warm memories. It is best right out of the oven (or warm it up in the microwave) and with a glass of milk or cup of coffee.

Dad's Beef Kebabs For Father's Day Grillin' – Pat Gallegos

2 pounds sirloin steak, cut into 1-inch cubes
12 rashers bacon, cut in half
1 large onion, cut in wedges
24 button mushrooms
12 bamboo or metal skewers (soak wooden skewers in warm water for 1 hour before assembling kebabs)

Wrap steak cubes in bacon strips. Assemble meat and vegetables on skewers, alternating steak, onions, and mushrooms. Grill for 8–10 minutes until kebabs are browned, but not burned. Serves 6.

Spicy Marinade

1 bulb garlic, minced
3–4 tablespoons red-chili powder
2 tablespoons fresh oregano, chopped
1/2 cup red wine
3/4 cup olive oil
salt and pepper to taste

Combine garlic, chili powder, oregano, red wine, and olive oil; whisk thoroughly. Season kebabs with salt and pepper and place in shallow, nonreactive dish. Pour marinade over kebabs, cover with plastic wrap, and refrigerate while you prepare coals.

Grilled Potato Parcels

3 large russet potatoes, washed, diced large
8–10 cloves garlic, peeled and whole
1 cup green chili, chopped
1-1/2 teaspoons salt
1/2 teaspoon black pepper
2 tablespoons vegetable oil
1 tablespoon butter

Place all ingredients in large bowl and mix well. Wrap potato mixture in two layers of aluminum foil, making sure there are no holes or unsealed edges. Place on grill or next to coals of pit fire. Turn occasionally. Cook at least 45 minutes.

Pat's Notes: In honor of Dad, put your meat on a stick. In honor of Mom, eat your veggies.

Turkey Chili – Michelle Pennington

1 cup red onion
1/3 cup chopped seeded poblano pepper (about 1)
1 teaspoon minced garlic
1-1/4 pound ground turkey
1 tablespoon chili powder
2 tablespoons tomato paste
2 teaspoons dried oregano
1 teaspoon ground cumin
1/4 teaspoon salt
1/4 teaspoon pepper
1 (19oz.) can cannellini beans, rinsed & drained
(or any white bean that you prefer)
1 (14.5oz.) can diced tomatoes, undrained
1 (14 oz.) can chicken broth
1/2 cup chopped fresh cilantro
Juice of 1/2 lime
Lime wedges for garnish

Heat a large saucepan over medium heat. Add first 4 ingredients; cook for 6 minutes or until turkey is done, stirring frequently to crumble. Stir in chili powder and the next 8 ingredients (through broth); bring to a boil. Reduce heat, simmer for 10 minutes. Stir in fresh cilantro. Serve with lime wedges, and top with cheese, sour cream, avocado.

Michelle's Notes: This is a recipe that a friend of mine shared with me. I love almost anything with fresh lime, cilantro, red onion and avocado... so this was an instant hit!!!

Asian Coleslaw – Steve Thorburn

Wet ingredients

1/2 cup rice wine vinegar
1/4 cup vegetable oil
1 teaspoon sesame oil
5 tablespoons creamy peanut butter
3 tablespoons brown sugar
1/4 cup soy sauce
2 tablespoons minced fresh ginger root
2 tablespoons minced garlic

Dry ingredients

4 cups thinly sliced green cabbage
2 cups thinly sliced red cabbage
2 cups shredded napa cabbage
2 each red bell peppers, thinly sliced
2 each carrots, julienned
6 each green onions, chopped
1/4 cup chopped fresh cilantro

In a medium bowl, whisk together the "wet ingredients". In a large bowl, mix the "dry ingredients". Toss dry ingredients with the wet ingredients just before serving. Serves 10, Prep Time 20 min.

Steve's Notes: This is for a big group - play with the amounts for your taste and size... It has been a hit every time we have had it.

Marty's Sweet Potato Casserole – Lee Loudermilk

Potato mixture

1 large can sweet potatoes, drained and mashed
3/4 cup melted margarine
1 tablespoon vanilla
1/2 cup sugar
1/4-1/2 cup milk
2 eggs

Topping

1 cup brown sugar
1/4 cup margarine
1/3 cup flour
1 cup chopped pecans

Combine ingredients for potato mixture and turn into buttered 2 quart baking dish.
Combine topping ingredients and crumble on top of potato mixture.
Bake at 350 degrees for 45 minutes.

Lee's Notes: My great aunt's recipe that is traditionally for Thanksgiving, but is great all year round.

Shoney's Strawberry Pie – Kimberly Ridenour Sims

- 1 deep dish pie shell already baked and cooled
- 2 cups 7-up (regular or diet)
- 1-1/2 cups sugar
- 4 tablespoons cornstarch
- 1 small box of strawberry Jello (regular or sugar free)
- 1 pint of strawberries sliced or left whole

Mix 7-up, sugar, and cornstarch and cook until boils. While hot stir in box of Jello. Let cool. Put thin layer of strawberries in cooled pie shell, then layer of filling..do over and over until filling and strawberries are gone. Refrigerate for 3 hours. Serve with whip cream.

Kimberly's Notes – I have been making this pie since I was 13 when my grandmother gave me my first cookbook. It never goes out of style and will always remind me of my grandmother who was quite the baker.

For-All-Ages Ice Cream Sandwich Cake – Karen Ballard

- 20 ice cream sandwiches (regular, strawberry or Neapolitan)
- 1 (12 oz.) jar hot fudge sauce
- 1 (8 oz.) container frozen whipped topping (such as Cool Whip), thawed
- red, white and blue sprinkles

Cut one ice cream sandwich in half. Place one whole ice cream sandwich and one half of an ice cream sandwich side by side across the short end of a 9 x 13 pan. Next to those ice cream sandwiches, arrange 8 more ice cream sandwiches lengthwise, to cover the bottom of the pan. Microwave hot fudge sauce on high for 30 seconds. Spread half of the fudge sauce on the ice cream sandwiches. Top with half of the whipped topping. Repeat layers. Sprinkle with toppings, if desired. Freeze, uncovered 2 hours. Cover with foil and freeze another hour.

Karen's Notes: It's great for kids to make and is perfect for group gatherings such as birthdays, Memorial Day, 4th of July, picnics.....and feeds a crowd!

Product Review: Casio Signature Series Projectors

Wow, when TA started to look at what would be a good, respectable, small (read light weight) bright, wide screen projector for our team to use for meetings at client offices, we

did not expect our final choice to be that projector often advertised in the back of the airline catalog – but we did! Casio’s High Brightness Eco-Friendly Green Signature Series uses a Hybrid Light Source, which combines Laser and LED technology for what they call amazing high brightness and can last up to 20,000 hours. They claim 2500 to 3000 lumens depending on the unit - we do question that a little as our old 2000 lumen Sony unit seemed brighter in a side-by-side comparison. But the Sony is much heavier, weighing in at 25 pounds and requires a large laptop sized case to tote it around. The Casio XJ-M255 projector is only 9 pounds including its carrying case. When you strip out the CD, manual and other extras you can slide the Casio into your laptop bag, and you won’t even know it’s there. Would we put this in a conference room or other fixed installation? Doubtful, but we are sure others will. However, for what it was designed to do, we feel the Casio Signature Series projectors hit the mark. For more information go to:

www.casio.com/products/Projectors/Signature_Models/

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