

# MDA Lifestyle

Volume 1, Issue 1

February, 2006

## Special points of interest:

- Finally, a newsletter dedicated to your lifestyle...
- See if your choice is the Best of 2005
- St. Regis property groundbreaking
- Crestron introduces the first true interface for the iPod
- Roast Chicken-Make your own to get the best home-cooked feeling.
- Winter Wines-Any suggestions?
- Luxury Car

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## Welcome to the premier edition of our *lifestyle* newsletter.....

Whether you're an audio/visual enthusiast, a technology geek, or just enjoy the finer things in life, we dedicate our publication to you. And what better way to start off then by looking at the best of 2005.



### Best Products

Business Week shows you the best of the best, from iPods to exercisers and cars to phones.

What's your favorite?

<http://images.businessweek.com/ss/05/12/bestproducts/source/1.htm>

### Best Movies

Whether you saw it, or can see it soon in your own home theater, check out what the 'big boys' say about Hollywood in 2005.

<http://movies.about.com/od/recentreleases1/ss/movies122205.htm>

### Best for the Kids

It seems that kids toys are getting better and better every year, and here is a look at the ones that came out in 2005.

[http://www.drtoy.com/2005\\_3/body.html](http://www.drtoy.com/2005_3/body.html)

### Best People

And finally, who's in and who's out according to the bible of celebrities, People Magazine.

<http://people.aol.com/people/packages/0,19939,1140667,00.html>

## Crestron iPod-Connect

True interface to your home touchpanel from an industry leader.

Crestron introduces iPod-Connect, the first 2-way iPod Interface, truly replicating the iPod experience on any Crestron touchpanel. Integrating the iPod into home audio systems is one of the hottest trends in the industry. Until now, consumers were unable to manage their music libraries, view play lists, or select music by artist, CD, or song when connected to a home audio distribution system. Using 2-way communication, the

CEN-IPOD reproduces the iPod experience on Crestron touchpanels. Crestron provides a graphical interface that duplicated the iPod display, and, leveraging the larger screen of the touchpanel, offers an enhanced view. The expanded view displays multiple sortable fields such as artist name, song title and CD title on a single screen. Crestron's CEN-IPOD provides full iPod functionality allowing users to do everything that they can do

# St. Regis Resort on Bal Harbour groundbreaking 2006



Your living room just got a whole lot bigger.

St. Regis Resort & Residences, Bal Harbour promises to bring an ultra luxury hotel resort and condominium, complete with 222 elegantly appointed hotel rooms and 271 private resort style residences. Known for uncompromising service and timeless design, this innovative property will boast

a 25,000 square foot luxurious Remède Spa, a renowned restaurant, and signature St.Regis Butler service. Along with acclaimed interior designers Yabu Pushelberg, who also designed Related Groups' One Miami, Beach Club and Apogee; Florida-based architect Sieger Suarez Architectural Partnership was also chosen to work on this incredible site. Sales for St. Regis Resort & Residences, Bal Harbour will be handled by Related Cervera Realty Services with a projected groundbreaking of 2006.

Check out the new sales center when it opens early March 2006. MDA designed a state-of-the-art system to promote the new building and act as an interactive sales tool. Reservations are now being taken.

- The Bentley Azure**
- Pros**
- Posh Potential**
- Posh Amenities**
- Prestigious Bentley Heritage**
- Glamorous Image**
- Cons**
- Fuel Economy**
- Price**

## 2006 Bentley Azure- *If you want the best*

The Azure convertible is manufactured in Crewe, England, at the same factory that turns out Bentley's Arnage sedans and special Mulliner editions.

At a dedicated Azure assembly area, about 6500 spot welds are performed by hand using robotics to locate and clinch all closure panels. Finishing work is done in the Mulliner department, and the use of lightweight carbon-fiber cross braces contributed to the Azure's "exceptional levels of body stiffness," according to the company. The car hits US dealerships in Spring 2006.

Bentley says the new model's design was inspired not only by the 1995-2002 Azure, but also by the 1955

Park Ward S1 drophead coupe. In addition to borrowing its double-wishbone suspension and rigid body structure from 4-door Bentleys, the new 2-door Azure shares its front fascia with the current Arnage sedan. The bumpers are body-colored, and chrome trim runs the length of the car's lower sides. The azure's 3-layer fabric top is hydraulically operated and can stow beneath a hide-trimmed tonneau cover in less than 30 seconds.

Up to 4 people can fit inside. The company's stated goal was clear: to create an opulent and inviting seating area that reflects its status as a car that is at home in Palm Springs or on the Riviera.

## Crestron iPod Connect (cont)

from their iPod and more from a whole house audio system via a Crestron touch panel.

The interface itself is very discreet. The small box can sit on the floor under the couch or in a cabinet; using the mounting ears the interface can be installed under a kitchen counter or under a desk in the home office. Cutting holes in the wall or hanging a box on the wall is not necessary.

The CEN-IPOD is compatible with all iPod models including the Nano. Connect the video out of any iPod to any Crestron distribution system and pho-

tos may be viewed on any video display or on a Crestron touch panel. The Cen-iPod also connects to any existing Crestron automation systems.

For more information contact Media Design at 954.334.0000.



CEN-IPOD

# MDA-Community spearheads into South Florida



For Multiple Dwelling Units

**Design and technology Belong Together**

**You know**

that MDA has been designing, engineering and installing custom systems in the South Florida and the Caribbean for many years, but did you know that MDA-Community is the hottest provider of pre-engineered systems in new construction condominiums in the tri-county area?

That's right, MDA has taken its years of expertise in designing and installing custom entertainment and automation systems, and created a division exclusively geared to MDU and SFH Developments. MDA-Community becomes the exclusive provider in these communities, and offers you a choice of systems. These systems are designed and engineered specifically for the floor plan of your new home, and installed parallel to the building process. What this means to you is no more opening walls or waiting months, even years after you close to enjoy the system.

By using MDA-Community in the select properties where you are building, you can have a complete entertainment and automation system ready for you at MOVE IN!

**The ultimate Amenity- Pre-engineered systems designed to the floor plan of the residence and ready at move-in. That's lifestyle.**

## 2006 Bentley Azure (continued from Page 2)



The Azure's twin turbo charged 6.8 liter V-8 develops 450 horsepower and 645 pounds-feet of torque. A 4-speed automatic transmission is standard.

Front and rear side-impact airbags and an electronic stability system are installed. Pop-up bolsters can deploy in the event of a rollover, and the windshield has been reinforced.

Jim Flammig, [www.cars.com](http://www.cars.com)

## What to drink now- Winter's hearty Wine Pairings

Winter is a great time for indulging in stews, daubs, roast chicken and casseroles- all warming dishes with hearty flavors. The types of wine that goes best with them are also rich and robust, ones that can seem too much in midsummer but as temperatures plummet are wonderfully comforting. They are essentially little burners in a bottle. Just as there is often a mix of flavors in long-cooked dishes, many of the best wines to serve with them are a blend of different grapes, each bringing a layer of complexity to the whole. The quintessentially blended wine in Châteauneuf-du-

Pape, from southeast France and made from up to 13 different varieties, particularly Grenache, Syrah, and a bit of gamy Mourvèdre. The wines are strong (often more than 14% alcohol) and certainly sturdy enough to handle the heartiest dish. Look for 2001s, a vintage that is just coming out now.

**Recommendations** Domaine de la Charbinière 2001 Châteauneuf-du-Pape, France (\$40)

This rich, heady read smells of the wild herbs that grow in the southern Rhône Valley.



**For more information on wines, [www.epicurious.com](http://www.epicurious.com)**

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## Recipe for a cold night- Roast Chicken with Lemon and Thyme

In the  
eighties,  
the popu-  
larity of  
this home-  
style dish  
caused  
take-out  
rotisserie  
chicken  
shops to  
spring up  
across the  
country.



3 tablespoons minced fresh thyme  
2 tablespoons extra-virgin olive oil  
5 garlic cloves, chopped  
2 teaspoons grated lemon peel  
1 7-pound roasting chicken  
1 lemon, quartered  
1/4 cup dry white wine  
1 cup (about) canned low-salt chicken broth  
2 teaspoons all purpose flour

Preheat oven to 450°F. Mix first 4 ingredients in bowl. Rinse chicken; pat dry. Place chicken in roasting pan. Rub all but 1 tablespoon garlic-thyme oil over. Sprinkle with salt and pepper. Place lemon in cavity of chicken. Tie legs with string.  
Roast chicken 20 minutes. Reduce oven temperature to 375°F. Roast chicken until meat thermometer inserted into thickest part of inner thigh registers 180°F, about 1 hour 15 minutes. Lift chicken and tilt slightly, emptying juices from cavity into pan. Transfer chicken to serving platter. Tent chicken with aluminum foil to keep warm. Pour pan juices into large glass measuring cup. Spoon fat off top. Add wine to pan; place over high heat. Bring to boil, scraping up any browned bits. Pour wine mixture into measuring cup with pan juices (do not clean roasting pan). Add enough chicken broth to cup to measure 1 1/2 cups. Return broth mixture to same roasting pan. Mix flour into reserved 1 tablespoon garlic-thyme oil. Whisk into broth mixture. Boil broth mixture in roasting pan set over 2 burners until slightly thickened, about 2 minutes. Season pan-juice mixture to taste with salt and pepper. Pour into sauceboat. Serve chicken, passing pan-juice mixture separately. Makes 4-6 servings

Bon Appétit, September 1999