



## Wired In!

In the tech hospitality universe, the pleasure and business traveler has zoomed forward significantly since the 1958 advent of the Magic Fingers Vibrating Bed. This season, a number of hotels link in, giving guests much about which to go aTwitter. Upgraded with the hottest tech games and toys, only a year after its 2008 opening, **Hotel SAX**

**Chicago's** Technology Experience super-styled guest rooms and suites are Chi-town's hottest places to stay and play (from \$279 nightly, 333 N. Dearborn St., 312.245.0333, hotelsaxchicago.com). The in-room lounges offer Wii MotionPlus game controllers and *The Beatles: Rock Band*, not to mention Blu-ray movie-viewing on breakthrough Sony PS3 game consoles. Traveling geeks in the entertainment lounge can amp-out with a custom Fender Telecaster guitar or lay down beats with an Ion Drum Rocker Kit... After a \$50 million renovation completed in October, the **Sheraton Boston** announced it was a PC (from \$249 nightly, 39 Dalton St., Boston, 617.236.2000, starwoodhotels.com). The tech-loaded lobby features the "Link@Sheraton experienced with Microsoft," where guests can check e-mail; research mustn't miss hot spots; and print boarding passes using HP's next generation TouchSmart PCs, free Wi-Fi and Microsoft's newly released Touch for Windows program... When Las Vegas' CityCenter complex—one of the largest sustainable development projects in the world—opens next month, the \$8.5 billion, 67-acre collection of hotels will feature multiple high-wire acts—two of which are the **Mandarin Oriental**, set to throw open its doors on Dec. 4 (from \$545 nightly, 3752 Las Vegas Blvd. South, 702.590.8888, mandarinoriental.com), and **ARIA Resort & Casino**, opening Dec. 16 (from \$179 nightly, 3730 Las Vegas Blvd., 866.359.7757, arialasvegas.com). The hotels are said to have the most technologically advanced guest rooms in the U.S. Both properties feature sensors that "greet" guests upon entry. In a choreographed flourish, lights go up, drapes part and a TV offers a list of controls that await personalized selection of room temperature, video systems, music, requests for services and more. —Walter Nichols



### ON THE SAME WAVELENGTH

From top: Hotel SAX Chicago brings media mavens to their knees with in-room Wiis, Sony PS3s, an Ion Drum Rocker Kit and more. Boston's newly overhauled Sheraton ratchets up its tech ops with a kitted-out lobby.



Q&A

## All Amped Up!

Who knew defenseman Shaone "Mo" Morrison is the Capitals' resident locker room DJ and tech head? Just in time for the holidays, we check on how he stays plugged in. —Melissa A. Howsam

*What you're loving right now?* Serato Scratch Live, to mix music digitally. *Apps you dig?* Golf 09 for GPS shot distance; Translator Codesign for travel; and Skype for texting and talking to friends in China or back home in Vancouver. *Fav toy to give?* The Flip Video MinoHD. It's smaller than an iPhone and has a flip-out USB. *Holiday gadgets you covet?* Sooloos sound system. It's sick. The music server can store and play music anywhere. I'm also hoping for a MacBook Air for traveling. It's light, and I love Mac—cool programs, no viruses, no problems. *Your local "Santa's Workshop"?* Apple, Best Buy and Guitar Center—in the DJ department, of course.



**THE MO** Shaone "Mo" Morrison has a Sooloos sound system on his holiday wish list. But given his role as the Capitals' resident DJ, he'd be taking one for the team.



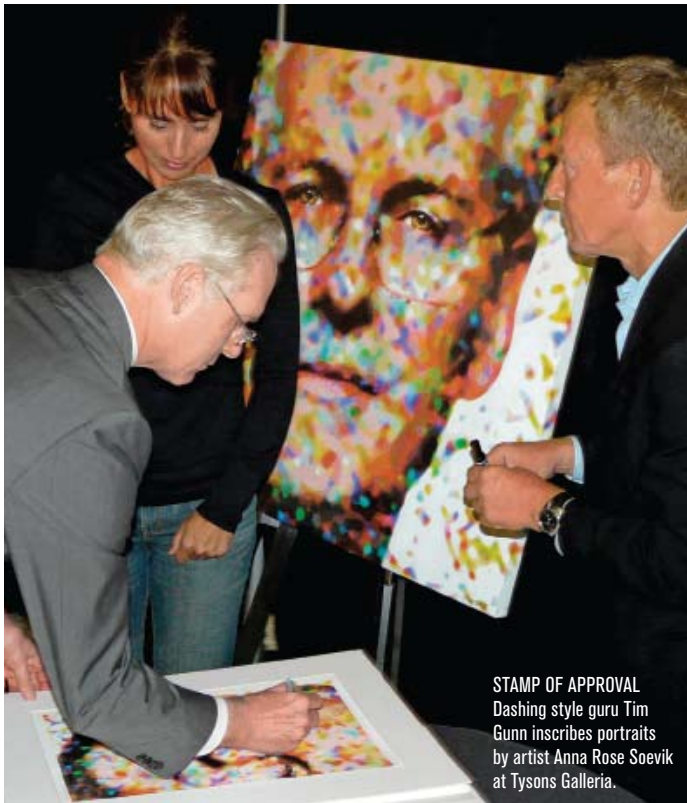
## Drawing Attention

Donatella Versace is known for many things—a deep tan and oodles of glamour first spring to mind—but now it's her charity work that has people talking. She's teamed up with Whitney's Education Department to create Art Unites, an initiative that aids seriously ill children in the U.S. and those affected by the earthquakes in the Sichuan Province of China, by providing post-trauma counseling through visual arts. More than 1,000 children created drawings that will adorn Versace totes, with proceeds benefiting the foundation. Talk about a fashion statement. \$250, Versace, 647 Fifth Ave., 212.317.0224. —Lauren DeCarlo



### FOR GOODNESS' SAKE

From top: Donatella Versace and one of the artists participating in Art Unites. A work of art to be featured on the Versace canvas tote bags.



**STAMP OF APPROVAL**  
Dashing style guru Tim Gunn inscribes portraits by artist Anna Rose Soevik at Tysons Galleria.

## PASSING THROUGH

### Top Gunn

Tim Gunn—the *Project Runway* style guru and dapper king of making it work—is a busy man. His new book, *Gunn's Golden Rules*, will be published in spring, and the style icon was recently in town to host a runway show at Tysons Galleria during All-Access Fashion Weekend. We chatted up the fifth-generation Washingtonian about an unlikely, but fashionable topic: superheroes. —Hays Sibley

**What are your thoughts on being a superhero in Marvel's new comic book, *Models, Inc.*?** How phenomenal and how surreal is that? I don't go chasing these things—they just happen. Marvel approached me with this great diffidence about it. “*Oh, well, we have this idea but we don't want to offend you....*” Offend me? Who wouldn't want to be a Marvel superhero?! And at 56? It's the most incredible thing in the world. I'm ecstatic about the whole thing. **Did you make it work?** Marvel definitely made it work. And who wouldn't want to fight crimes against fashion? And who wouldn't want to wear the *Iron Man* suit? **What's the worst crime against fashion?** Hands down, Crocs. There isn't a Crocs store here [Tysons Galleria] is there? And they are laughing all the way to the bank. **You know that Michelle Obama was spotted wearing Crocs in the Vineyard last summer?** NO! NO! Aaaawwww. I have to do something about that. **How long will the series with *Marvel* continue?** Well, I am only in one issue. I think it depends on how well the book sells. I know they are planning four or five issues of *Models, Inc.* **Have they asked whether you'd be willing to do it again?** Would I? Absolutely. I have to tell you, too: forever I've been saying I want to be cremated—and I still do—but I think now I may want a headstone as well, because I want that *Marvel* cover carved into it.

## SPIRITS

# Burn, Baby, Burn!

This fall, DC's scorching mixologists are getting fired up: torching sugar, spices and herbs with candles, matches and kitchen tools for seasonal sips. —Kelly A. Magyarics



### Charred Whiskey Cocktail

**THE INSPIRATION:** Proof's master mixologist Adam Bernbach went back to the basics to redefine the old-fashioned for the contemporary cocktailian. “Every so often I like to think about drinks in terms of the technology, tastes and general era of the early days of cocktail experimentation. Then I get to work,” he says.

**THE FIERY SECRET:** This ain't your grandfather's whiskey swill. Sugar cubes soaked in Fee Brothers Aztec chocolate bitters are spritzed with overproof rum and set aflame, which Bernbach claims lends a campfire-esque quality to the drink. The caramelized cubes are muddled with orange zest and a dash of soda, doused with spicy Wild Turkey Rye whiskey and bittersweet Amaro Nardini, and served over ice for \$11.

**WHERE TO FIND IT:** Proof, 775 G St., NW, proofdc.com.

### The Messenger

**THE INSPIRATION:** The storied life (and death) of Jeanne d'Arc inspired Wisdom's Erik Holzherr to create a cocktail homage to France's patron saint. “The drink's charred spice, blended with three French spirits, matches the iconic character of the heroine, who was burned at the stake,” Holzherr says.

**THE FIERY SECRET:** Cinnamon sticks are held over an open flame until blackened, then dropped into a bottle of Guyot crème de cassis to linger for three days. The spiced-up blackcurrant booze is added to Calvados, Bärenjäger honey liqueur and Dubonnet Blanc, shaken and served up in a Marie Antoinette coupe for \$11. “The cinnamon infusion adds an extra layer of depth that stays on the tongue and almost forces you to genuflect while sipping slowly,” waxes Holzherr.

**WHERE TO FIND IT:** Wisdom, 1432 Pennsylvania Ave., SE, dcwisdom.com.



### The Cringer

**THE INSPIRATION:** Visionary mixologist Jason Robey of New Heights is infatuated with house-made infusions. To create his concoction's namesake base, he pops cranberries and fresh ginger into a bottle of Stolli vodka, and steeps the blend until tart and spicy. Cointreau with splashes of lime juice and simple syrup tang up the tippie, which is served chilled in a cocktail glass for \$12.

**THE FIERY SECRET:** Never one to banish the garnish to a mere afterthought—“You eat and drink with your eyes first,” he says—Robey adorns the cocktail with a few cranberries, as well as a charred fresh rosemary twig. “Charring releases a complex array of different oils and aromatics that are not there unless burnt.”

**WHERE TO FIND IT:** New Heights, 2317 Calvert St., NW, newheightsrestaurant.com.



**THE SARTORIALISTA** Design is in the details for the *Washington Post*'s "Scene In" series. DC neighborhood denizens show off their style in a bi-monthly vlog by filmmaker Alexandria Garcia, the *Post*'s Emmy-nominated young talent.



**HOT SHOT!**

## Snap!

Alexandra Garcia isn't afraid of a challenge. The Emmy-nominated rising star of the *Washington Post*'s digital team scoffs at people who question the relevance of the modern newspaper. And when she was asked by her editor to come up with an idea for an online series, the 28-year-old multimedia journalist chose to dispel the myth about District style—or lack thereof. Her innovative and interactive "Scene In" feature celebrates the chic DC denizens in and around the city's top hot spots, from U Street to the Georgetown waterfront, and everywhere in between.

"I wanted to celebrate the creativity and culture that's here," says the American University grad, who was born in Bogotá, Colombia, but was raised in Maryland. "I saw these great street-style blogs, but I always wanted to see the clothes move and hear why they chose their look." Garcia's own style is a high-low hybrid of sharp newsroom-appropriate blazers, mixed with jeans and flecks of inspirations from her subjects. "I always ask, 'Where did you get this or that?' And the answer's always the same," she says with a laugh. "Vintage—but it's still inspiring, which is why I love doing this." So make sure you're turning it out, DC. You never know where Garcia will be shooting next. —Cory Oblendorf



**SITE-SEEING** From left: Norma Kamali and her line for eBay.

## Norma's Conquest

Trendsetters discovered eBay for fashion finds long ago, and now designers are following suit. Norma Kamali has introduced Normakamalibay, a collection of swimwear, gowns and shawl coats exclusively for eBay (\$65–\$285). "After months of research, we came up with the styles that we know the eBay shopper wants," says Kamali. Prices are fixed; so there's no need to worry about being outbid. Simply click the "buy it now" button, and it's yours. For those with a bit more patience, Narciso Rodriguez will launch his capsule collection for the site this spring. —Kristin Young

## Kitchen Confidential

There's a new trend simmering on the restaurant scene, and you won't need a to-go bag to bring it home. This holiday season, some of the city's best chefs and restaurants are divulging insider secrets just in time to talk turkey. —Leila Rafei



**SUGAR DADDY** Learn to make Adour's macarons.

**EQUINOX RESTAURANT** Become a "kitchen intern" and practice culinary technique under a top chef, then man the canapé station at dinner. One position open on Saturdays, 4–9PM. \$125, 818 Connecticut Ave., NW, 202.331.8118, [equinoxrestaurant.com](http://equinoxrestaurant.com).

**ZOLA WINE & KITCHEN** Brush up on your Thanksgiving cooking prowess at a series of holiday-specific classes, running from Nov. 4–18. 505 9th St., NW, 202.639.9463, [zolawinekitchen.com](http://zolawinekitchen.com).

**TENPENH** World-renowned chef Susanna Foo, famous for melding Chinese and French cuisines at her restaurants throughout Philly, gives a how-to in Chinese basics at TenPenh on Nov. 21. \$75, 1001 Pennsylvania Ave., NW, 202.393.4500, [tenpenh.com](http://tenpenh.com).

**1789 RESTAURANT** On Nov. 21, bright young chefs Daniel Giusti and Travis Olson school the gathered foodies on a feast featuring roasted chesnuts. \$75, 1226 36th St., NW, 202.965.1789, [1789restaurant.com](http://1789restaurant.com).

**ADOUR** A special for the sweet set: swing by on Nov. 22 to learn the magic behind making macarons in rich autumnal flavors from pastry chef Fabrice Bendano. \$75, 923 16th St., NW, 202.638.2626, [adour-washingtondc.com](http://adour-washingtondc.com).



BUMP AND GRIND The DC DemonCats take on Scare Force One

## Derby Dolls

Thanks to Drew Barrymore's directorial debut, *Whip It*, the roller derby phenomenon is once again picking up speed. And the big screen isn't the only place to witness the girlie grudge matches in person. District residents can get a glimpse of a trio of teams that make up the DC Rollergirls league, all of whom take to heart the rally cry, "with liberty and justice to brawl." The Cherry Blossom Bombshells, the DC DemonCats and Scare Force One compete for bragging rights against each other and out-of-town teams from the 78 city leagues nationwide that comprise the Women's Flat Track Derby Association. And while the sport is gaining traction across the country, the local ladies roll into the DC Armory in true Washington style. The roster lists Condolezza Slice, Guantanamo Babe, Killary Hittin and Marion Barrycuda as just a few of the maniacally monikered stars. This month, the Cherry Blossom Bombshells and the DemonCats will go head-to-head on Nov. 28, in what's sure to be an impressive expo of blood, sweat and fishnets. \$12, doors open 3PM, tickets available at [ticketmaster.com](http://ticketmaster.com). —K.B.

## NUMBER CRUNCH

# 100,000

Number of federal government employees whom DC-based GovLoop.com hopes to register by late 2010 for its ferociously popular Facebook-like social media site. Launched in mid-2008, GovLoop now has 20,000 members.

## TIME LINE

# Rap Sheet

Local rapper Wale has garnered some serious Capital cred on his rise to the top of the charts, easily transitioning from mixtapes to mainstream. How did the son of a DC cabdriver become one of the most buzzed about hip-hop artists of the year? One word: Talent. It's Wale's world—we just live in it. —Kay Boatner



### JUNE, 2002

Wale graduates from **Quince Orchard High**

School in Gaithersburg, Md; he earns a football scholarship to Robert Morris College, and later, Virginia State University.

### NOV 19, 2006

Wale wins the "DC Metro Breakthrough Artist of the Year" at WKYS' **Go-Go Awards**.



### FEB 4, 2008



Men's fashion weekly **DNR** features the mini-mogul on its cover as the face of his generation.

### JUNE 1, 2009

*GQ* magazine calls the rising MC "the greatest new rapper since Jay-Z." Having just signed with Jay-Z's management co. Roc Nation a few weeks earlier, Wale—wisely—demurs.

### SEPT 21, 2009

Rumors swirl when Wale shares a blanket with songstress Solange in Central Park; a week later, they're dancing at his **birthday party** at DC's Park at Fourteenth.



### NOV 10, 2009



The hit-maker's first full-length album, **Attention Deficit**, drops, securing Wale's DC reign.

### SUMMER, 2006

Wale releases his first single, "Dig Dug (Shake It)," and it becomes the most requested song by a local musician in DC radio history.

### SEPT 9, 2007



Wale performs at the 2007 MTV Video Music Awards, catching the eye of uber-cool DJ and producer **Mark Ronson**, who later

signs the artist to his label, Allido.

### MAY 30, 2008

Yada yada yada: The MC's fourth mixtape, *The Mixtape About Nothing*, samples catchphrases from the hit TV series *Seinfeld*. Julia Louis-Dreyfus (Elaine Benes) even pops up for a skit midway through the album.

### SEPT 13, 2009

Wale, backed by fellow Washington group UCB, headlines the MTV VMAs as the star-studded event's house band. He's spotted with **Solange**, launching the star's first relationship rumor.



### OCT 9, 2009

Wale starts touring with the god of hip-hop himself, **Jay-Z**, touching down in Baltimore on Oct. 27.

