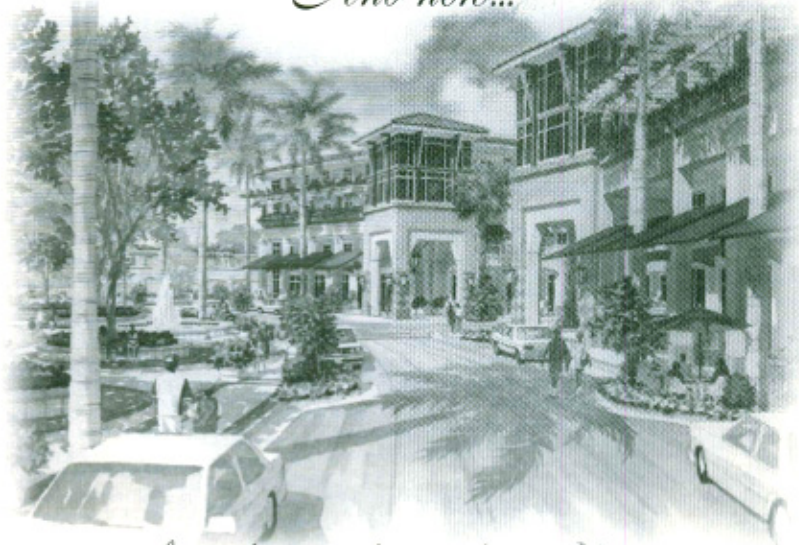


And now...



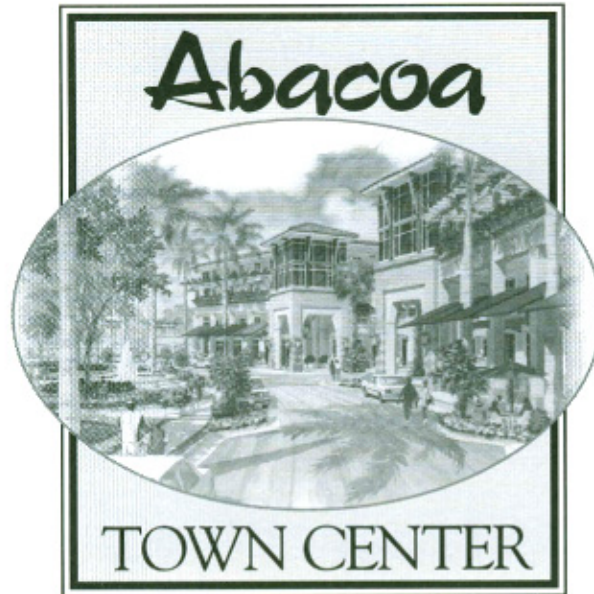
*Into the mix that makes Abacoa
goes the most important ingredient of all.*

The Main Street.

deFurcada
DEVELOPMENT VENTURES, INC.
.222 Lakeview Avenue, 17th floor
West Palm Beach, FL 33410

*And now...
for the icing on the cake*

Come to the groundbreaking of



(It will be sweet)

Friday, March 5, 1999
11:30 a.m.

Just around the corner from
Roger Dean Stadium in Abacoa

Wear comfortable shoes and save room for

A Taste of Main Street

R.S.V.P.
by March 1

deGuardiola
DEVELOPMENT VENTURES, INC.

Tere Muniz
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NEW RELEASE

MTM PARTNERS **Mind to Market**

For more information:

Carmen M. Ayala
MTM Partners
954.747.7792

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“The Icing on the Cake”: Groundbreaking for Phase One of ABACOA TOWN CENTER

JUPITER (March 5, 1999)---What is a stadium without a baseball team, a college without a campus, a town without a Main Street?

First came Roger Dean Stadium in Abacoa, next comes the John D. MacArthur Campus of Florida Atlantic University and the Honors College—and now, with today’s groundbreaking ceremony for Abacoa Town Center, the old-fashioned Main Street makes a comeback. By more than coincidence (very much by design), both the stadium and the college campus are within a five-minute walk to Abacoa’s center of town.

“The icing on the cake” is how George de Guardiola describes the bricks-and-mortar realization of Abacoa Town Center. “Main Street is where it all comes together; where people gather, and a place becomes a community,” he says. De Guardiola Development Ventures Inc. owns and is developing the commercial, office and multi-family properties. Bruce Rendina and Abe Gosman are partners with de Guardiola in the project.

The groundbreaking ceremony featured street elevations of Abacoa Town Center and a rendering of the town center’s Crescent Drive—but none of the usual hard hats and shovels. Instead, the developers cut into a cake made to look like a scale model of Abacoa Town Center. (SEE CAKE FACTS ATTACHED.)

Joining the developers in taking their piece of the cake were Abacoa Town Center’s leaseholders to date. They include Abacoa Optical; Bernie’s Coffee & Tea Company; Bilotti’s Italian Restaurant; Bookworks—Books, Bytes, Cafe; Commerce Dry Cleaning; Costello’s Pizzeria & Deli; Dakotah 624 restaurant; Häagen-Dazs; Homeplate Cafe; Organically Fresh restaurant and store; Planet Candy; Sam Jon & Company salon; Studio E Gallery; Tai Siu restaurant, and ZooCoop. (SEE TENANT PROFILES ATTACHED.)

Today’s groundbreaking signaled the start of construction on Phase 1 of Abacoa Town Center, 25 acres devoted to shops and offices, restaurants and apartments. Phase 2, which has received the approval of the Town of Jupiter, covers 10 acres and consists of additional shops and restaurants, plus a hotel and conference center and a 16-screen movie theater. (SEE PHASE 1&2 FACT SHEET, ATTACHED.)

NEWS RELEASE

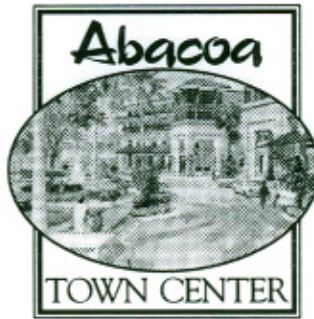
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Abacoa Groundbreaking/Pg.2

With its walkable sidewalks, crossable streets and on-street parking, Abacoa Town Center will form the nucleus of the Abacoa community, a 2,055-acre development being built along New Urbanist principles. Connectivity is its distinguishing feature—links among homes, neighborhoods, nature and commerce.

Occupancy at Abacoa Town Center is at 60 percent. Contact Tom Benz at de Guardiola Development Ventures for leasing information: (561) 655-1838.

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**This takes the cake:
Ingredients for today's groundbreaking**

The flavor of Abacoa Town Center is French vanilla, chocolate and Amaretto marble—about 15 full sheet pans, 20 loaf pans, and another 10 assorted pans worth of cake. The icing on the cake is Amaretto flavoring, royal icing, butter cream and rolled fondant.

Judy & Company Sweet Sensations of Jupiter baked the cake, which measures about five feet at its widest point and a foot and a half at its tip. The toughest parts to build, says owner Judy Hawkins, were the roofs. (They're made of butter cream and rolled fondant icing.)

The cake weighs about 100 pounds, including the plywood board it sits on. The icing took about 60 pounds of confectioner's sugar. How many calories? "Oodles," says Hawkins.

deGuardia
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