

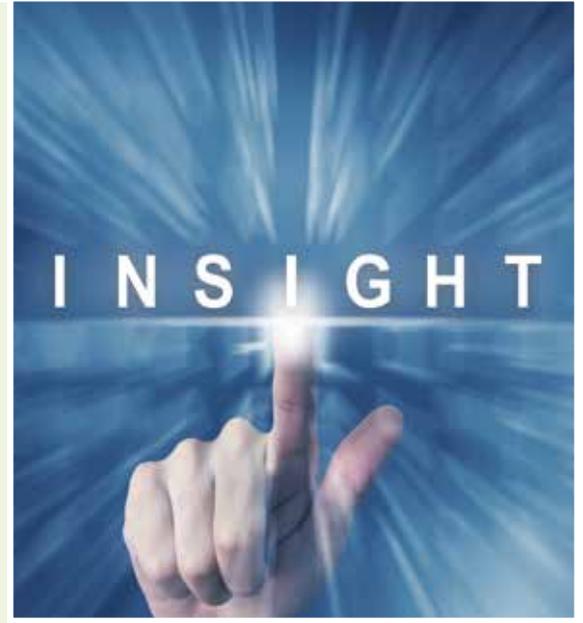
Wood Wall Coverings Make a Real Difference



Gone are the days when laminated panels printed with an artificial pattern were the only way to get a “natural” wood appearance on walls. Nowadays, it’s no longer necessary to settle for anything less than real wood, thanks to companies that are selling scrap, distressed, abandoned and reclaimed wood that has been prepared for easy installation at a reasonable cost. By shaving wood planks into thin strips, it is now possible to apply them with self-adhesive or “peel and stick” backing and achieve a truly natural wall surface with the convenience of old-fashioned printed veneers, offered at a more affordable cost than full-thickness barn boards or other traditional wood applications.

Your Board’s Future Plans Could Affect Your Own

Although many condo owners pay little attention to their board’s decision-making process, it really pays to know what plans are being considered for your building(s) or grounds before they become officially budgeted and scheduled. At the very least, having accurate information in advance will give you a clearer picture as to how your condo corporation is addressing current issues and preparing for future changes. At its most positive, having knowledge of priorities and eventual outcomes will give you a distinct advantage in planning your own future. Either way, having insight and awareness about how your property and



its assets are managed could give you the impetus to actually become more involved in its evolution and the long-term outcomes for your current home and neighbourhood.

Kitchen Cutting Boards Can Accumulate Bacteria

Butcher-block, countertop and portable cutting boards are popular kitchen work areas, but these utilitarian surfaces can be the source of harmful bacteria. To ensure your prep surfaces do not contaminate your food, be sure not to cut fruit and vegetables on the same surface as raw meats, poultry or fish, unless the surface has been sanitized between tasks. Any cutting area, plastic or wooden, will absorb and hold bacteria if its surface has been scarred by a sharp knife. A basic wash is not sufficient to remove the contamination. As a result, sanitizing with bleach or vinegar, and then allowing time for the board to thoroughly dry, is a necessary precaution. Typically, having one board dedicated exclusively for meat, poultry, and fish, and another



for fruit and vegetables, is the most practical solution. For convenience, use a plastic board for the one used for cutting raw meat, so you can pop it in the dishwasher for sanitization.

Keyless Car Entry Signals Can be Compromised

Unlocking and starting a car without handling keys requires technology based on radio-frequency identification (RFID). This system basically extends a “handshake” between your key/fob and car computer system when you’re nearby, thereby enabling the vehicle to welcome you with an unlocked door. This so-called fail-safe mechanism requires a complicated matching of code sequences that is very difficult for most thieves to hack. However, it seems that some thieves have acquired a new tech tool that employs an RFID amplifier, which helps your car identify your key/fob from a greater distance. So, even if your keys are at your bedside at night, in your purse at a restaurant, or on your person at the office, an amplifier can make your car “detect” that you’re next to the vehicle, and automatically open up for the thief. Fortunately, this is preventable if you keep your key/fob in a high-quality “Faraday” pouch to block out RFID signals until you are ready to unlock your car. Furthermore, if



you employ a tried-and-true steering-wheel lock, no one will be driving off with your car, regardless of where you’ve put your keys!