

MIKE'S Tool Box

Mike Forner's Home Services:

My mission is to treat your home with the same passion and attention to detail that I use on my own home.



How To Hang Art Like a Pro

The joy of purchasing a new piece of art can quickly turn to stress when it comes time to hang it. How high should it be mounted on the wall? How can it be arranged with other pieces to create an inspired statement? And, crucially, how can you be sure it's safe and secure and won't end up crashing to the floor?

Hanging Basics

First, let's discuss the nuts and bolts of hanging art securely. Contrary to popular belief, you needn't hammer nails into studs, nor install hefty drywall anchors to support art. Here's how to do it:

- Use picture hanging hooks, rather than heavy nails or screws. Although they may seem dainty, they are very secure. It's all based on shear weight. The nails go into the wall on an angle, like a cat's claw—it's a whole different set of physics.
- Buy the right type of hook for your artwork's weight. There are basically three types: A one-nail picture hook holds things that are 30 pounds or lighter. A two-nail picture hook holds pieces that are about 50 pounds. A three-nail picture hook holds pieces that are about 75 to 100 pounds.
- Use two picture hooks per artwork. Not only does this provide added security but it helps art remain level over time, compared to items hung from a single point.
- When possible, install two D-rings, rather than a wire, on the backs of frames, to hang from the picture hooks. Then it's stationary, and not swinging on a wire. There's no pendulum effect involved.
- Use a level and ruler to ensure that both the picture hooks and D-rings are aligned when installed.

Continued on page 2...

Inside This Issue:

How To Hang Art Like A Pro.....Page 1

How To Hang Art Like A Pro continued.....Page 2

What Mike's Been Doing.....Page 2

Upcoming Events.....Page 2

New Year's Day.....Page 3

Pumpkin Torte Recipe.....Page 3

Did you know.....Page 4

Wise Home Owner Tip.....Page 4

How To Win Friends.....Page 4

Joke/Quote Of The Month.....Page 4

Stay tuned for next months article on kitchen storage and layout.

How To Hang Art Like a Pro Continued...

Stylish Arrangements

When you're ready to hang the art, the next step is choosing where each piece should reside. Here are a few helpful rules of thumb:

- Recruit a helper who can hold pieces against the wall before you begin hammering in the picture hooks. Then you can take a step back to see what the space is going to look like with the piece there. You get a sense of the proportions and colors, and see it against all the other design elements.
- When hanging a single piece on a wall, the center of the picture should be about 60 inches off the ground, which places it at eye level.
- When hanging a pair of works, one above the other, treat them as one large picture (whether they're the same or different sizes). Find the center point between them, and use the same 60-inch rule.
- For spacing between art on the same wall, generally use two inches between larger pictures. If they're all smaller family photos, use an inch and a half between them. That goes for the spacing above, below, and on either side of each frame.
- When arranging multiple pieces, don't just think in terms of a grid. What is really becoming popular are salon installations—a group of often-disparate images or frames, clustered together. Such installations often stretch from wall to wall and floor to ceiling. There's no right or wrong way to do it, just start in the middle and work your way out. It's something you feel proportionally, or you can decide based on whether Aunt Rose should be next to Uncle Jim.

The most important tip is to have fun when hanging art, and not to worry too much about getting things perfect. You're not doing anything structural to your walls, and your house isn't going to fall down if you don't hang the pictures right. If you hang something up and want to move it, it's really easy to fix the problem with a little spackle. In fact, changing displays of art every once in a while can freshen things up just like moving furniture around.



What Mike's Been Doing:

WHEW!

A LOT! A HIGH PRIORITY SINCE THANKSGIVING HAS BEEN MOVING MYSELF AND THE BUSINESS WHILE FINISHING MY HOME TO THE POINT WHERE I CAN ACTUALLY "LIVE" WITHOUT TRIPPING OVER BOXES OR WASHING DISHES IN THE BATHROOM SINK. I'M BASICALLY FINISHED THANK GOD. DANIELLE AND I ARE READY FOR THE NEW CALENDAR YEAR AND ANXIOUSLY AWAIT SERVING OUR MANY WONDERFUL CLIENTS (EXISTING AND THOSE WE'LL MEET THIS YEAR).

I'M GRATEFUL TO BE A HOMEOWNER ONCE AGAIN AND THANK YOU FOR YOUR PATIENCE DURING THIS EXCEPTIONALLY CHALLENGING TIME.

I'VE GOT A FEW IMPORTANT GOALS FOR 2013...HOW ABOUT YOU? MY PLANS INCLUDE CONSISTENCY OVER INTENSITY.

I WISH YOU AND YOUR FAMILY MANY BLESSINGS THIS YEAR INCLUDING GOOD HEALTH, PROSPERITY, AND PERSONAL GROWTH.

Upcoming Events In January
That Might Interest You...



* New Year's Day Tuesday January 1st, 2013.

*Plymouth Ice Festival on January 18th through the 20th. Celebrate winter with rows of countless ice sculptures that will awe visitors of all ages. Live music and seasonal treats add flair, but the real headliner is the sculptures, the art, and the ice. Admission is FREE. For more information contact (248) 960-0700.



*Ann Arbor Restaurant Week from January 20th to 25th. One price dining, one week, several options. Extraordinary three course dinner menus and fixed price fare lunch menus from Ann Arbor's best restaurants. For more information visit <http://annarborrestaurantweek.com/>

*Sundance Film Festival USA on Thursday January 31st at 8:00pm. Located at The Michigan Theater on 603 East Liberty in Downtown Ann Arbor.



* 36th Annual Ann Arbor Folk Festival on Friday January 25th & Saturday January 26th at 6:30pm. Located at Hill Auditorium on 911 North University Ave in Downtown Ann Arbor.

New Year's Day

By Robert Flynn



I'm walking along a dry riverbed in California and it's a beautiful day. The future stretches out ahead, in the valley, hills and mountains that surround me. The past is there too, but today I prefer to walk forward: to live "in the now", and truly see all the good things in the world. The air is warm and dry. Fleecy clouds float high in the bright blue sky, and the sunlight glitters and shines off the houses and cars in the distance. People walk and ride bicycles on the bike path that follows the river. They talk and point, and laugh together, as they enjoy the day off from work. What a beautiful and peaceful scene it makes!

My heart is suddenly full of joy as I remember that it is New Year's Day. A day to start afresh and to feel overwhelming gratitude for the gift of life that God has given me. I pass by a man and his son, a toddler sitting on the "lofty" wooden fence by the path, but held safely in his father's arms. His face is a study in pure joy and wonder, as he looks

out over the miles of sandy wash, green hills, and towering mountains of his brand new world. It is the beginning of a beginning, and tears gather in my eyes with the power and sweetness of this simple thought. A man sits on a rock and gazes into the distance. He looks sad and forlorn, as the breeze blows by and makes the leaves flutter on the tree next to him, in this lonely scene. I am reminded of other days in the past when sadness and hopelessness were my only companions. I say a silent prayer for him, and profound thanks, to God, for me. Then I walk on.

A young couple crouches next to a "bicycle built for two" that has thrown its chain. As they look up, I grin and say "Happy New Year"! They grin and laugh, and wish me the same. It is a simple thing, but for a moment we have become one with the world and a sudden joyful exhilaration takes my breath away. An old woman leans on a fence post, looking into some other time. She doesn't seem either happy or sad, just gazes into the past, or maybe the future. I wonder what her ageing, but still lovely eyes have seen, in the time that she has spent in this world. Where has she been? What amazing things has she witnessed? A lifetime lays hidden behind her eyes. A feeling of timeless peace flows through me and all fear of what the future may bring drains away. I thank her with my thoughts, and move on.

I am almost home. I walk by a stand of young trees swaying in the wind. A loud burst of cheerful chirping and tweeting erupts from the little grove, and I can't help but laugh out loud, at the "bird party" going on next to me. As I reach home, go inside, and close the door, I say another thanks to God for the gift of "now". It has taken a long time to find it, and although I can't seem to keep it with me, all of the time, I know how to open the door again, when the time is right. I know that whatever the new year will bring, there will be joy, and enough treasures of "now" to help me through the hard times that we all must face.

Happy New Year!



Pumpkin Torte Recipe

This is my go-to holiday dessert recipe. I have even turned it into cupcakes. This recipe is easy to make and tasty for kids and adults. I know it seems like just an autumn recipe but, trust me, it's so good you'll want to make it all year round. ~Danielle



Ingredients

- 1 package yellow cake mix (regular size)
- 1 can (15 ounces) solid-pack pumpkin, divided
- 1/2 cup milk
- 4 eggs
- 1/3 cup canola oil
- 1-1/2 teaspoons pumpkin pie spice, divided
- 1 package (8 ounces) cream cheese, softened
- 1 cup confectioners' sugar
- 1 carton (16 ounces) frozen whipped topping, thawed
- 1/4 cup caramel ice cream topping
- 1/3 cup chopped pecans, toasted

Directions

1. In a large bowl, combine the cake mix, 1 cup pumpkin, milk, eggs, oil and 1 teaspoon pumpkin pie spice; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Pour into two greased and floured 9-in. round baking pans.
2. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.
3. In a large bowl, beat the cream cheese until light and fluffy. Add the confectioners' sugar and remaining pumpkin and pumpkin pie spice; beat until smooth. Fold in whipped topping.
4. Cut each cake horizontally into two layers. Place bottom layer on a serving plate; spread with a fourth of the filling. Repeat layers three times. Drizzle with caramel topping; sprinkle with pecans. Store in the refrigerator. **Yield:** 10-12 servings.

How To Win Friends & Influence People
By Dale Carnegie

How to win people to your way of thinking:

This is the day of dramatization; merely stating a truth isn't enough. The truth has to be made vivid, interesting, and dramatic. You have to use showmanship. The movies do it. Television does it. And you will have to do it if you want attention. You can dramatize your ideas in business or in any other aspect of your life.

"I was presenting the same facts this time that I had presented previously. But this time I was using dramatization, showmanship – and what a difference it made." – James B. Boynton.

Principle 11: Dramatize your ideas.

Stay Tuned...



Wise Home Owner Tip:

10 Tips On How To Clean Your Hardwood Floors & Keep Them Beautiful

1. Floor mats at entryways will catch particles like dirt and keep them from scratching the wood. Use a mat by the sink to catch splashes.
2. Buy a high quality broom, sweep the floors regularly, and use a vacuum cleaner without a beater bar to get between boards.
3. An 8 x 14 inch terry cloth mop with a rotating head can be helpful.
4. Get a professional cleaning product that will remove tough stains, scuffs and heel marks without dulling the finish.
5. Don't wax a wood floor with a urethane finish. Don't use excessive water to clean the floor.
6. Avoid ammonia cleaners and oil soaps to clean a wood floor. They dull the finish and affect your ability to recoat the floor at a later date.
7. Use cleaners that won't leave a film or residue. Clean sticky spots with a damp towel or sponge.
8. Protect your floors from sun damage. Shade floors from the sun's harsh rays. Rotate area rugs and furniture regularly to allow wood floors to age evenly.
9. To prevent scratching cover furniture and table legs with flannel protectors. Always be careful when moving heavy objects across the floor in order to prevent scuffing and scratching.
10. Take precautions against every-day scratches. Stiletto heels can dent and scratch hardwood floors. If you have one or more dogs in your home, use runners to protect the floors in their regular walking and running paths. Also, keep their claws trimmed properly.

Please Don't Hesitate to Contact Us At:

P: (734) 340-3688

F: (734) 527-6061

E-Mail: mike@mikefornerhomeservices.com

Did You Know...

Need to wash your curtains but hate the thought of ironing them afterwards? Simply dissolve a packet of clear gelatin in the final rinse when laundering, and hang them up damp afterwards. The gelatin removes almost all of the wrinkles.

Joke of The Month



Uplifting Quote of The Month

"The object of a new year is not that we should have a new year. It is that we should have a new soul."

~ G.K. Chesterton