



## Ask the Realtor: Bathroom remodels

Is your bathroom looking tired and need an update? It's said that kitchens and bathrooms sell houses. So let's take a look at what you can do to refresh the smallest room in your house.

Declutter your space. Do you really need that bottle of cough syrup or bottle of aspirin displayed on your shelf? Put them in the closet, vanity drawer or medicine cabinet.

For smaller budgets, add a fresh coat of paint, change out the hardware on your sink/towel rack/toilet paper holder or update your linens (shower curtain, towels, rug). Add a mirror with some bling above your vanity. Change out your lighting.

If you have a little time, consider changing out the vanity and toilet, but a word of caution. Make sure your existing plumbing fits the vanity you want. Moving your plumbing lines can get expensive. For a unique vanity convert a vintage/antique dresser.

Do you have plain walls or tile that just drives you crazy? Replace it with reclaimed wood panels or bead board. It doesn't have to go all the way to ceiling either. Add a picture or poster to the room to insert a little color.

For those with bigger ideas, and a bigger budget, showers with decorative tile, dual rainfall shower heads and glass doors are a must. And don't forget dual sinks, a lounging tub and heated floors. If you have a closet in the room – add an organizing system to it.

Or maybe you just add a fresh bouquet of flowers. They brighten up the room and add a pleasant aroma.

## Corned Beef – Red or Grey

It reminds me of the cola wars – Pepsi or Coke?

Corned beef became an Irish-American tradition in the mid 1800s. Traditionally ham was served for holidays but the Irish immigrants who moved to New England would serve corned beef instead. It was accompanied by potatoes and cabbage, thus giving us the “corned beef and cabbage” meal associated with St. Patrick's day

Corned beef is cured for 2 weeks before cooking. The difference between the red and grey is the curing process. Red corned beef is cured using sodium nitrate (a type of salt). This keeps the meat from oxidizing and gives the meat its' red color. Spices are also used in the curing process. Grey corned beef is traditionally found in New England. It only uses natural salt for its' curing process. No other spice is used and it is said to be sweeter than the red.

Now what about cabbage: Red or Green?

Red cabbage is a great source of vitamin C. When eaten in its' raw form, it has more vitamin C than an orange. It is also a great source of antioxidants. These antioxidants are believed to protect against many degenerative diseases such as cancer and heart disease.

Green cabbage is a great source of vitamin K. Vitamin K is known for its role in blood coagulation. Green cabbage is sweeter when it is cooked.

Whichever you choose, you can't go wrong. Both are good for your diet.

If you are considering buying or selling, let's work together and make it a realty reality.

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