Accentuate your ultra-thin TV with a sleek wall mount



It comes as no news to people with consumer electronics savvy: Those big, bulky are easier than ever to install. You can even do tube-style TVs are so last season... er, five so yourself using a few household tools and, seasons ago. Consider them as ancient as VHS of course, following the manufacturer's tapes, cassettes and floppy discs. These days, instructions. In most cases, installation can be thin TVs are definitely in. No matter your done in three steps: Simply attach the TV to preference—LED, LCD or plasma—experts the mounting bracket, attach the wall plate to advise taking your flat screen to the next studs in the wall, and then fix the mounting level, literally, with a wall mount.

Mount manufacturers now offer a wide selection of more slender, sleeker options that accentuate the appearance of ultra-thin TVs, by placing the screens near skin tight to the wall.

Sanus offers a line of "super slim" mounts in low profile, tilting and full motion varieties. Low profile and tilting mounts are great if your seating area is directly in front of the screen. However, if you will most likely watch TV

best option.

Slim VLF311 model will mount nearly any 37- to 65-inch flatscreen TV just 1.25 inches from the wall. It offers 11 inches of extension, tilts and swivels, and includes guides for keeping cables neat and organized, plus a lateral shift feature for adjusting the TV left or right on the wall plate for perfect placement after installation.

SCOTT

Thanks to recent advancements, mounts bracket to the wall plate.

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from multiple loca- For mount-to-TV compattions in a room, a full- ibility and installation assismotion mount is your tance, consult Sanus' mount finder and height finder tools The Sanus Super online at www.sanus.com.

www.newscanada.com



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with formal DR and LR, Beautiful Kitchen and FR combo with w/custom F/P and built in bookcase. Hardwood stair and main level floors. Fully fenced backyard. MBR w/5 psc. Ensuite, sep. shower, juccuzzi tub and 2 sinks. 6 luxury appliances inc. Beauty, great buy. Asking \$465,000.

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Office 905-858-3434



Crabcakes with Watermelon Dipping Sauce

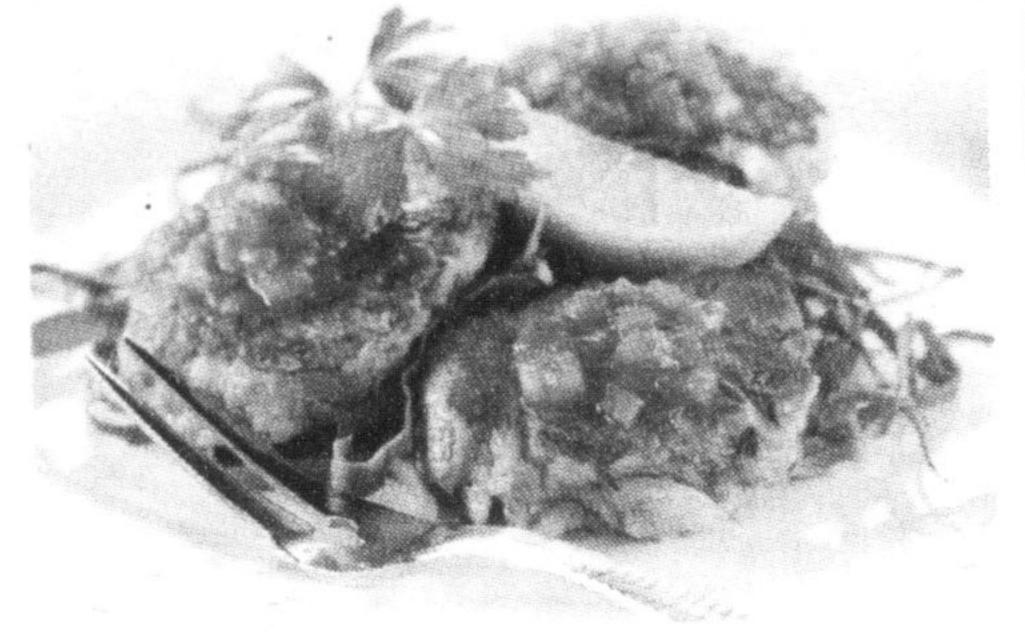
This distinctive dipping sauce adds a bit of a kick to mouthwatering crab cakes. Sweet watermelon and chili relish combine to create flavour that is sure to tantalize your taste buds.

CRABCAKES

8 oz	cooked, shelled crabmeat, drained	250 g
2	eggs, lightly beaten	2
1	tbsp mayonnaise	15 mL
1/2 cup	breadcrumbs	125 mL
1/4 cup	drained sweet pickle relish	50 mL
1 tbsp	canola oil for frying	15 mL
	DIDDING CALICE	

DIPPING SAUCE

250 mL minced & drained watermelon 125 mL bottled chili relish 1/2 cup



DIRECTIONS

In medium bowl add crab, eggs, mayonnaise, breadcrumbs and relish and mix until well combined. In large nonstick skillet over medium-high heat, heat oil (or a combination of canola oil and butter if desired). Drop crab mixture by the tablespoonful into skillet and cook, turning once, until golden brown. Continue to cook remaining cakes, adding

more oil if needed. Keep cooked cakes warm in a low temperature oven, approximately 170°F (77°C).

Meanwhile, mix together the watermelon and relish. Set

To serve, spoon dipping sauce into bowl and place on platter. Surround with hot crab cakes and serve immediately. Makes approximately 16 crabcakes, serves 8 as an appe- News Canada tizer.



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