



Happy CANADA DAY



 **New customers**
Saint John Audiology
Hope Grant Insurance

1st Quality Control Tournament
 (See location match-ups and inspection schedule on reverse)

"Best Improved Locations"

Tri-Star Mercedes Benz

What an improvement at this location in June! You have been working really hard and it shows! Well done [Ana!](#)

Employees of the month

Mario and Yaima: Your work at Loch Lomond Mitsubishi has been fantastic, incredible.... The cleanliness of this car dealership is an absolute dream!

Keep up the great work everyone!

Wendy Phillips, Accounts Manager



To: Elizabeth for the compliments received from your new client: Irving Equipment. Your commitment and thoroughness is inspiring!

Make It Shine

How to Clean Your Stainless Steel Sink



If your kitchen sink is a bit dingy, then make it look just like new with eco-friendly materials. And there's no scrubbing involved with this quick clean that basically costs nothing to make. Safely buff your way to a fresh and sparkling basin.

1.- Give your sink a quick wash and rinse. Then sprinkle the entire sink with baking soda and use a soft sponge, working in a circular movement, to scrub the basin. Baking soda softly cleans without scratching stainless steel.



2.- Rinse the sink with vinegar, which will bubble and fizz. Vinegar naturally disinfects while helping remove hard water stains. Then lightly rub with the sponge and rinse the sink with water. You can also drop a garbage disposal refreshing bomb down the drain to keep the entire sink smelling fresh.

3.- Put lemon or orange peel to good use, and rub the entire sink basin with a section of peel, rubbing the skin against the stainless steel, which helps deodorize the sink while helping the basin keep its new shine.

4.- Finish by buffing with a paper towel and a touch of olive oil. Your sink will stay wonderfully shiny for several weeks before needing a refresher.