

GREENING NEWSLETTER

SECURITY: Changes to 'Do Not Disturb' signage policy

Disney World hotels are aiming to ensure the safety of their guests by getting rid of their 'Do Not Disturb' signs. Hilton is joining other hotels in re-thinking the ubiquitous 'Do Not Disturb' sign. The company is now suggesting that a team member alert a security or duty manager if a Do Not Disturb sign or light has been in place on a guestroom door for more than 24 consecutive hours. In the past, the company might have allowed multiple days to pass before an employee entered a room.

The revision to the policy comes after the Las Vegas mass shooting in which a gunman used a room at the Mandalay Bay Resort to fire on a crowd of concertgoers on the ground, killing more than 50 and injuring more than 500. But Hilton spokesman Nigel Glennie declined to link the change to that or any other specific event. Other hotel companies have also changed the way they handle Do Not Disturb signs since the mass shooting in October. Four Walt Disney World hotels in Orlando—the Polynesian Village Resort, the Grand Floridian Resort & Spa, the Contemporary Resort and the adjoining Bay Lake Tower—have replaced the Do Not Disturb signs with 'Room Occupied' signs. Housekeeping and other staff will still be allowed to enter the room even if the sign is on the door, but must knock and identify themselves first. Disney is notifying guests of the new policy when they arrive so as not to surprise them.



Wynn Resorts now has employees investigate if a Do Not Disturb sign is in place for at least 12 consecutive hours. The American Hotel and Lodging Association, which represents the industry, says that most hotels have Do Not Disturb

policies in place ranging from 24- to 72-hour time frames in which hotel staff can go into a room. "Hotels own the rooms and have the right to enter for reasons of security, safety of guests, maintenance or sanitation," spokeswoman Rosanna Maietta says.

Broken windows were seen on the 32nd floor of the Mandalay Bay Resort and Casino after a lone gunman opened fire on the Route 91 Harvest country music festival on October 2, 2017, in Las Vegas. Stephen Barth, an attorney and hospitality professor at the University of Houston, says that many hotels had already been considering when to enter hotel guestrooms because of problems with prostitution and drugs. "We have to keep in mind during this dialogue about guest privacy that the expectation and right to privacy is less than it is in their home, private residences or car even," he says. The hotels do have a right to get into the rooms on a regular basis. Courts have upheld that. Barth says he does not think changes to Do Not Disturb policies will have a large impact on the guest experience. "I'm going to guess that the percentage of customers that leave a Do Not Disturb sign on a door longer than 24

hours is probably less than we think," he says. I don't think the impact on a large majority of customers will be significant. They're used to daily service, they appreciate it and they pay for it. And, he says, hotels have the responsibility to take sometimes unpopular measures to ensure everyone's safety. "They owe a duty of care to all of their customers as well as employees of the hotel," he says.

But Michael McCall, professor of hospitality business at Michigan State University, is not convinced it will do anything to improve security. "A lot of consumers would likely consider it an invasion of privacy," he says. "After 24 hours, that's an arbitrary time . . . How does this impact the safety of the guest? I don't think that's been made clear." He says hotels should get feedback from guests as they are implementing these new policies. "We've dealt with a lot of intrusions to protect people," he says. "If you're going to keep pushing that envelope, I think you have to give a good reason. The airlines are finding that out every day."

Hilton revised its internal policy document in November to provide the new guidance on Do Not Disturb signs. "It was revised after consultation with many teams, but very importantly those who are in guest-facing roles on property," Glennie says. "The discretion on what to do is left to the property, but the document offers some guidance on things to consider." He points out that the change in policy does not mean that a hotel will have someone enter every room every 24 hours.

There are valid reasons for entering a room, however, including a check for suspicious activity or if there's concern for a guest's welfare, he says. Hotels will have to notify guests of the policy. In its seven-page internal policy document, Hilton says that any "Unable to Service" cards or notes employees leave for guests must contain the following language: "We understand and respect your need for privacy. The hotel reserves the right to visually inspect all guest rooms every 24 hours to ensure the well-being of our guests and confirm the condition of the room. If service is refused for this length of time, a member of hotel management will check on the guest room."

Trejos, Nancy, [usatoday.com/story/travel/roadwarriorvoices/2018/01/02/hilton-changes-its-do-not-disturb-sign-policy/997772001/](https://www.usatoday.com/story/travel/roadwarriorvoices/2018/01/02/hilton-changes-its-do-not-disturb-sign-policy/997772001/), USA TODAY January 2, 2018

Heloise Hints

I forgot to water my poinsettia plant for about a week. I then poured a cup of water though the soil several times. When the water didn't run through anymore, about a half hour later, the plant started to perk up.

Alice, Mount Gilead, Ohio

For an on-the-go snack, I place apple slices in a zippered sandwich bag, zip it closed almost all the way across. Then I insert a straw into the bag, suck the air out and close the bag the rest of the way. This keeps the apple fresh longer.

Janet Z., Devine, Texas

Hints From Heloise, Houston Chronicle, December 19, 2017

Dear Abby

I am president and co-founder of the Wildlife Center of Virginia, one of the leading teaching and research hospitals for wildlife medicine in the world. We have treated more than 70,000 wild patients since our organization was established 35 years ago. Like the reader ("An Apple a day," Aug 11) who is under the impression that throwing an apple core out the car window is doing something positive for the Earth, many individuals make "little" decisions without considering the unintended consequences.

The example of the apple core has been at the heart of our education program for more than three decades. Before throwing that apple core out the window believing that some small animal will come finish what's left, people should consider what will happen if the animal coming to eat their scraps happens to be on the other side of the road.

Throwing out that apple core will lure that creature into harm's way. Countless opossums, raccoons, skunks and other small mammals are killed every day because of human food waste on the shoulder of the road. And it doesn't stop there. Predators such as owls also suffer. They hunt along the side of the road, not because they eat apple cores, but because they eat the mice, voles and other small animals that are attracted to feed on that apple core. Then, when the opossum, raccoon or owl is killed by a car, scavengers are attracted to the pavement, were their lives, too, are at risk.

If readers want to help the Earth, they should take their waste home and compost it, dispose of it or recycle it properly. The small act of throwing an apple core out of a car window can cost the lives of the very creatures they claim to want to help.

Edward Clark, Waynesboro, Virginia

Dear Abby, Houston Chronicle, December 31, 2017

Going the Distance

James Tingley is a big believer in letting creativity fuel success. The general manager of the Delta Prince Edward by Marriott, in Charlottetown, Prince Edward Island, Canada doesn't like to micro-manage his complement of 200 staff. "I've learned through the years to let creativity and innovation loose, yet check in often to provide support and guidance."



After three years managing the 211-room property, the Edmundston, N.B. native has found his groove in a hotel that he and his staff treat more like an extension of their home than a business. "As complex as our industry has become, I tell [staff] 'we are welcoming people into our home. If you were having friends or family come stay with you, you would make sure the front of your home was clean and tidy and your home spotlessly clean and welcoming. You would tell them what's happening in the community and most likely cook your favorite dish. As they were leaving, you would tell them how wonder-

ful it was to spend time with them, welcome them back and wish them safe travels." In essence, that's what our business is—how we provide experiences and build loyalty."

The waterfront hotel, which boasts 60,000 sq.ft. of meeting space, is connected to the Prince Edward Island Conven-

tion Centre, with an additional 50,000 sq.ft. of space. It hums with activity through the summer, when it caters to convention groups and leisure travelers. Then, from November to April, its mix changes to business travelers and small meetings, sports tournaments and social events.

Like any hotel in today's competitive industry, attracting guests has become more challenging. "Keeping current is measured in hours, not days or weeks anymore." The biggest challenge, he says, is delivering on the brand (Delta) voice, which under Marriott is well refined and defined.

The hotel's association with Marriott has fueled "a spike in customers that might not have come to P.E.I. or stayed with us. The Marriott Reward loyalty program has raised our hotel's profile," he says. "The network where our Marriott Reward members and SPG members can stay has expanded significantly, making for a seamless booking experience and expanded itinerary."

Still, the hotel doesn't rest on its laurels. Four years ago, the F&B team brought its seasonal outdoor restaurant, Brakish, back to life. "We've created a fun atmosphere and brand that equates to a lively environment. We've realized significant growth YOY (year-over-year) and recruiting for seasonal staff has improved."

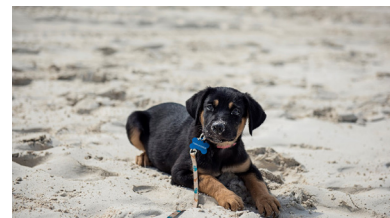
But it's all in a day's work. "Success is never final. There's a constant desire to do more. It still comes down to people and how we engage each moment of truth for our brand and ourselves to take care of our guests and each other."

Caira, Rosanna, Going the Distance, Hotelier, December 2017, p. 48

In Provo, 'potcake' pups are an attraction

What's a potcake? It's a mixed breed of dog found on many Caribbean islands. Appearance varies, but potcake dogs, most of them strays, generally have smooth coats, cocked ears and long faces. And they're adorable, beguiling and often irresistible. The name "came about because locals fed the caked remains of the cooking pot to the dogs," according to Potcake Place, an all-volunteer canine sanctuary in Providenciales, Turks and Caicos, that rescues potcakes and invites visitors to take its pups out for a day on the beach—or home on the plane.

The center opened in late 2010 and rescues more than 500 stray dogs from across the Turks and Caicos every year. "On average we adopt out about 40 pups a month, mainly to the US and Canada, about 70% US and 30% Canada," according to Jane Parker-Rauw, the center's founder and director.



Most hotels on Provo know about Potcake Place and are involved in fundraising efforts for neuter and spay clinics. Many properties donate hotel stays for its online auctions. The dogs are fostered in volunteers' homes so they are already used to children and less shy around adults and other dogs before Potcake Place puts them up for adoption. Most potcakes grow to approximately 45 pounds.

"Our mission to reduce the number of homeless potcakes on the island," said Parker-Rauw. "We have a constant stream of puppies needing socialization and adoption. Visitors can

come by and take a puppy out to the beach. This also aids with potty training and helps them learn how to walk on a lead. "We'll give visitors everything they need, all they need to supply is some tender loving care," she said. Once a pup is available for adoption, its photo is placed on Potcake Place Adoptions Facebook page. The potential new parents fill out an application, background checks are carried out and living arrangements discussed. Each potcake comes with medical records, up-to-date vaccines and a health certificate, which must be shown to Customs in the arrival country. Visitors who meet their potcake while on vacation can bring the pup home with them, and many do.

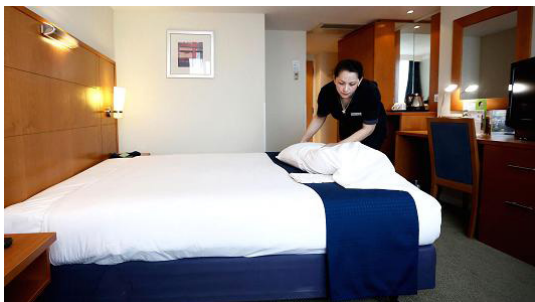
There is no adoption fee, although donations are welcome. If the adopting owners are not in Provo, a courier will transport the dog to the new owners in an approved in-cabin airline bag.

Myers, Gay Nagle, In Provo, 'potcake' pups are an attraction, travelweekly.com/Caribbean-Travel/In-Provo-potcake-pups-are-visitor-attraction, August 07, 2017

California proposes hotel 'panic button' bill to protect workers from assaults, sex harassment

- A California bill was introduced recently that requires hotels to provide hotel room cleaners with panic buttons.
- The so-called hotel maid "panic button" bill is designed to protect employees from assaults by guests.
- If passed, it would make California the first to have a statewide law mandating hotels to have the panic button.

Two California state lawmakers introduced a bill that would require hotels to provide housekeepers with a "panic button" to prevent violent assaults and sexual harassment. Assemblyman Al Muratsuchi, D-Torrance, jointly introduced the so-called hotel maid "panic button" bill with Assemblyman Bill Quirk, D-Hayward. If it gets passed, it would make California the first in the nation to have a statewide law requiring hotels to provide employees working alone in guest rooms with a panic button.



Also, the California bill would impose a three-year ban for any guest accused of violence or sexual harassment against an employee

and keep a list of those accusations for five years. "Hotel workers often work alone, cleaning room after room—thus making them vulnerable to unwanted sexual advances and worse, victims of assault," said Quirk. "I am proud to be working on this bill to not only raise awareness on the issue, but do more to create a safer working environment for hotel workers."

The city of Seattle previously passed a ballot measure that requires employers to provide hotel housekeepers with panic buttons, and Chicago passed a similar measure last year. The city of Long Beach, California, considered a panic button ordinance too, but rejected it late last year.

The proposed California legislation follows high-profile sexual assault and harassment charges lodged against high-profile people, including Oscar-winning film producer Harvey Wein-

stein. On Tuesday, the Los Angeles County District Attorney's Office said it is considering possible criminal charges against Weinstein, who has been accused of sexually harassing or assaulting several women over the years. Weinstein, who has denied all allegations of non-consensual sex, also is under investigation by authorities in New York.

"As we've yet to see the bill in print, we wouldn't have a position yet," said Lynn Mohrfeld, a spokesperson for the California Hotel and Lodging Association, the industry's state lobbying organization. "That said, the safety of guests and hotel employees is a top priority. While no industry is immune to dealing with sexual harassment as the headlines over recent weeks have shown, our industry has in place procedures and protocols for employees around reporting and prevention and these are continuously reviewed and updated." Added Mohrfeld, "As an industry, we will always continue to focus on ensuring hotels are secure places for all those who work and visit them."



"Hotel employees deserve to feel safe when they are doing their job," Muratsuchi said in a statement. "We have heard much about the danger for hotel maids, who often work in situations that put them at risk of sexual assault or harassment. This would be an important step in keeping those employees safe from harm."

Unite Here Local 1, a union representing hotel workers in the Chicago area, last year released a report in Illinois that found 58% of hotel workers surveyed said they had been sexually harassed by a guest. Also, nearly half of all hotel housekeepers surveyed said guests had at one time exposed themselves or answered their door naked. Nearly 500 women working in hotels and casinos were surveyed.

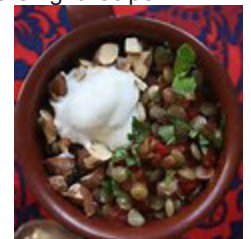
Daniels, Jeff, <https://www.cnn.com/2018/01/03/california-hotel-panic-button-bill-seeks-to-protect-workers-from-assaults.html>

25 Things You Didn't Know Your Microwave Could Do

Microwaves make everyone's life a little easier. In fact, if you're just using yours to heat up your frozen dinners, you're missing out on a whole lot of features. Besides a convection tool, it can be a crafting companion, a baker's assistant, a scientific laboratory and so much more. Basically, the only thing it can't do is spy on you. Almost anything else is within its wheelhouse. Need proof? Here are 25 things you probably didn't realize your microwave could do.

1. COOK DINNER FROM SCRATCH

Microwaves aren't just for leftovers. They can be the main event when it comes to cooking, if you find the right recipe. Risotto? Enchiladas? Ropa vieja? Chicken and dumplings? All easy to throw together with just a little microwave know-how.



2. BAKE A CAKE

Say goodbye to pre-heating the oven, because you can make a great cake in the microwave in a fraction of the time. Seriously, the perfect chocolate-cake-in-a-mug only needs 90 seconds of bake time in a microwave. Want to get fancier? You can throw together a three-layer cake for 10 to 12 people with just 10 minutes in the

microwave.

3. MAKE A GREAT EGG

You didn't think dinner was the only meal a microwave could master, did you? No matter how you like your eggs—scrambled, poached, sunny side up or hard boiled—you can make them in the microwave in just a few minutes. In fact, according to a test by Good Housekeeping, poached and hard-boiled eggs taste even better made in the microwave than on the stovetop.

4. STEAM VEGETABLES

Throw away your steamer basket, because the key to perfectly steamed vegetables has been in your microwave all along. You can steam small servings of vegetables like asparagus, bok choy and more by wrapping them in several layers of damp paper towels and throwing them in the microwave. (*Serious Eats* has an in-depth guide to how long to steam different kinds of vegetables in the microwave.) You can also just toss your vegetables in a bowl with some water and cover the bowl with a plate and the heat from the microwave will do the rest.



5. CRISP YOUR FOOD

We tend to associate microwaving with making our pizza soggy, so you may not realize that it's actually a great crispener if you have the right tools. You just need a crisper pan, which you can get for as little as \$13 on Amazon. These microwave-safe metal pans are essentially griddles that keep your leftovers crispy while they heat, even with foods like pizza or French fries. It's also a great way to make bacon in your microwave.

6. PEEL GARLIC

Peeling garlic is one of the more tedious tasks associated with cooking, but it doesn't have to be. Microwave the full head of garlic for 20 seconds, then peel it apart. Once the steam breaks the chemical bonds between the skin and the garlic itself, those husks will come right off, no knives required.

7. DRY HERBS

You can dry fresh herbs quickly using your microwave. Put four or five branches of herbs between two dry paper towels, then microwave them for 2 to 3 minutes. They should be brittle and dry. Microwaving herbs to dry them is actually preferable to drying them in the oven or hanging them, because the electromagnetic radiation of the microwave quickly evaporates the water from the herbs instead of heating the entire branch evenly, preserving more of the essential oils that give the herbs their flavor in the first place.



8. MAKE PARMESAN CHEESE BASKETS

The only thing better than topping your salad with cheese is topping your cheese with salad. You can mold Parmesan or Romano cheese into bowls by microwaving the grated cheese on parchment paper, then flipping the hot cheese onto the outside of an upside-down ceramic bowl. The warm cheese hardens in the shape of the bowl, and voila! You have yourself a cheese dish.



9. MAKE DOUGH RISE

Homemade bread might be delicious, but it's also a huge time suck. But it doesn't need to be quite so time intensive. Instead of waiting for the dough to rise on its own, save yourself a few hours and use the microwave to speed up the process. For a two-rise or three-rise recipe, you can warm up the dough on very low power (10%) using the microwave, shape it and put it back in to rise again. Instead of waiting 45 minutes for a rise, you can achieve the same results in 10 or 15 minutes.



10. DRY YOUR ONION TEARS

Throw out your onion-chopping goggles and quit holding your breath. Here's a super-easy way to keep your eyes dry during food prep. Just stick that pungent onion in the microwave. Cut off the tips of the onion and microwave it for around 30 seconds. Once it's been heated, you don't have to worry about tears! (Note that you can also use your microwave to sauté or caramelize your onions, too.)

11. SOAK BEANS

Even if you forgot to soak them last night, you can still have beans ready in time for dinner. Put your dried beans in the microwave with 3 cups of water for every 1 cup of beans. Microwave them on high for 15 minutes until they boil, then let the beans stand for an hour or so, and they'll be ready to cook. (Some recipes suggest letting the beans boil in the microwave, then heating them on medium for another two minutes.)

12. SHUCK CORN

Similar to sticking your garlic in the microwave, doing the same with your corn makes it super simple to take off the husk. And even better, microwaving eliminates those extra strings that always seem to remain no matter how good at shucking you are. You just need to cut off the stalk end of the cob and put it in the microwave for 30 seconds to a minute (you can do up to four cobs at a time). When it's done, you can grab the cob by the uncut end of the stalk and shake. The corn should tumble right out.



13. FOAM MILK FOR YOUR LATTE

The only equipment you need to make milk foam for your at-home latte is a jar. Pour milk (the *Kitchen* recommends 2% or nonfat because the added protein helps it foam) into a jar, seal it and shake it vigorously for up to a minute until it becomes foamy. Then stick it in the microwave for 30 seconds. The heat will stabilize the foam so it won't immediately dissolve into your cappuccino.

14. HELP YOU GET THE MOST OUT OF YOUR CITRUS

If you're going to go to the work of squeezing citrus, you want to make sure you're getting every last drop. And a microwave can help. If you're trying to squeeze a lemon, pop it in the microwave and zap it for 10 seconds or so. Let it cool down for a sec, then slice it in half and squeeze away. You'll get far more juice out of it. It works for larger fruit like grapefruits and oranges, but you'll need to add a few more seconds on the timer.

15. TOAST NUTS

The microwave is a great way to roast nuts evenly, perhaps even better than in the oven or on the stove. Arrange them in a single layer on a plate, then put them in the microwave for one-minute intervals, rearranging them on the plate after each

minute so they all cook evenly. Then, keep taste-testing until they're done to your liking.

16. MAKE CHIPS

You don't need a deep fryer or a kettle to make potato chips. Coat the thin slices of potato in vegetable oil, then lay them out in a single layer on a microwave-safe dish. Heat them in the microwave for three to five minutes until they are brown, wait for them to cool and enjoy!



17. PEEL TOMATOES AND PEACHES

Your microwave is excellent at peeling thin-skinned fruits. If you're baking a peach pie or making a soup that calls for peeled tomatoes, cut the fruit in half, put it on a plate, and microwave it for up to five minutes, until the skin starts to wrinkle. You should be able to peel the skin right off with a fork at that point.

18. REVIVE STALE BREAD

Soften stale bread in the microwave by wrapping it in a damp paper towel and microwaving it for about 10 seconds. That will soften up the bread and return it to its tasty glory. Instead of the damp paper towel, you can also put a glass of water in the microwave with the bread, and that will steam it right up, too.



19. FUSE GLASS

Your microwave can also serve as a kiln. A microwavable kiln kit will allow you to fuse glass and jewelry pieces in a few minutes. The ceramic of the microwavable kiln acts like a magnifying glass to focus the heat and fuse stained glass pieces for earrings, pendants and other small projects.

20. DYE YARN

Your microwave is a crafting powerhouse. You can dye wool or silk using the vibrant colors of Kool-Aid. Mix the colorful drink powder into water, add in the wool and microwave it for several minutes. The heat from the microwave will bond the color to the fiber, keeping it safe from fading.

21. MAKE A SOAP CLOUD

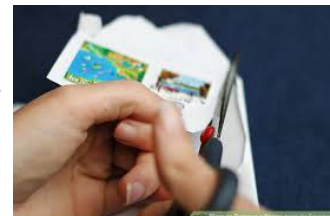
Zapping your bar of Ivory soap is a fun, easy science experiment that will require little cleanup. A little bit of electromagnetic radiation yields an expanding, fluffy soap cloud that kids (and adults) of all ages can play around with. After two-and-a-half minutes in the microwave, the soap will grow in size, creating a squishy cloud shape you can mold with your fingers. Just be sure to use the Ivory brand of soap, or a similar soap that contains enough air in it to float in water, or it won't work.

22. MEASURE THE SPEED OF LIGHT

With a relatively simple science experiment, you can measure the speed of light for yourself using a microwave and some chocolate. You'll need to remove the tray from your microwave so that the chocolate doesn't cook evenly. Put a long piece of chocolate in the empty microwave, and cook it until it begins to become misshapen, around 40 seconds. Then you can measure the distance between the hot spots where the chocolate began to melt and pool. Next, follow these directions to calculate the speed of light based on that distance.

23. REMOVE A STAMP FROM AN ENVELOPE

If you need to take a stamp off of an envelope it's already stuck to (or are looking to save a stamp for your collection), you can easily pry it off without damaging it. Put a few drops of water onto the stamp and put it in the microwave for approximately 20 seconds. When it comes out, the stamp will peel right off of the paper.



24. STERILIZE SOIL

If you're about to plant some seeds, you might want to sterilize your soil first. You can buy pre-sterilized potting mixes, but if you're just using the dirt in your garden, you can rid your soil of pests, diseases and weed seeds using the microwave. Put a few pounds of dirt in a quart-sized container—ideally with a vented lid—and stick it in the microwave, zapping it 90 seconds for every couple of pounds. After that, your soil is officially ready for planting.



25. TEST WHETHER YOUR DISHES ARE MICROWAVE SAFE

Ideally, you'd know whether or not your dishes were microwave safe before you put them in said microwave, but sometimes, dishes aren't marked or the symbol has rubbed off. So if you really want to be sure, you can do a quick test. Take a glass measuring cup or mug (that you already know is microwave safe) and fill it with 1 cup of water. Then, put that glass full of water on top of the dish you're trying to test (or next to it, if you're testing a cup). Microwave both for one minute, then touch them. If the water is hot but the testing dish isn't, it's safe to use to microwave food. If the dish is warm but the water is hot, that means it's not microwave safe.

Ferro, Shaunacy, <http://mentalfloss.com/article/521291/25-things-you-didn-t-know-your-microwave-could-do>, December 18, 2017

Event Lighting Update for Hotels

By Doreen LeMay Madden, LC, CLC, IES, ASID, President, Certified Lighting Designer, Lux Lighting Design, ALLY MEMBER, doreen@luxlighting.com

With many more types of events being planned at hotels to accommodate large gatherings, it is becoming standard to have event lighting as part of the experience. Corporate events, office parties, holiday gatherings, weddings, family parties, corporate presentations, news events and fundraisers are just some examples of these special events.

Currently, most lighting designs, with various scenes and dramatic effects, are being brought in by the customer with contractors to temporarily install and create the needed lighting effects that the clients desire.

This additional cost can be quite expensive ranging from \$10,000 to hundreds of thousands of dollars based on the intricacies and size of the event. Many events require at the very minimum, one scene lighting for some added excitement and mood-setting. With lighting now becoming an important requirement, hotels can easily integrate lighting into their already existing electrical layout in their event rooms by hiring an architectural lighting designer to prepare the lighting plan installation and lighting scene design. A professional lighting de-



WEDDING RECEPTION

signer who is both knowledgeable of architectural lighting and event lighting can create a lighting plan with complete product specifications for a permanent installation that will provide



SEATED DINNER

many lighting settings for all types of events. Most hotel banquet rooms already have the electrical power needed to integrate this lighting, as well as details already created in the building, such as coves or ledges, that will accommodate permanent installation of lighting. A professionally certified lighting designer

is necessary to assess the building and create the appropriate lighting plans.

This service will save the client the added stress of bringing in a third party, and will require less management time and wear



RENTAL MOON BALL FOR OUTDOOR OCCASIONS

and tear on the building than having contractors coming in to install and remove their temporary lighting at each event. The hotel can provide this added lighting service directly, needing only the lighting designer to program the needed scenes for the event. This service can be provided by the hotel as an added lighting package for at less cost than bringing in a third party.

Hotels that provide lighting design services will be more attractive overall to customers who look for the latest in hotel services. A presentation of the

lighting “show” options to the customer will help them visualize the scenes and options available. The lighting designer can be on hand to do this, or can train existing staff.

A certified lighting designer will know all the products available for permanent, architectural lighting design to create mood, accent and color, as well as quality and dependability. There are hundreds of types of “architainment” lighting products and controls that can be permanently installed and programmed for many types of lighting scenes and colors.

This is a smart, current investment that will provide a rather quick rate of return on the cost involved . . . a win-win relationship for both hotel and customer.

Hyperloop Highway

Elon Musk, he of Tesla and SpaceX, is behind Hyperloop One, a transportation system that he hopes will propel pods of people through vacuum tubes at more than 700 mph. The pods

would float in the tube via magnetic levitation or an air-bearing system (like an air-hockey table) and be propelled by an electric linear motor.



A Texas vision for Hyperloop anticipates end points in Dallas-Fort Worth, Austin, Houston and San

Antonio, with a leg down to Laredo. People could zoom from Austin to Dallas in 19-1/2 minutes.

The scientific community is energized by Musk’s dream and has been trying to advance the idea since about 2012. Two University of Texas teams participated in August 2017 in a competition, won by a German team, to design and build the best transportation pod. The highest speed reached at a test track near SpaceX headquarters in California was 220 mph.

Hyperloop Highway, Texas Co-op Power, January 2018, p 7

US Firms See Money in Trash Ban

Some US manufacturers are turning trash into treasure after a Chinese ban on imported waste flooded American scrapyards with paper and plastic. The import ban, announced in July, sent global prices for waste paper and plastic into a tailspin. Without access to their Chinese customers, US waste and recycling firms are scrambling to find new buyers for the scrap they collect from curbside bins. But companies that use recycled materials to make things like cardboard, plastic bins, yarn and other goods are taking advantage.

“America has an endless supply of waste and it just got more endless,” said Anthony Pratt, executive chairman of Pratt Industries, which uses 100% recycled material in its US facilities to make boxes for Amazon.com as well as firms ranging from major manufacturers to pizza joints. Plunging scrap prices are also driving new demand for recycled materials, which usually have to compete with growing supplies of new plastic resin made cheaply from shale oil by US plants.



Recently Target Corp., Procter & Gamble, Keurig Green Mountain Inc., Campbell Soup Co., Coca-Cola Co.’s North America business and others agreed to require suppliers of industrial plastic items like crates and trash bins to use more post-consumer material. Not all of those companies signed on because of China’s ban, but falling scrap prices have made the requirement an easier pitch, said Dylan de Thomas with The Recycling Partnership, which organized the pledge. “It’s the definite silver lining of this scrap ban,” he said.

For environmentally conscious firms like Unifi Inc., which manufactures yarn and packaging from recycled plastic bottles, China’s new rules help keep down production costs. “By having more supply, we expect the upward price pressure [on recycled material] will be mitigated,” said Eddie Ingle, Unifi’s vice president of supply chain.

Over two-thirds of America’s wastepaper exports and more than 40% of its discarded-plastic exports ended up in China last year. Paper and plastic scrap exports to mainland China topped \$2.2 billion.

China told the World Trade Organization that it wants to limit the entry of “foreign waste.” Under new rules, China by year-end would ban imports of used plastics and restrict some paper-scrap imports.

If China stands by its proposed restrictions, US recycling businesses will need to invest in machinery to more stringently sort the waste they collect, said Bob Cappadona of Casella

Recycling LLC, a waste-services company based in the Northeast. And it also means households will have to do a better job of sorting items headed for recycling, he added. Waste collectors say they are seeking out new scrap customers in other parts of Asia and Latin America. Still, they say China's purchasing power is needed in the global market. If recyclers can't find new markets, or places to store the scrap they collect, some waste could end up in a landfill, Mr. Moore said.

"That's the ultimate disaster—you don't want to lose people's enthusiasm for doing recycling," he said.

Phillips, Erica E., US Firms See Money in Trash Ban, The Wall Street Journal, October 21-22, 2017

TRASH WALK

Armed with bin bags and gloves, hikers in the Swiss Alps are reclaiming their mountain trails from litter bugs.

While you might go on a mountain hike to connect with nature, take in awe-inspiring vistas and fill your lungs with clear Alpine air, the last thing you'd hope to see would be discarded cans and crisp packets. Yet that is all too often the case in the Swiss Alps, with rubbish left on the mountain from ski season. It's also what inspired Swiss hiking startup WeHike.ch to



launch its own trash collection walking tours.

Being run in conjunction with the Summit Foundation, a Swiss non-profit environmental organization—whose latest initiative, "Enjoy & Respect" stops

littering from ski-lifts—the "Leave No Trace" hikes arm walkers with cleaning kits made up of rubbish bags and gloves. They are then led on a stroll through the hills, scooping up as much rubbish as they can along the way.

"As outdoor sports and tourism increases, we, as nature lovers, have a responsibility to the mountains that surround us," explains WeHike's CEO Ion Padila. "Something as little as hiking with a bag for picking litter can dramatically change the impact we are having on the environment."

Following an initial and successful trash trek through the Villars-Les Diablerets region in July, the next Leave No Trace Hike was planned for September 15. See wehike.ch to learn more.

Trash Walk, binspired, September 2017

A 'Smart' Light That's a Genius at Simplicity

Want to make a smart light bulb as easy to use as a light switch? Add a 'cutting-edge' feature: an on-off switch.

Q I recently purchased a set of connected light bulbs that I can control with my iPhone. I like being able to set timers and adjust the color of light, but using my phone to control them is a pain. Is there a setup that makes smart lights as easy to use as, well, a light switch?

A I, too, have found app-controlled bulbs cumbersome.

Who wants to launch an app just to turn on a light? I had high hopes for lighting systems compatible with Alexa voice control—simply saying "Alexa, turn on the living room lamp" seemed like the ultimate convenience. But the systems I've tested were a bit sluggish, which got on my nerves. For me, nothing beats pairing a smart light with a physical on-off switch.

Philips makes a dimmer switch for its Hue bulbs that you can stick on a wall. Logitech has a single-button model, called Pop, that's compatible with Hue and other connected bulbs. My favorite option is the Lutron Caseta Wireless Pico, because it blends in with the wall switches already in your home; it controls standard lamps that you plug into a Caseta Wireless adapter.

The smartest "smart" lighting product I've seen lately, however, has an integrated on/off switch: the Ara Collection from Target, which includes app-controlled table, floor and pendant lamps. The fixtures have unadorned white cylindrical shades, metal bases and LEDs that emit warm to cool white light. Because the lamps connect directly to an iPhone via Bluetooth, no hub or Wi-Fi network is required, making setup simple.

Using the Target Connect app (for iOS only), you can set timers for a lamp to make it turn on automatically with an invigorating cool light in the morning when you wake up, but switch on a cozy warm light when you come home in the evening.

Ironically, the Ara Collection's most 'cutting-edge' feature is its built in control for dimming and turning the lamps on and off.

There's no need to launch an app; just tap the top of the lamp's metal finial to cycle through four different brightness settings. (This, by the way is a lot less tedious than saying, "Alexa, dim the bedroom light to 50%.") You can even plug the lamp into a wall outlet connected to a traditional light switch. The light will remember the last brightness level and color it was set to.

The only caveat is that some of the lamps in the collection aren't very bright and are better used as ambient lighting rather than as the sole light source. Of the two table lamps, I recommend the larger one (\$60); it outputs 500 lumens, about as much as a 40-watt replacement LED. The floor lamp (\$100) on the other hand, is plenty bright, emitting 3,000 lumens, which is the equivalent of two 100-watt replacement bulbs.

Hsu, Michael, The Fixer, The Genius of This 'Smart' Light? Simplicity, The Wall Street Journal, January 14-15, 2017

Hawaii mayors commit to 100% renewable transportation by 2045

Considering Hawaii's unique island isolation and connection to the surrounding environment, the state has always prioritized climate—and that priority became even stronger in 2015 when Gov. David Ige signed into law a bill to reach 100% renewable energy consumption by 2045. This decision caused "contentious cost and procurement debates" among Hawaii utility regulators, however regulators recently ordered a new Smart Export solar tariff that will help propel the state toward this overarching target.

In a recent op-ed on Fast Company, Mayor Caldwell cited three main reasons for Hawaii's specific commitment on transportation: "waiting is not an option," "our people are leading" and "we can innovate our way to the future." Caldwell

explained that ground transportation accounts for more than a quarter of Hawaii's greenhouse gas emissions and of the state's imported fossil fuel consumption, yet Hawaii is already a leader of electric vehicle adoption. He said encouraging more EV and autonomous transformation can "offer synergy and advantages."

A clear advantage for Hawaii residents is the opportunity to pass on the pump—Hawaii is home to notoriously high gas prices, which are expected to rise in 2018 due to low supply.



However, economic benefits for the island can also be predicted. Caldwell believes the renewable fuel commitments can attract new business and entrepreneurship

to the island, which is a sentiment shared by Sherry Menor-McNamara, president and CEO of the Chamber of Commerce Hawaii. She touts the continued "renewable energy revolution" as one that has kept more than \$300 million annually in the local economy, according to the *Hawaii Reporter*.

As the cities of Hawaii transform their public transit fleets, most mainland cities will likely keep a close watch to determine best practices and detect which private businesses are helping to push electric innovation forward. Additionally, Honolulu is slated to complete a resiliency plan in the new year with 100 Resilient Cities which will outline more specific climate-focused strategies from the city.

Musulín, Kristin, SmartCitiesDIVE, <https://www.smartcitiesdive.com/news/hawaii-mayors-commit-to-100-renewable-transportation-by-2045/513756/>, December 26, 2017

Pollution Kills 9 Million a Year Around World

Environmental pollution—from filthy air to contaminated water—is killing more people every year than all war and violence in the world. More than smoking, hunger or natural disasters. More than AIDS, tuberculosis and malaria combined.

One out of every six premature deaths in the world in 2015—about 9 million—could be attributed to disease from toxic exposure, according to a major study in the *Lancet* medical journal. The financial cost from pollution-related death, sickness and welfare is equally massive, costing some \$4.6 trillion in annual losses—or about 6.2% of the global economy.

There's been a lot of study of pollution, but it's never received the resources or level of attention as, say, AIDS or climate change," said epidemiologist Philip Landrigan, dean of global health at the Icahn School of Medicine at Mount Sinai, NY, and the lead author of the report.

It is most often the world's poorest who suffer. The vast majority of pollution-related deaths—92%—occur in low- or middle-income countries, where policy makers are chiefly concerned with developing their economies, lifting people out of poverty and building basic infrastructure.

Daigle, Katy, Associated Press, Houston Chronicle, Pollution Kills 9 Million a Year Around World, October 22, 2017

SERVE BRAIN-FRIENDLY FOOD

Food is an excellent tool to help produce brain-friendly meetings. The right selections can help attendees focus, stay on task and energized throughout the day.

Andrea Sullivan, president of BrainStrength Systems, suggests minimizing white flours and sugars at breakfast, which wreak havoc on blood-glucose levels throughout the day. Instead, provide complex carbohydrates and low-fat foods, with plenty of protein options.

Lunch should be light. If meeting objectives require alertness and clear thinking, stimulate the brain with a high-protein/low-carb balance. During the afternoon break, serve fruit and some protein to counteract brain drain and mental fatigue. Have lots of water stations easily accessible throughout the day, as hydration is essential for a healthy brain.

Smell is the strongest of our senses and the most effective in optimizing one's brain. The olfactory bulb is part of the brain's limbic system, connected to learning. With this in mind, serve food with lemon in it. Vigorous scientific research shows that people do better at cognitive tasks when the scent of lemon is inhaled. It can be present in the food served or in the hard candy on each table.

Doyle, Andrea, Room to Think, successfulmeetings.com, November 2014, p. 34

FINAL WORDS . . .

These people have learned not from books, but in the fields, in the wood, on the river bank. Their teachers have been the birds themselves, when they sang to them, the sun when it left a glow of crimson behind it at setting, the very trees, and wild herbs.

Anton Chekhov