



# Over the Garden Gate

A Monthly Publication Prepared by Sandie Scherer

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Grow perennials, shrubs, or small trees at one end of your deck to create a sense of enchantment (and add privacy). Plus, the plantings will help blend your deck with the surrounding garden. Include your favorite fragrant plants (such as lilacs or gardenias) to complete your magical setting.



Add interest to your deck by creating different levels. To enhance the effect and eliminate tripping hazards, add outdoor lighting to each level.

Enjoy a peaceful getaway by tucking your deck in a secluded corner of your yard. After all, there's no rule that says your deck has to be attached to your house.



Add distinction to your deck with unique accents. Be creative and select the features that best suit your personality. Instead of a standard deck railing, try tall planters with fragrant flowers or herbs.



This small deck offers a great balance of comfy furniture, a sunshielding pergola, and colorful surroundings. It's a perfect fit for the homeowner. Adding features that suit your needs is all it takes to make the deck of your dreams



Mature trees make this detached deck feel nestled in the landscape, and a water feature off the end creates a moat effect. These elements combine perfectly to make the deck seem like it's in the middle of nowhere — even though it's just feet from the house.



# Dream Decks

# R e c i p e

## Summer Breeze Ribs

1/4 cup packed brown sugar  
2 teaspoons seasoned salt  
2 teaspoons chili powder  
4 lbs pork loin back ribs/pork spareribs

1/4 cup yellow mustard  
4 cups hickory or fruitwood chips  
1/4 cup bottled barbecue sauce  
Bottled barbecue sauce

1. In a small bowl combine brown sugar, seasoned salt, and chili powder. Brush ribs with mustard. Sprinkle brown sugar mixture onto ribs. Cover and refrigerate for 6 to 24 hours.

2. At least 1 hour before grilling, soak wood chips in enough water to cover. Drain.

3. In a grill with a cover arrange preheated coals around a drip pan. Test for medium heat above the pan. Sprinkle some of the drained wood chips over the coals. Pour 1 inch of water into the drip pan. Place ribs, meaty side up, on grill rack over drip pan but not over coals, or use a rib rack placed over the drip pan. Cover and grill for 1-1/4 to 1-1/2 hours or until ribs are tender, adding more coals and wood chips as necessary.

4. Brush with the 1/4 cup barbecue sauce. Grill ribs for 5 minutes more. Serve with additional bottled barbecue sauce. Makes 6 servings



## Must-Grow New Perennials for 2009

### Hot Papaya Coneflower

You've probably never seen a coneflower like this! Hot Papaya offers fantastically colored orange-and-red blooms that have a spicy fragrance over a long period. Like most coneflowers, it's heat and drought tolerant.

Grow it for: Its colorful, eye-catching blooms

Grow it with: Other coneflowers or black-eyed Susans

Name: Echinacea 'Hot Papaya'

Growing Conditions: Full sun and well-drained soil

Size: To 3 feet tall and wide



## Handy Hints

To keep those pesky insects away from your plants, combine one bulb of garlic, 1 small onion and 1 Tbs. cayenne pepper in the blender. Mix with 1 quart water and let stand for one hour. Then add 1 TBS Ivory liquid and mist your plants!!

Polish jewelry. Drop two Alka-Seltzer tablets into a glass of water and immerse the jewelry for two minutes.

Did you know that cold tea will clean woodwork? Give it a try!

## I'M LISTENING.

*It's a privilege to live and work in Maple Ridge.*

**Sandie Scherer**  
**604.290.5181**  
**sscherer@shaw.ca**



Macdonald Realty Ltd., 22718 Lougheed Hwy, Maple Ridge, B.C. V2X 2V6  
Ph: 604.467.3871 Fax: 604.467.2651