

Over the Garden Gate

A Monthly Publication Prepared by Sandie Scherer

April

2



0

0

A dog is

the only

thing on earth

that loves you

more

than he

loves himself.



The Warmth of

Orange, like red, stimulates appetites. In its pure form, however, orange may be a difficult colour to live with. Terra-cotta, salmon, peach, coral, and shrimp are more popular expressions of the hue. Peach is nurturing yet restful in a bedroom; in a bathroom, it flatters light skin tones. Orange shades imbue a living room or family room with warmth and energy. In a kitchen that faces west, however, orange tones may feel unpleasantly hot.

This medium value of orange may be an unusual choice, but the effect is vibrant. Bringing more life to the room, the hue coordinates well with brown, tan, and gold — along with lots of crisp white.



Patterned drapery fabric lends its color scheme to this dining space warmed with an

antique pine table and glossy orange ceiling.

Orange may be the year's hottest color, give your home a dash of this hue's fresh appeal.

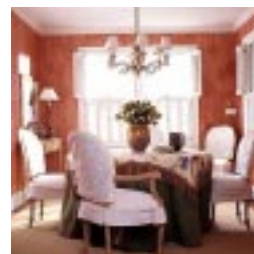
Orange



Spring Fresh peachy-orange and fresh green give this dining area the look of summer. A long

white tablecloth softens the wood tabletop while a mirror multiplies the light throughout the room

Punch up a small space with orange walls! An abundance of white (ceiling, trim, slipcovers) and neutrals (on the table and floor) lighten and brighten the look. Fitted, tailored slipcovers on the dining chairs keep the look elegant and sophisticated, despite the diminutive size of the room.



One bold color plus a neutral tan makes a serene combination. Here, orange takes

a turn toward rust, making a wonderful contrast to pale cabinetry.

R e c i p e

Orange Chiffon Cake

3 oranges
2 egg whites
1-1/2 cups sugar
2-1/4 cups all-purpose flour
2 teaspoons baking powder

1 teaspoon salt
1/2 cup milk
1/3 cup cooking oil
2 egg yolks
Orange Fluff Frosting



1. Preheat oven to 350 degree F. Grease and flour two 9x1-1/2-inch round cake pans; set aside. Finely shred 1 tablespoon of peel from 1 orange. Squeeze juice from 2 oranges to measure 1/2 cup juice. Section remaining orange. In a large mixing bowl beat egg whites to soft peaks. Gradually add

1/2 cup of the sugar, beating to stiff peaks. In another large mixing bowl combine flour, baking powder, salt, and remaining 1 cup sugar.

2. Add milk and oil. Beat on low speed of electric mixer until combined. Add orange juice and egg yolks; beat 1 minute. Gently fold in egg white mixture until combined. Fold in orange peel. Divide batter evenly between pans. Bake for 30 to 35 minutes or until a wooden toothpick inserted near the centers comes out clean. Cool completely on wire racks; remove from pans. Frost with Orange Fluff Frosting. Top with reserved orange sections. Makes 12 servings.

Orange Fluff Frosting: Finely shred 2 tablespoons orange peel; set aside. In small saucepan stir together 1/3 cup sugar and 4 teaspoons cornstarch. Stir in 1/2 cup orange juice. Cook over medium low heat, stirring frequently, until mixture thickens; cook and stir 2 minutes more. Remove from heat; stir in the reserved orange peel. Cover; chill 1 hour. Beat 2 cups whipping cream to stiff peaks; fold into chilled mixture.

Handy Hints

Clean non-washable wallpaper. Make a fist size wad of rye bread and rub across discoloration's and dirt.

Are snails getting to your garden? Sprinkle some white flour around the plants you think are being eaten by the snails and it will get rid of them.

Deter flies. Place cotton wool balls sprinkled with drops of lavender oil on saucers. Basil or mint grown in pots on windowsill works as well.

Get rid of makeup marks. They disappear from dark clothing if rubbed with bread.



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