



# Over the Garden Gate

A Monthly Publication Prepared by Sandie Scherer

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A spring green can brighten even the darkest of winter days. Fresh, leafy green walls and window treatments envelop this tranquil sitting area. A dramatic display of pink flowers brings in more spring freshness. Neutral splashes of white, tan, and black add crispness while allowing the green to shine.



*Using green in decorating has endless possibilities. It has infinite variations and blends easily with every other hue.*



Daring chartreuse green partnered with cool aqua creates a fun but relaxing room. A geometric area rug provided the color palate for the space. Using colors from a rug or fabric can be a great way to build a color scheme for a hue-unified room.

*'Every boy who has a dog should also have a mother, so the dog can be fed regularly.'*

A palette of greens is served up in this traditional dining room. Muted chartreuse drapes and a celadon urn complement the billiard-table green walls. White crown molding and pockets of blue break up the green scheme. Darker walls should be paired with ample light sources, whether natural or from fixtures, to prevent them from feeling dungeon-like.



## Going

Construct a classic color palate by choosing one main color, like bright sage, for major elements like walls and upholstery. Choose a brighter color, like golden yellow, as an accent for window treatments and accessories. Wainscoting and a coffered ceiling, both in white, add another classic touch to the bright room.



# GREEN

A menagerie of greens come together to color this living room. Shades ranging from emerald to sage parade around the room. The monochromatic palette gets a touch of color with orange flowers and dark brown wood framed chairs. Different textures like a tufted rug and silk pillows also add variation.



# R e c i p e

## Mango Chicken Salad

- 6 cups torn romaine lettuce
- 2 cups fresh blueberries
- 1 mango, pitted, peeled, and cut up
- 12 to 16 oz. chicken breast tenderloins
- Salt and ground black pepper
- 2 Tbsp. purchased garlic butter
- 2 cups broccoli florets
- 1/2 cup bottled blue cheese Italian vinaigrette - salad dressing
- Crumbled blue cheese (optional)

Makes: 4 servings



## Feature Flower



### Bells of Ireland

Excellent for cuts or drying.

- Stems are closely set with green bell-shaped bracts that turn straw-colored when they dry.
- Attractive for both fresh and dried arrangements.
- Height 30"
- Grows best in full sun to partial shade in well-drained soil.
- Prefers growing in cool weather.
- Can be sown directly outdoors in early spring.

1. On a serving platter place romaine lettuce. Top with blueberries and mango; set aside.

2. Season chicken breast tenderloins with salt and pepper. In a large skillet cook chicken in 1 tablespoon of the hot garlic butter over medium heat for 6 to 8 minutes or until no longer pink, turning once. Transfer to a cutting board; slice. Arrange atop salad.

3. In the same skillet cook broccoli in the remaining tablespoon garlic butter over medium heat for 4 to 6 minutes until tender. Place atop salad. Drizzle salad with blue cheese vinaigrette. If desired, sprinkle with blue cheese.

4. Note: If your mango is under ripe, saute it with the broccoli to enhance its flavor

## Handy Hints

Scuff marks caused by shoes on vinyl floors, which usually take hard scrubbing to get off, can be easily removed by wiping with a small quantity of eucalyptus oil on a paper towel.

For a quick and luscious icing, place a layer of chocolate mint patties over a freshly baked cake while it is still hot and leave until the mints soften. Spread with a spatula. For a variation, try flavours such as orange or rum patties.



**I'M LISTENING.**

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

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