

# Over the Garden Gate

A Monthly Publication Prepared by Sandie Scherer

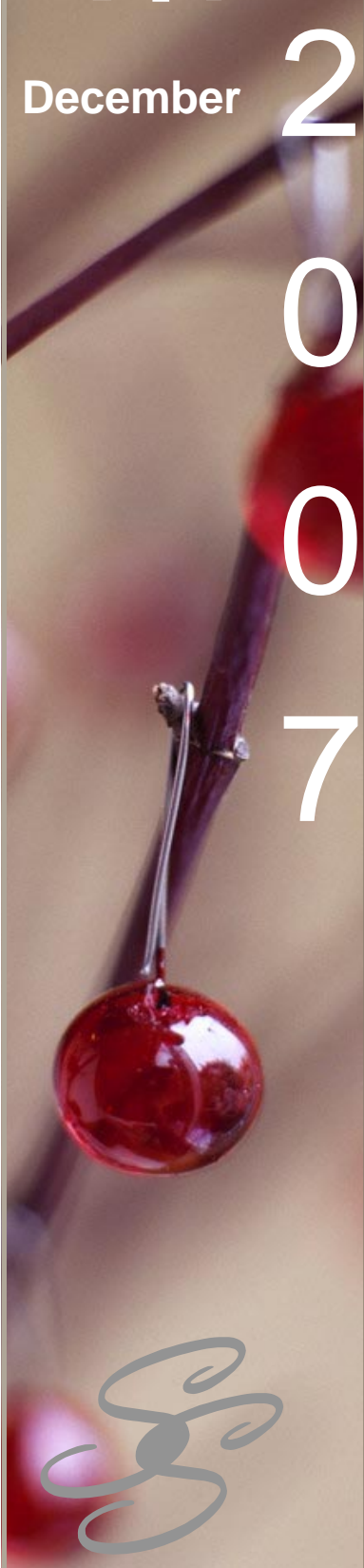
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## Winter Style in White

*Tis the season of good cheer and short days. Here's how to make your home perfectly suited to the winter season.*



White fabrics and sparkling accessories are natural choices for winter decor because they add much-needed light to a home's interior. Softer than the bright whites of summer, winter whites come in a variety of pale colours.

when company's coming for dinner. Keep a stock of white candles, mirrored and sparkling accessories, and frosted glasses on hand to keep the look fresh and inviting; simply create new groupings from your stash every time you set the table.



Candles — and lots of them — cast a warming glow to every corner of a room, especially

Gather 'Round the Hearth In the winter, rearrange the seating group in your living room so it faces the fireplace. Winter-white lampshades maximize the wattage of every bulb without creating glare. Add a string of votives to the mantel and a group of pillars on the coffee table to multiply the warmth and power of the fire to ward off the chill.

It's a Natural



# R e c i p e

## Honey Shortcake & Strawberries

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|-----------------------|--|
| 2 eggs                | 2 tbs butter   |
| 1 c all-purpose flour | 2 tbs honey  |
| 1 tsp baking powder   | 1 tsp finely shredded lime peel  |
| 1/4 tsp salt          | 1 tbs lime juice   |
| 3/4 c sugar           | 3 c fresh fruit, strawberries, mangoes,<br>kiwi fruit, pineapple, or bananas |
| 1/4 c honey           | Sweetened whipped cream (optional)   |
| 1/2 c milk            |  |



### Handy Hints

**Remove candle wax from carpets.** Place a brown paper bag over the wax and gently run a warm iron over the bag.

**Keep batteries fresh.** Refrigerate them in a sealed plastic bag.

**Tablecloths.** No matter how much time you spend ironing a tablecloth some wrinkles are always left behind! Just lay the cloth out on the table the night before you need it with a pad or towel underneath and lightly spray it with water. While you sleep, the tablecloth will become smooth!

**Directions** 1. Allow eggs to stand at room temperature for 30 minutes. Meanwhile, grease and flour six 3/4 to 1-cup individual tube pans or 10-ounce custard cups; set pans or cups aside. In a small bowl stir together flour, baking powder, and salt; set aside.

2. Preheat oven to 350 degree F. In a medium mixing bowl beat eggs with an electric mixer on high speed about 4 minutes or until thick. Gradually add sugar, beating on medium speed for 3 to 4 minutes or until light and fluffy. Beat in the 1/4 cup honey. Add the flour mixture; beat on low to medium speed just until combined.

3. In a small saucepan heat and stir milk and butter until butter melts; add to batter, beating until combined. Pour batter into the prepared pans or cups.

4. Bake for 15 to 20 minutes or until tops spring back when lightly touched. Cool cakes in pans or cups on a wire rack for 10 minutes. Remove from pans and cool completely on wire rack.

5. Place cakes on platter or individual plates. Combine 2 tablespoons honey, lime peel, and lime juice; toss with fruit. To serve spoon fruit mixture over cakes. Top with a dollop of whipped cream, if desired. Makes 6 servings.

# Happy Holidays



### I'M LISTENING.

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

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