

# Over the Garden Gate

A Monthly Publication Prepared by Sandie Scherer

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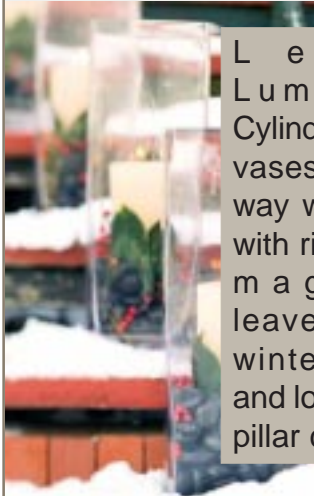
2008

“No one appreciates the very special genius of your conversation as the dog does.”

C. Morley



**White Picket Wonderland**  
Help white fences and arbors stand out against a snowy background by lavishing them with thick garland.



**Basket of Cheer** A wire basket filled with greenery and large glass ornaments makes a simple and festive holiday welcome. Place a basket on a porch or near your front door.

**Leafy Luminarias**  
Cylindrical glass vases light the way when filled with river rocks, magnolia leaves, red winterberries, and long-lasting pillar candles.



**The Layered Look Glass**  
vases are the perfect vehicles to showcase layers of materials. Vary the materials and colors according to your own decorating scheme. Put a coarse texture next to a smooth one and put contrasting colors close together.



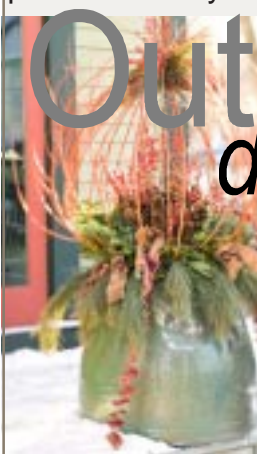
**Hanging Bells** Line up simple shepherd's hooks with oversize red jingle bells to add a punch of color to a wintry landscape.

**Holiday Bench Decor**  
Give your porch some holiday spirit with an arrangement of holiday greenery, pinecones, gazing balls, and ornaments.



## Outdoor decorating

**Christmas Spirit** Dried flowers, willow, and pepperberries combine with greenery in a sturdy clay pot to dazzle visitors from a covered porch or entryway.



**Beautiful Bows**  
Bring guests inside with a dramatic entrance, simply gained by looping a velvet bow and some holly leaves over the doorknob.

## Cran Crackle Bars

# R e c i p e

1 cup white baking pieces or  
semisweet chocolate pieces  
1/2 cup granulated sugar  
1/3 cup butter  
1/3 cup light-color corn syrup  
1 teaspoon vanilla  
1/4 teaspoon baking soda

6 cups tiny pretzel twists  
2 tablespoons packed brown sugar  
1/2 cup butter, melted  
1-1/2 cups dried cranberries  
1-1/2 cups lightly salted mixed nuts



Preheat oven to 325F. Lightly grease a 13x9x2-inch baking pan; set pan aside.

Combine pretzels, brown sugar, and melted butter in a food processor container. Cover and process until mixture resembles fine crumbs, scraping sides of container occasionally. Press crumb mixture onto bottom of prepared baking pan. Bake in preheated oven for 10 minutes. Sprinkle cranberries, nuts, and baking pieces evenly over crust.

Combine granulated sugar, 1/3 cup butter, and corn syrup in a small saucepan. Bring to boiling over medium heat, stirring constantly (this will take about 10 minutes). Remove from heat. Stir in vanilla and baking soda. Pour syrup mixture evenly over cranberry-nut layer.

Bake for 20 to 25 minutes or until syrup mixture is bubbly over entire surface. Cool completely in pan on a wire rack. Cut into bars. Makes 24 cookies.

To store: Place bars in a single layer in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 1 month. Thaw bars, if frozen, before serving.

## Happy Holidays

I wish you great  
joy during the  
holiday season.



## Handy Hints

Stop food sticking to pots & pans by bringing vinegar to the boil in it before first use.

Clean kitchen tiles more easily by cleaning first and then applying furniture polish. If you buff the tiles to a shine, grease will not stick to them and they'll be easier to clean in the future

Any hints to share? Email: [sscherer@shaw.ca](mailto:sscherer@shaw.ca)



**I'M LISTENING.**

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

**Sandie Scherer**

**604.290.5181**

**[sscherer@shaw.ca](mailto:sscherer@shaw.ca)**



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