



Over the Garden Gate

A Monthly Publication Prepared by Sandie Scherer

February

2 Exploring the Realm of Red

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Red — in any form — is especially welcome in the main living spaces, which are short on sunlight and need the extra boost of warmth. But orange accents add brilliance and interest, as seen in a vase of Chinese lantern flowers on a living room mantel and a bowl of tangerines on an antique scorched-bamboo cabinet.

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Variety is key in layering tones and shades. A pair of items in dissimilar reds might appear mismatched; a dozen look engaging and diverse. If you have a lot of things to look at, you don't analyze the colours.

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As with any colour, the umbrella term "red" encompasses hundreds of nuances. The burgundies, cranberries, and other cool reds or the spicier shades tinged with orange. Chinese red paint sparks up the kitchen cabinetry; threads of scarlet run through upholstered pieces, rugs, and draperies. Red-tone accessories range from lacquer boxes to vintage ledger books.



Red is especially welcome if a room is short on sunlight and needs an extra boost of warmth

Furnishings in warm woods, such as walnut and mahogany, bearing a deep and mellowed patina, accentuate the scheme further. Accent pieces and small furnishings are kept within the same colour family so they can be moved anywhere in the house to refresh the look.

"Love is the reason for my life."

Mother Teresa





R e c i p e

Bittersweet Chocolate Truffle

- 7 egg whites
- 10 ounces bittersweet chocolate, coarsely chopped
- 1/2 cup butter (no substitutes)
- Butter
- Granulated sugar
- 1/4 cup granulated sugar
- Sifted powdered sugar (optional)
- Raspberry sorbet (optional)



1. In a large mixing bowl, allow egg whites to stand at room temperature for 30 minutes. In the top pan of a double boiler placed over gently simmering water or in a heavy medium saucepan, heat the chocolate and 1/2 cup butter, stirring constantly, over low heat until chocolate is melted and smooth. Remove from heat; cool about 30 minutes.

2. Meanwhile, lightly butter the sides of 9 oven-safe 4-ounce coffee cups, pot de creme cups, custard cups or ramekins (souffle dishes). Sprinkle the inside of each cup or dish with granulated sugar and rotate the cup until sugar has coated all of the butter. Gently shake out any excess sugar. Set aside.

3. Beat egg whites with an electric mixer on medium speed until soft peaks form (tip curl). Gradually add the 1/4 cup granulated sugar, beating until stiff peaks form (tips stand straight). Fold about 1 cup of the beaten egg whites into cooled chocolate mixture. Fold chocolate mixture into remaining egg whites. Evenly divide mixture into prepared cups.

4. Bake in a 375 degree F oven about 18 minutes or until a knife inserted near center comes out clean. Serve immediately sprinkled with powdered sugar and with raspberry sorbet, if you like. Makes 9 servings

Handy Hints

Clean a vase. To remove a stain from the bottom of a glass vase or cruet, fill with water and drop in two tablets of Alka-Seltzer

Remove dark circles from under your eyes. Try raw potato slices; they contain potassium that apparently will remove dark circles. Another one you might try is warm tea bags; the tannic acid is supposed to do the same thing.

Cold sores. They heal faster and cause less pain when treated topically with Pepto Bismol or another bismuth-containing antacid. Use a cotton ball to dab the liquid onto the sore every four hours



Happy Valentine's Day!



I'M LISTENING.

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

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