



Over the Garden Gate

A Monthly Publication Prepared by Sandie Scherer

January

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Dream as if you'll live forever.

Live as if you'll die tomorrow.

James Dean



This year, resolve to create more beautiful, livable rooms. How? Start with these decorating resolutions to keep all year long.

I resolve to bring into my home only things I truly love. What are the things you want to see every day? Are they contemporary or cottage, taupe or pink, shiny or textured? Resolving to live with the colours and styles that are an expression of you will help weed out anything that doesn't fit with your vision.

I resolve to never let a small budget prevent me from decorating. There are many budget-friendly decorative solutions for almost any decorating challenge. You can paint, slipcover, or reinvent furniture from garage sales, thrift stores, or a relative's attic. Make-over like these are easy on the pocketbook and give you pride of ownership as well.

I resolve not to rush the decorating process. Avoid purchasing pieces just to fill in a room, since you may later regret those hasty buying decisions. Haven't found the perfect dining table yet? Use a fabric-covered plywood table until

5 Top decorating resolutions

it comes along. Not sure what furniture to buy for your family room? Live in the space for a while so you can note traffic patterns and experiment with furniture arrangements.

I resolve to commit to a colour scheme. Settling on "your" colour palette should not only make decorating easier, but it can give your home a more cohesive feel. Learn to lift colour palettes from a fabric or rug pattern (like the pink and green in the floral pillow fabric shown here), then crosslink these colours within adjacent rooms.

I resolve to eliminate clutter and get organized.

The months of January, February, and March may be the ideal time to start an organizing effort. Take one small area of your home each week and give it a make-over. Begin with small projects like a pantry, laundry area, or coat closet and work up to larger jobs like a bedroom closet. You'll love the results!

It's a New Year

R e c i p e

Raspberry Truffle Cake

- 16 ounces semisweet chocolate, cut up
- 1/2 cup butter
- 1 tablespoon granulated sugar
- 1-1/2 teaspoons all-purpose flour
- 4 egg yolks
- 4 egg whites
- 1 12-ounce jar seedless raspberry jam
- 1 tablespoon raspberry liqueur or orange juice
- Whipped cream or powdered sugar (optional)
- Fresh raspberries (optional)



Handy Hints

Clean piano keys. Use an eraser to remove marks from the ivory keys.

Prevent ski goggles from fogging. Spray the goggles with shaving cream, then wipe clean.

Make socks white again. Boil in water with lemon slice.

Prevent mold from forming on cheese. Store with a few sugar cubes in a tightly covered container.

Remove crayon from leather sofa. Put baking soda on a damp cloth and rub lightly

1. Grease and flour an 8-inch springform pan; set aside. In a heavy, large saucepan stir chocolate and butter over low heat just until chocolate melts. Remove from heat; cool slightly (about 5 minutes). Stir in granulated sugar and flour. Using a wooden spoon, beat in egg yolks, one at a time, just until combined. Set aside.

2. In a medium mixing bowl beat egg whites with an electric mixer on high speed until stiff peaks form (tips stand straight). Fold into chocolate mixture. Pour into the prepared pan. Bake in a 350 degree F oven for 25 to 30 minutes or until edges puff (toothpick will not come out clean). Cool in pan on a wire rack for 30 minutes. Remove side of pan; cool completely. Cover and chill for at least 4 hours or up to 24 hours.

3. To serve, cut cake into wedges. In a small saucepan heat and stir jam and liqueur or orange juice over low heat just until jam is melted. Drizzle jam on dessert plates; top each with a cake wedge. (See note below.) If desired, top with whipped cream or dust with powdered sugar and garnish with fresh raspberries. Makes 12 servings.

Note: If the cake sticks to the bottom of the pan when serving, place the pan bottom on a warm, moist dish cloth for one minute before cutting

All The Best in 2008



I'M LISTENING.

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

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