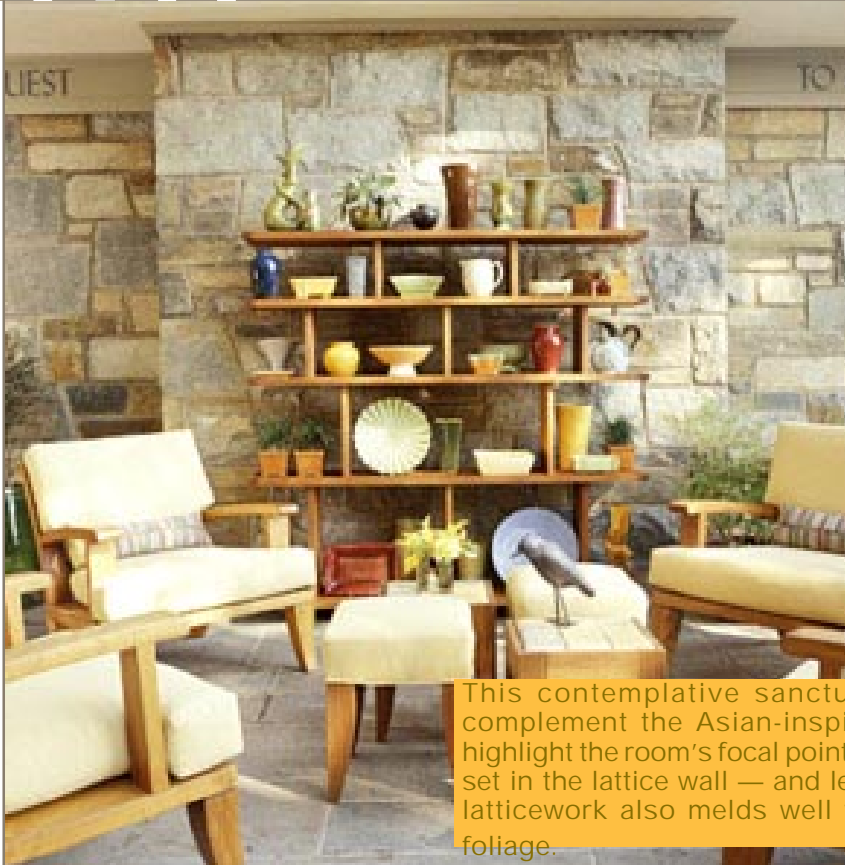


Over the Garden Gate

A Monthly Publication Prepared by Sandie Scherer

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A bookcase brimming with colorful pottery makes this open-air living area seem as though it belongs indoors. These all-weather accessories pair with teak furnishings and outdoor cushion fabrics to create a room begging to be lived in.



This contemplative sanctuary space uses lattice to complement the Asian-inspired design. The rich tones highlight the room's focal point — an intriguing stone carving set in the lattice wall — and lend warmth to the space. The latticework also melds well with the lush and abundant foliage.

Create your own Japanese tearoom on a deck or balcony. A woven-grass rug defines the space, while large floor pillows and a bamboo mat welcome visitors. Candles, river rocks, and the scent of rosemary provide Eastern ambience.



Outdoor Rooms



Revel in the views from your outdoor table. If you aren't lucky enough to look out on towering mountains or a body of water, craft a second-best scene by choosing a decorating theme, such as a Mediterranean-flavored table set with bright sari-inspired textiles.



R e c i p e

Apricot Pork With Garlic Beans

- 1 Tbsp. olive oil
- 4 1/2-inch-thick pork rib chops
- Salt and ground black pepper
- 4 apricots, pitted and cut in wedges
- 2 Tbsp. honey
- 3 cloves garlic, sliced
- 1 lb. green beans, trimmed, if desired



1. In an extra-large nonstick skillet heat the oil over medium-high heat; lower heat to medium. Lightly sprinkle chops with salt and pepper. Cook chops in hot oil for 5 minutes, turning once. Add apricots, honey and garlic to chops in skillet; cover and cook 5 to 7 minutes or until apricots are tender and pork is slightly pink in center.
2. Meanwhile, in a 2-quart microwave-safe dish combine beans and 1/4 cup water. Cook, covered, on 100 percent (high) power 6 minutes, stirring once; drain.
3. To serve, spoon cooking juices from skillet over pork, apricots, and beans. Makes 4 servings.

Must-Grow New Perennial for 2009

Reveille Blanket Flower

Reveille blanket flower offers tons of blooms — from June to frost — making it a great pick for gardeners who want a big bang for their buck. The red and yellow flowers are great for attracting butterflies.

Grow it for: Its easy-care nature; it tolerates heat and drought well

Grow it with: Catmint or lavender

Name: Gaillardia grandiflora 'Reveille'

Growing Conditions: Full sun and well-drained soil

Size: To 15 inches tall and 18 inches wide



Handy Hints

Good as new honey - Pure honey easily crystallises or candies. To reliquefy honey, stand the jar, uncovered, in hot water, stirring occasionally until smooth. Or place the uncovered jar in the microwave oven on medium (80 percent power) for about 20 seconds.

Fried onions - for a beautiful flavour and crisp brown colour, soak your onion rings in milk for 15 minutes before frying.

I'M LISTENING.

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

Sandie Scherer

604.290.5181

sscherer@shaw.ca



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