

# Over the Garden Gate

A Monthly Publication Prepared by Sandie Scherer

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Style  
Infusion



Nature and geometry combine to create an intimate contemporary dining space. The rich mix of hardwoods is an ode to nature. The sleek table and chairs speak of structure and geometry. Primitive pottery and sculpture create a pleasing contrast.

Contemporary style takes a nod to the past with an infusion of 1970s avocado green and golden yellow. The clean lines of the furniture and touches of white serve as a backdrop for the bold and funky colors. The contemporary style of the room also keeps the colors from looking dated.

Retro Revival

Update your space with a nod to contemporary style. Sure, the look is sleek, but today's contemporary rooms are casual and eclectic with an emphasis on comfort.

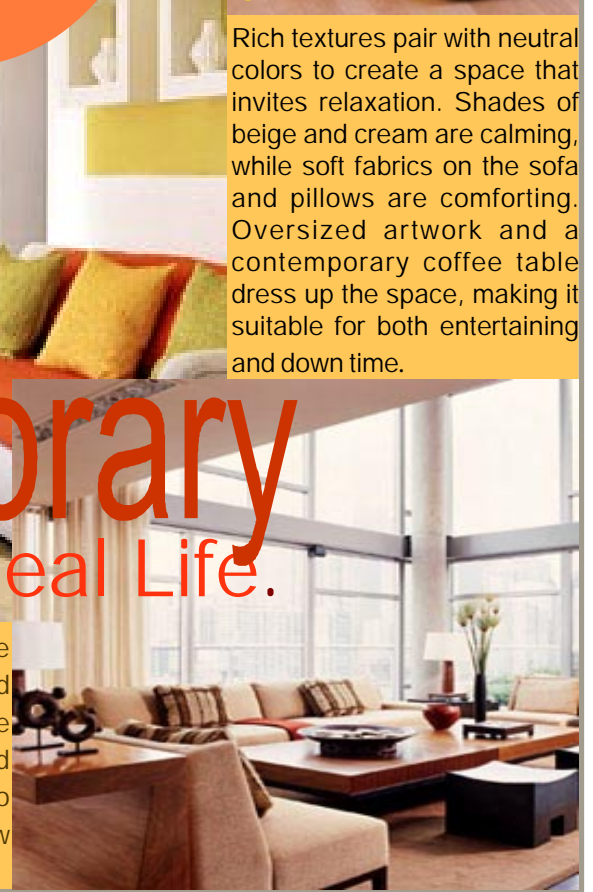
Sophisticated

Rich textures pair with neutral colors to create a space that invites relaxation. Shades of beige and cream are calming, while soft fabrics on the sofa and pillows are comforting. Oversized artwork and a contemporary coffee table dress up the space, making it suitable for both entertaining and down time.

# Contemporary

Decorating for Real Life.

Soaring ceilings and walls of windows set a dramatic stage for this contemporary living room. Neutral color, bold furniture, and contemporary finishes all play a part in the space. Soft tans and dark browns are accented with red accessories. Simple armless furniture allows the view to command the space. The geometric stainless-steel window mullions break up the large expanse of windows.



# R e c i p e

## Spicy Shrimp Pasta

- 8 oz. dried angel hair pasta
- 3 cups fresh broccoli florets
- 1 6.5-oz. jar sun-dried tomato strips with Italian herb packed in oil
- 2 · shallots, finely chopped
- 1 lb. frozen, peeled, and deveined shrimp with tails, thawed & drained
- 1/4 to 1/2 tsp. crushed red pepper
- 1/4 cup snipped fresh · basil



1. In 4-quart Dutch oven cook pasta with broccoli according to pasta package directions. Drain; return to Dutch oven. Cover to keep warm.
2. Meanwhile, drain tomatoes, reserving oil. If necessary, add olive oil to equal 1/4 cup. In extra-large skillet heat oil over medium-high heat. Add shallots; cook and stir 1 to 2 minutes or until tender. Add shrimp and crushed red pepper; cook and stir 2 minutes. Add sun-dried tomatoes; cook and stir 2 minutes. Add sun-dried tomatoes; cook and stir 1 minute more or until shrimp are opaque.
3. Toss shrimp mixture with cooked pasta. Season with salt and pepper. Drizzle additional olive oil. Transfer to serving bowls. Sprinkle snipped fresh basil. Serves 4.

## Must-Grow New Perennial for 2009

Winter Jewels Onyx Odyssey Lenten Rose

Add dramatic color to your early border with the double black blooms of this incredible Lenten rose. While the flowers are beautiful, this variety also features evergreen, deer- and rabbit-resistant foliage.



Grow it for: It holds its color for three months in late winter and early spring.

Grow it with: Early spring bulbs such as crocus, glory-of-the-snow, or snowdrops

Name: Helleborus 'Winter Jewels Onyx Odyssey'

Growing Conditions: Shade and moist, well-drained soil

Size: To 20 inches tall and 2 feet wide

## Handy Hints

Scuff marks caused by shoes on vinyl floors, which usually take hard scrubbing to get off, can be easily removed by wiping with a small quantity of eucalyptus oil on a paper

White wall tire cleaner melts most smoke stains off glass fireplace doors. Spray it on, wipe it off and then finish the job with window cleaner.

## 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