



Over the Garden Gate

A Monthly Publication Prepared by Sandie Scherer

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Classic antiques and family pieces, vibrant color, & indestructible surfaces combine to create a comfortably elegant home fit for a young family.

To make the space fit for the family, the homeowners existing sofas were covered in durable corduroy. A light blue trim adds a bit of class to the cozy sofas



The artwork above the mantel is from the owner's childhood home. They were just waiting to find the perfect spot for it.

When you feel lousy, puppy therapy is indicated.



Small-Space Chic

A disco ball-inspired chandelier takes center stage in the master bedroom, where chartreuse cut velvet covers the headboard, Roman shade, and bed



Even in this small space, this kitchen's crisp white cabinets, dark wood floors, and beautiful granite countertops create an ultimate kitchen any cook would love.

Customization such as the velvet upholstered headboard and custom molding that wraps the master suite brings this space to a new level of sophistication.





R e c i p e

Smokey Mushroom Stroganoff

- 1 8.8-oz. pkg. dried pappardelle (wide egg noodles)
- 1-1/2 lb. pkg. sliced mushrooms, such as button, cremini, and/or shiitake
- 2 cloves garlic, minced (1 tsp.)
- 1 sp. olive oil
- 1 8-oz. carton light sour cream
- 2 Tbsp. all-purpose flour
- 1-1/2 tsp. smoked paprika
- 1 cup vegetable broth
- Snipped fresh Italian parsley (optional)



1. Cook noodles according to package directions. Drain; keep warm.
2. In extra-large skillet cook mushrooms and garlic in hot oil over medium-high heat 5 to 8 minutes or until tender, stirring occasionally. (Reduce heat if mushrooms brown quickly.) Remove with slotted spoon; cover to keep warm.
3. For sauce, in bowl combine sour cream, flour, paprika, and 1/4 teaspoon pepper. Stir in broth until smooth. Add to skillet. Cook and stir until thickened and bubbly; cook and stir 1 minute more. Serve mushroom mixture and sauce over noodles. Sprinkle with parsley. Serves 4.

Must-Grow New Perennial for 2009 Sapphire Indigo Clematis

Enjoy tons of beautiful blue-purple flowers on this compact clematis. Its small habit makes it perfect for growing in front of low decks or even in a container.



Grow it for: Its bloom season, which goes from spring to fall

Grow it with: Yellow coreopsis for a season-long color contrast.

Name: Clematis 'Sapphire Indigo'

Growing Conditions: Full sun or part shade and moist, well-drained soil

Size: To 2 feet tall and 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.

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