



Over the Garden Gate

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November



Warm It Up



Warmer Colour

Style

All Winter Long

It's a classic decorating quandary: Make seasonal changes with colour, texture, and cozy touches. Here are some ideas for doing just that. Tweak your decor with the addition of darker colours — in paint, rugs, pillows, or other accessories. Try a bordered duvet cover for winter that can be switched for paler or brighter colours in summer. A chocolate brown blanket and luscious persimmon-coloured duvet cover give this all-white bed a winter make-over, yet the same technique could be used in a living room as well. Try slipcovers to update the look of summer-weight upholstery. By the same token, it's easy to replace summer pillows with versions better suited to the season — perhaps with covers made from velvet, chenille, or corduroy. Bring in cozy throws to warm toes while reading. Light a fire and pull chairs a bit closer to the fireplace. Or put down a dark Oriental rug. These touches will serve your rooms well and offer the warmer look that's just right for the winter months.



Throws & Pillows



Something Fresh

Attitude is a little thing that makes a big difference.

~Winston Churchill



R e c i p e

Cider-Glazed Apple Dumplings

Zest & juice of 1 lemon (about 1 tbs juice)
2 tsp vanilla extract
6 small firm, sweetly tart apples, peeled & cored
1 (17.3-ounce) package frozen puff pastry sheets, thawed
2 tbs unsalted butter, melted
2 tbs dark brown sugar
1/2 tsp ground cinnamon
1 tbs whipping cream
1 tbs apple cider
2 tsp granulated sugar
Cider Glaze (below)
Garnish: sweetened whipped cream



Handy Hints

Chewing gum while peeling onions will keep you from crying!

Remove odor of spilled milk on carpets. Cover the stain with baking soda, dampen it slightly and vacuum up a few hours later when it's dry.

Chapped lips. Use a tea bag. The tannic acid in tea helps retain moisture and tighten the skin on your lips. Just remove any lipstick or lip balm, then take a tea bag, put it under warm water, and press it lightly over your lips.

Polish jewelry. Drop two Alka-Seltzer tablets into a glass of water and immerse the jewelry for two minutes.

1. Combine lemon zest and juice and vanilla in a small bowl. Brush mixture evenly over insides and outsides of apples.

2. Roll 1 puff pastry sheet to 1/8-inch thickness on a lightly floured surface, and cut into 3 (6-inch) circles. Repeat with remaining sheet. Roll each circle out to 7 inches; brush with butter, and sprinkle with brown sugar and cinnamon. Place 1 apple in center of each circle. Pull pastry over apples; pinch to seal. Place wrapped apples, seam side down, on a lightly greased jellyroll pan; decorate with stems and leaves rolled from pastry trimmings, if desired. Cover loosely, and chill 30 minutes.

3. Preheat oven to 400°, with rack in the second slot from the bottom. Combine whipping cream and apple cider. Brush apples evenly with mixture. Sprinkle with granulated sugar. Bake at 400° for 25 to 30 minutes until lightly puffed, golden brown, and tender when pierced with wooden pick. Remove from oven, and let cool 5 minutes. Drizzle with Cider Glaze, and serve warm; garnish, if desired.

Cider Glaze: 4 cups apple cider 1 cup sugar

Stir together cider and sugar in a small saucepan. Bring to a boil over medium-high heat, stirring often. Reduce heat to medium-low, and simmer, stirring often, about 25 minutes or until mixture is reduced by half.



I'M LISTENING.

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

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