

Over the Garden Gate

A Monthly Publication Prepared by Sandie Scherer

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autumn warmth

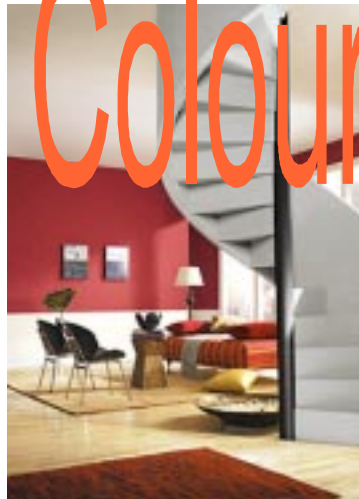
Orange paint reminds us of pumpkins, bonfires, and autumn leaves. The wall color in this room is fall-inspired, especially when combined with soft camel and sage green accents. The stunning silk drapes and large rug add formality to the space.

When decorating your home, get inspired by the red, orange, and gold hues of autumn harvest.

decorating with

Harvest Colour

wine-inspired



The merlot-colored paint in this room is balanced by a calm cream shade on the bottom portion of the walls. Autumnal fabric covers the furniture; sleek black and chrome chairs add a modern touch.

contemporary safari



Nature meets modern in this distinctive room. The reddish-brown wall color is rich and earthy, and the white animal statue is a unique touch. The leather chair, zebra-print rug, and log end table add a few more natural touches.

Orange, gray, and cream make a sophisticated color palette. Bathe your walls in a pumpkin-colored paint and then use neutrals to calm the look. Silver and glass accents add just the right amount of sparkle.

elegant study



courtesy of Better Homes & Gardens



R e c i p e

Apple Upside-Down Cake

- 1/3 cup butter, cut up
- 1/3 cup packed brown sugar
- 6 very small red cooking apples (1-1/4 to 1-1/2 lb.), halved, stems removed, cored
- 1-1/3 cups all-purpose flour
- 2/3 cup granulated sugar
- 2 tsp. baking powder
- 1 tsp. ground ginger
- 1 tsp. ground cinnamon
- 2/3 cup milk
- 1/4 cup butter, softened
- 1 egg
- 1 tsp. vanilla
- Vanilla ice cream (optional)



1. Preheat oven to 350F. Place 1/3 cup butter in a 9x9x2-inch baking pan. Place in oven 5 minutes or until butter melts. Sprinkle brown sugar over butter; stir. Arrange 9 apple halves in mixture, cut sides down. Bake in oven 10 to 15 minutes or until bubbly.

2. Meanwhile, peel remaining apples. Coarsely shred; set aside. In bowl combine flour, granulated sugar, baking powder, ginger, and cinnamon. Add shredded apple, milk, 1/4 cup butter, egg, and vanilla. Beat with electric mixer on low until combined; beat on medium 1 minute. Spoon over apples, spread evenly (apple may be exposed; some butter may come to surface).

3. Bake 35 minutes or until wooden toothpick inserted near center comes out clean. Cool in pan on wire rack for 5 minutes. Loosen edges; invert onto platter. Spoon any topping in pan over top. Cool 20 minutes; serve with ice cream. Makes 9 servings.

Feature Flower

Helenium
Autumnale



Light: sun

Height: 3 to 5 feet

Width: 2 to 4 feet

Flower Colors: rich golds, reds, and yellows; stunning in the autumn landscape

Bloom Time: late summer - fall

Special Features:
Fall colour
Flowers
Native/Wildflower

Handy Hints

Cloudy or dull glassware will come out of your dishwasher crystal clear and sparkling if you add approximately one tablespoon of Epsom salts to your next wash cycle.

If your child has trouble holding a glass, slip several rubber bands around the glass at regular intervals. The glass will be much easier to grip.

Any hints to share? Email: sscherer@shaw.ca

I'M LISTENING.

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

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