

Over the Garden Gate

A Monthly Publication Prepared by Sandie Scherer

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make it personal

Don't be afraid of your own taste. Remember that your home is a reflection of you. If you travel and see colourful things you love, don't worry about whether or not they'll match your decor, bring them home! Don't be afraid to show off your objects - they not only hold memories for you, but they can become conversation pieces.



Crazy about Colour

take small steps

If you're not quite ready to choose colour for the walls, start small with accessories. Dress up a room with throws, pillows, lamps, art and so on. We sell lamps that feature original watercolour paintings as lampshades. When the lamp is on it radiates with colour — a large effect for little commitment. If you're not 100 per cent sure about a colour palette, replace colourful accessories seasonally. It will help you confirm the colours you like best in your space. If you're ready to take a bigger step, add colour to your floor.

be brave

The most important thing to remember is that nothing is permanent. It's only paint; if you don't like it, paint over it! Colour is eye candy, so don't be scared or intimidated by it. You can stick with neutral furniture and neutral walls if you want, but be brave enough to add colour throughout the house in other ways. Colour is joyful and playful: it makes you happy to look at it.

be inspired

To choose colour, you first have to know what you like and what you don't like. Look to art for inspiration. Visit galleries and shops, and go to museums. Viewing a lot of art can help define what appeals to you. Once you've seen enough, you'll be able to recognize the colours you like, and the textures, styles and shapes you prefer. Buying art is a great way to choose colour.

R e c i p e

Chicken florentine artichoke bake

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| 8 oz. dried bow tie pasta | 1/4 to 1/2 tsp. crushed red pepper (optional) |
| 1 small onion, chopped | 2 cups chopped cooked chicken |
| 1 Tbsp. butter | 2 cups shredded Monterey Jack cheese (8 oz.) |
| 2 eggs | 1 14-oz. can artichoke hearts, drained & quartered |
| 1-1/4 cups milk | 1 10-oz. pkg. frozen chopped spinach, thawed & well drained |
| 1 tsp. dried Italian seasoning | 1/2 cup oil-packed dried tomatoes, drained & chopped |
| 1/4 cup grated Parmesan cheese | |
| 1/2 cup soft bread crumbs | |
| 1/2 tsp. paprika | |
| 1 Tbsp. butter, melted | |



1. Preheat oven to 350 degrees F. Cook pasta according to package directions; drain. In medium skillet cook onion in 1 tablespoon butter over medium heat about 5 minutes or until tender, stirring occasionally. Remove from heat; set aside.
2. In bowl whisk together eggs, milk, seasoning, 1/2 tsp. salt, 1/4 tsp. black pepper, and crushed red pepper. Stir in chicken, Monterey Jack cheese, artichokes, spinach, tomatoes, half of the Parmesan, cooked pasta, and onion. Transfer to 3-quart rectangular baking dish.
3. Bake, covered, 20 minutes. In small bowl combine remaining Parmesan, bread crumbs, paprika, and melted butter. Sprinkle mixture over pasta. Bake, uncovered, 10 minutes more or until golden. Makes 6 to 8 servings.

Feature Flower

Sweet
Autumn
Clematis



Bearing one of the season's best scents, sweet autumn clematis clothes itself with fragrant white flowers at season's end. Note: This can be a fast-growing, aggressive vine.

Name: Clematis terniflora

Growing Conditions: Sun or part shade and well-drained soil

Size: To 20 feet tall

Handy Hints

Your stainless steel sinks will shine if you rub them hard with a wad of crumpled newspaper!

For a quick and luscious icing, place a layer of chocolate mint patties over a freshly baked cake while it is still hot and leave until the mints soften. Spread with a spatula. For a variation, try flavours such as orange or rum patties.

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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