



Over the Garden Gate

A Monthly Publication Prepared by Sandie Scherer

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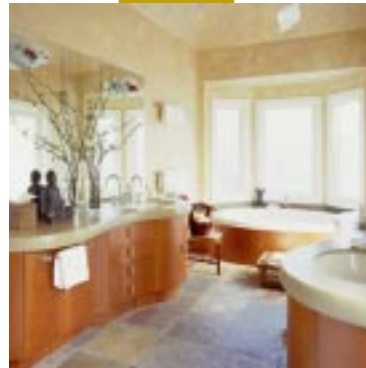
Contemporary style is often defined by clean lines with a casual atmosphere, open spaces, neutral colors, and elements and materials inspired by nature.

In this photo, green foliage brightens up the steely gray color palette of this dining room. The shades of gray, along with glass and metal elements, lend an industrial feel



Contemporary design is often pared-down design. From the flat-front cabinets to the sleek stainless-steel appliances, this kitchen is a series of simple planes. Contemporary design often relies on materials, rather than color, to give a space visual interest. Granite, stainless steel, wood, and rattan are visually compelling elements in this kitchen.

Contemporary design isn't all right angles and hard edges. Curved lines create rhythm and flow. Here, serpentine lines define the tub and vanities. The look is all contemporary with slate floors, spare detail, and warm neutral colors.



Contemporary

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.

Style

Animals are such agreeable friends - they ask no questions, they pass no criticisms.
~George Eliot



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

Garden Green Beans & Garlic

- 1-1/2 lb. green beans, trimmed, or three 9-oz. pkg. frozen whole green beans
- 3 Tbsp. extra-virgin olive oil
- 3 large shallots, cut into thin wedges
- 6 cloves garlic, thinly sliced
- 1 Tbsp. finely shredded lemon peel
- 1/2 tsp. salt
- 1/8 tsp. ground black pepper
- Lemon wedges



Feature Flower

Acanthus spinosus

Spiny bear's-breeches
Perennial

Light: sun - partial shade

Height: 3 - 4 feet

Width: 3 plus feet

Flower Colours: interesting purple & white combination

Bloom Time: summer

Special features:



- Beds
- Borders
- Containers
- Cutting
- Edging
- Rock garden
- Tolerates
- Drought

1. In a 12-inch skillet cook beans in lightly salted boiling water for 2 to 5 minutes or until barely crisp-tender. Drain; rinse beans with cold water. Set aside.

2. In same skillet heat oil over medium-high heat. Add shallots and garlic. Cook, stirring occasionally, for 2 to 3 minutes or until softened and beginning to brown. Add green beans. Toss for 1 to 2 minutes or until heated through. Remove from heat. Stir in lemon peel, salt, and pepper. Serve with lemon wedges. Makes 8 servings.

Make-Ahead Tip: Two hours ahead, cook beans as directed in Step 1; cover and refrigerate beans. Thirty minutes ahead, finish recipe as directed in Step 2.

Handy Hints

Deodorize your dog without a bath. Just rub baking soda into the fur and then brush it out!

Remove wrinkles in pants. Here's a quick fix. Toss your wrinkled pants into the dryer along with a clean, wet sock and a sheet of fabric softener. About five minutes on low heat ought to get the kinks out.

Unmist glass of watch. Turn it over and wear glass next to skin



I'M LISTENING.

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

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