

# Escape to your outdoor oasis

When the warm weather finally hits, Canadians are eager to get outside, kick back and relax with friends and family. Whether you're starting from scratch or refreshing your already enviable patio, there are more options than ever to make your backyard retreat the perfect place to disconnect and unwind.

Megan Schroeder, patio merchant for The Home Depot Canada shares some of this year's top trends in outdoor living.

**Make the most of small spaces.** Get away from the urban grind by turning your balcony into a cozy hideaway. Combine style and function with a



beautiful bistro set that has a smaller footprint, and look for multi-function products like a wicker storage box that can double as a table or ottoman.

**Choose comfortable chat sets.** Dining sets

used to be the most popular patio item, but summers are meant to be social so consider changing it up with a chat set or sectional.

They're designed to mix food and entertaining by

incorporating lower tables and comfortable, open seating.

**Extend the season.** The window of opportunity to enjoy the warm weather is short-lived, so look for ways to warm up your space and enjoy it well into the fall. A fire pit is the new must-have patio product for the year — they've come a long way in style and functionality to become a true centerpiece for your space. You can also add outdoor rugs, throw cushions and string lights to help create a warm ambiance.

Find more information and ideas at [www.homedepot.ca](http://www.homedepot.ca). (NC)

## Marry maple with grilled corn



### KATE'S KORNER

Royal LePage Real Estate Services Ltd. Brokerage

Maple syrup is as Canadian as food gets and combining it with barbecued corn-on-the-cob is a wonderful salute to Canada and our beautiful summer weather. This recipe is courtesy of Pure Canada Maple ([www.purecanadamaple.com](http://www.purecanadamaple.com)).

#### Maple Grilled Corn

- 1/4 cup pure maple syrup
  - 1/2 cup melted butter
  - Salt and pepper, to taste
  - 12 ears of corn in husk
1. Preheat the grill to high.
  2. In a bowl, combine the maple syrup, butter, salt and pepper. Set aside.
  3. Remove the first layer of husks from each ear of corn.
  4. Gently spread out the remaining husk leaves, remove the corn silk and baste the corn with the maple-butter mixture. Pat the remaining husks back around the cob and wrap each in aluminum foil.
  5. Place corn on the grill and close the cover.
  6. After four minutes, give the corn a quarter turn and close the cover. Repeat three times until all four sides have been grilled (a total of 16 minutes). Unwrap, remove husks and enjoy.

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