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Some Random Landscape Thoughts

These days people are becoming more self-sufficient and productive gardens are still very much on trend. Raised vegetable gardens, potted herbs, Fruit trees, and berry vines will continue to be in high demand this year. Mixing fruits and vegetables together with cut flowers, creates a garden of beauty and romance.

There will be less of a focus on perfectly planned spaces and it will be more about embracing a natural garden (unkept and not perfect) yet still beautiful. These days homeowners still want low maintenance yards, but they are more willing to help care for it. Being outdoors and working in the yard is a great activity that can be therapeutic and give a sense of accomplishment.

Framed seasonal views are also expected to trend. This is achieved by creating a picturesque scene from the inside of your home, with the window acting as a frame. Having a beautiful focal point and a strong mix of evergreens, perennials, and ornamental grasses that provide seasonal interest and green all year has become a must.

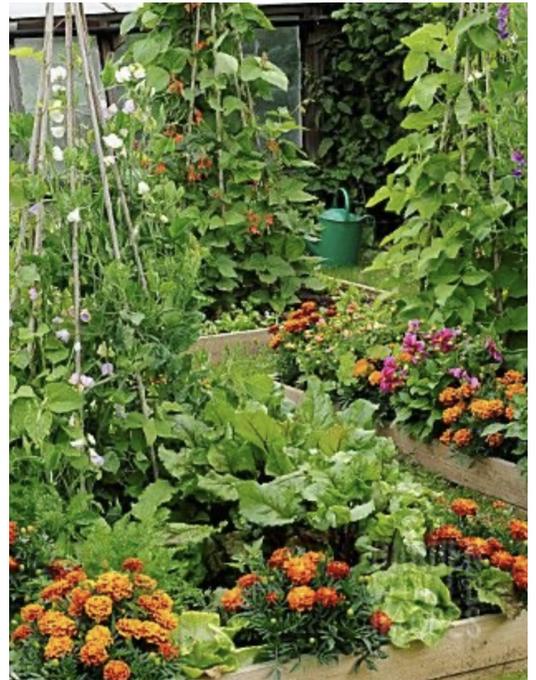
Happy Landscaping!

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Growing Flowers & Vegetables Together



INGREDIENTS:

- 1 large onion, chopped
- 1 tablespoon olive oil
- ¼ teaspoon salt
- 1 13-15 inch pizza dough crust
- 1 8 ounce can tomato sauce or pizza sauce
- 1 large clove garlic, minced
- 2 cups shredded mozzarella
- ½ cup lightly packed, finely shredded squash
- ½ cup lightly packed, finely shredded zucchini
- ½ cup lightly packed, finely shredded carrot
- 2 medium fresh garden heirloom tomatoes, cored and cut into 1/4-inch-thick slices or 1 cup mixed baby tomatoes, halved
- 1 tablespoon fresh basil



DIRECTIONS:

In a shallow baking pan, toss together the onion, olive oil and salt. Roast, uncovered, in a 450 degree F oven for 20 minutes or until golden brown, stirring occasionally. Remove from oven.

Bake pizza dough crust in a 450 degree F oven for 7 to 9 minutes or until crust is light brown. Remove from oven.

Spread tomato sauce evenly over crust; sprinkle with garlic and cheese. Top with the roasted onion mixture and shredded squash, zucchini, carrot. Arrange tomato slices and basil on top.

Return to oven; bake for 8 to 10 minutes more or until heated through and bottom of crust is crisp and brown. Remove from oven; cool 5 mins.

Garden Recipes



INGREDIENTS:

- 4 large zucchini
- 2 tbsp. extra-virgin olive oil
- kosher salt
- Freshly ground black pepper
- 2 c. cherry tomatoes, halved
- 1 c. mozzarella cubes
- 1/4 cup fresh basil leaves
- 2 tbsp. balsamic vinegar

DIRECTIONS:

Using a spiralizer, create zoodles out of zucchini.

Add zoodles to a large bowl, toss with olive oil and season with salt and pepper. Let marinate 15 mins.

Add tomatoes, basil and mozzarella, and toss until combined.

Drizzle with balsamic and serve.