



**JDMLandscapeCA.com**  
**559-476-7236**



**Joshua Mitchell**

**Ask Us About**  
**These Services:**

Design-Build Landscape  
Outdoor Living Space  
Custom Water Features  
Landscape Lighting  
Fireplaces and Fire Pits  
Irrigation Maintenance



## Some Random Landscape Thoughts

You have better things to do than worry about if your sprinkler system is smart enough.

Smart controllers maintain your watering schedule, so you don't have to. They act as a thermostat for your sprinkler system, telling it when to turn on and off. Instead of just turning on based on what time of day it is, they can use local weather and landscape conditions to automatically adjust and customize the watering schedules for your landscape.

All smart controllers are app based and can be accessible from anywhere.

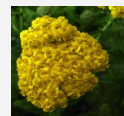
Replacing a standard clock timer with a smart irrigation controller can save an average home nearly 8,800 gallons of water annually. Your plant life will be able to receive the hydration they need to thrive, without wasting water.

Happy Landscaping!

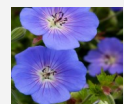


## Summer Favorites

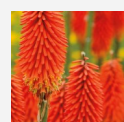
**Yellow Yarrow**  
(Achillea Millefolium)



**Rozanne Cranesbill**  
(Geranium Rozanne)



**Red Hot Poker**  
(Kniphofia Uvaria)





## Lavender Honey Grilled Chicken Baby Greens and Basil Salad with Honey Ginger Vinaigrette

### Lavender Honey Grilled Chicken

1 boneless chicken breast, about 1 1/2 pounds  
2 tablespoons lavender honey or your favorite honey  
2 teaspoons herb de Provence with lavender  
freshly ground pepper



Have ready a grill that is medium high temperature.

Rinse and pat the chicken dry and cut it into 4 strips. Coat the chicken with the honey and sprinkle with the herb de Provence. Freshly grind pepper over chicken to taste. Place the chicken onto the hot grill and grill until mostly cooked on one side, about 15 minutes. Turn and finish cooking until nicely browned, but not burned. The sugars in the honey can easily burn, so adjust the temperature if it starts to brown too quickly. It should be nicely caramelized. Once the chicken is done, take off of the grill and put it on a plate to rest. Slice diagonally into 1/2 inch pieces and serve either warm or at room temperature.

### Baby Greens and Basil Salad

5 ounces mixed baby greens, rinsed well  
1 ounce basil leaves, rinsed well  
1 cup fresh cherries, pitted  
assorted herb flowers or other small edible  
flowers (such as pansies and honeysuckles)  
4 lavender flowers with stems, fresh or dried



Mix the basil, baby greens and flowers together.  
Reserve the lavender flowers for garnish.  
Add the Honey Ginger Vinaigrette and toss.  
Garnish with any extra edible flowers and the lavender.

### Honey Ginger Vinaigrette

1/2 cup extra virgin olive oil  
1/4 cup Meyer lemon juice or you can use  
(3 parts lemon juice & 1 part orange juice)  
1 tablespoon honey or lavender honey  
1/2 teaspoon ground ginger  
good pinch of cayenne pepper  
sea salt to taste

Whisk together the lemon juice, honey, and ginger in a small bowl. Drizzle in the olive oil while whisking, until thoroughly blended. Add the cayenne pepper and salt to taste.