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Some Random Landscape Thoughts

Blueberries are an edible plant that can be incorporated throughout your yard. These berries require minimal maintenance and can be used in a variety of ways.

Lowbush Blueberries

This type is often used as ground covers or edging plants. They only grow about 18 inches high and they make excellent hedges. For a tall hedge use an upright variety, such as Jersey. For a shorter hedge, use a compact variety, such as Patriot; and plant them about 2 feet apart.

Highbush Blueberries

This type is an excellent choice for beauty and color. They produce small white cup-shaped flowers in spring and a dazzling red color in the fall. Most of these bushes don't get taller than 6 feet and many vines can be trained along fences or over arbors. If your soil is not suitable for blueberries, or your growing space is limited, container growing is an option. Most varieties do well in a very large and well-watered container.

Blueberry bushes will enhance your yard with beautiful color and fill your kitchen with delicious fruit.

Happy Landscaping!

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Recipes with Blueberries



S L O W C O O K E R P U M P K I N - B L U E B E R R Y B R E A D



INGREDIENTS:

2 eggs, lightly beaten
1½ cups sugar
¾ cup canned pumpkin
½ cup half-and-half
½ cup vegetable oil
2 cups and 1 tbsp all-purpose flour
2 tsp baking soda
1½ tsp pumpkin pie spice
½ tsp salt
¾ cup fresh blueberries
½ cup chopped pecans

DIRECTIONS:

Coat a 4-quart oval slow cooker with nonstick cooking spray. Line the bottom and sides with parchment paper.
In a medium bowl, combine eggs, sugar, pumpkin, half-and-half and vegetable oil.
In a large bowl, stir together 2 cups of flour, baking soda, pumpkin pie spice and salt.
Add pumpkin mixture into flour mixture.
Stir until combined. Toss in blueberries with 1 tablespoon flour; fold into batter.
Spoon into slow cooker and sprinkle with pecans.
Cover and cook on high for 2–2½ hours.
Turn off slow cooker and carefully remove the lid so the condensation from the lid does not drip onto the bread. Let cool (about 30 minutes),

B E R R Y C R I S P



INGREDIENTS:

1½ cups fresh blackberries
1½ cups fresh blueberries
1½ cups fresh raspberries
2 tbsp sugar
2 cups flour
2 cups oats
1½ cups packed brown sugar
1 tsp cinnamon
½ tsp ground nutmeg
1½ cups cold butter, cut into small pieces

DIRECTIONS:

Preheat oven to 350°F. Grease the bottom and sides of a 9"x13" pan or your favorite 2.5-quart baking pan. Toss berries with sugar, and set aside.
In separate bowl, combine flour, oats, brown sugar, and spices. Cut in butter until mixture looks like coarse crumbs.
Press half of the crumb mixture into the pan bottom, cover with berries and sprinkle the remaining crumb mixture over the top.
Place your pan on a baking sheet. Bake in the center of the oven until the topping is golden brown (about 30–40 minutes).