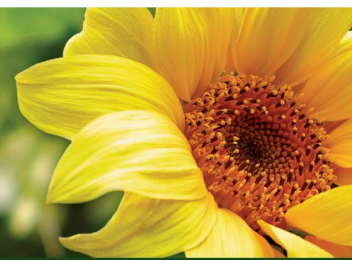




Through the Garden Window



Creating the Scenery of Your Life

March 2012

Serving the
High Desert and
Inland Empire.

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Color Changes

A Turning Point...

By Cindy Poore

Having hit a milestone birthday last year, made me wonder if I am doing all I can to have the best life. I mean, if not now, then WHEN?

I guess it is my age getting to me, but I keep asking myself what SHOULD I do to make a difference for me and the ones I love? What kind of legacy will I leave? What will I be remembered by?

I think that most of you are not that different, (though probably a lot younger, since I am old as dirt now) and you are asking yourself the same kinds of questions.

I think procrastination gets the better of us. We tell ourselves the lie that tomorrow will always be there, we can do it then. We postpone the things that really matter, the important things. Trading them for the less important but perhaps more urgent things. And the important things get pushed further back until they disappear from our thoughts altogether and our life is transformed into something we really hadn't intended.

The only solution is to decide to work on the important things EVERYDAY. I don't mean you have to finish the important things, but just to schedule time everyday for a little piece of important "something" daily. To work on your relationships, your spirituality, your self, your home or your garden. Whatever you want to make sure you fit into your life, so you will leave the legacy YOU designed, not the one you defaulted to.

In that vein, when you see me around town, you will see that I am working on me. I am a smaller version of the one you may be familiar with, and am working on a streamlined model for the future.

I am also working on my relationships with the people that I love, my family, my friends and my clients. I want to help all of you have the life you want as well. So If I can help you in any way, give me a call and we will see what important things we can get done, together.

Going organic?

Grow your own food and going organic is all the rage now. Very trendy. It seems that everything old is new again. Live long enough, and you will see life is just a repeating cycle.

Those of us who are interested in living a healthier life are considering more carefully what we eat and where it comes from. Growing your own food is what our grandparents did from necessity. There wasn't a Mega-grocery store just around the block. If you didn't grow it, or barter with someone who did, you didn't get it. Simple as that.

What with the price of things like food and gas skyrocketing, having a food garden is looking very appealing to more people. At least you KNOW what went into it.

Does the fact that I am a licensed pest control applicator, who applies chemicals for a living, sound incongruent with the desire to eat healthy, organic food? It shouldn't. A professional knows dose. I use the least toxic method to get proper control of the pest or weed and only use chemicals when needed. I plan on having a regular feature of my newsletter offering tips for growing organic. Look for it.

Garden Coaching?

Not everyone is ready to sink thousands into landscaping their home right now. You may already have landscaping in place, or you want to make changes just a little at a time. Perhaps our new service, Garden Coaching is for you?

What is Garden Coaching? Well, it is that little push you need to have the outdoor landscape you want at prices you can afford. I work with clients who have a need for professional guidance in transforming or maintaining their landscape. Some need to know WHAT to do. Some need to know HOW to do it. And some need all that AND to be held accountable for getting it done. (Back to the important things again).

We will coach on a one-time, occasional, quarterly or monthly basis. Whatever fits your need and budget.

We can walk your garden and do an inventory of what you have and how to take care of it. We can also tell you what you might add and where to put it. We can show you how and when to prune and fertilize your plants and how to make the most of what you've got.

Give us a call to get you going! 760 868-6104



Spring Approaches!



We haven't had much of a winter this year. Very little rain and snow. The plants are a little confused. The soil temperature has risen and by now, your lawn should be emerald green. If not, give us a call and we will fertilize it for you. All the daffodils and early spring bulbs are popping up and we will all have spring fever if the weather gets a little warm. It's time to get started with all those garden projects you have been thinking about all winter.

1. Fertilize lawns, trees and shrubs
2. Weed control and prevention.
3. Garden/landscape planning and scheduling (planning ahead saves time and money)
4. Tidy up dead leaves of perennial plants and drifts of leaves.
5. Check out your sprinkler and drip systems. Repair as needed.

Give us a call soon. Our spring schedule is already filling up and if you wait, you may be waiting longer than you want. Or if you want summer work, book it now and save. Call us.

760 868-6104

My Favorite Recipes Love this one!

Molasses Chicken Breasts

½ cup Orange juice
3 tbs catsup
2 tbs EA Molasses & Honey
2 tbs EA peeled & minced
fresh ginger* & garlic
1 tbs finely grated orange zest
6 skinless boneless chicken
breast halves

Salt and pepper to taste after
cooking.

To make marinade, combine all ingredients except chicken. Add the chicken and toss with the marinade. Let rest covered, for 2-3 hours in the fridge or 30 minutes at room temp. Preheat oven to 350°. Remove the chicken breasts to a shallow baking pan to fit and pour the marinade over the breasts. Bake for 30 minutes or until cooked through, basting often with the pan juices. Remove the chicken to a plate and keep warm. Pour the pan juices into a saucepan and bring to a boil and reduce until thickened. Serve with the chicken.

Serves 6

** I never had fresh ginger on hand until I started keeping it in the freezer. Peel ahead and take it out and shred on a grater while still frozen. Return unused portion to freezer. You are always ready with fresh ginger!*



I still find each day too short for all the thoughts I want to think, all the walks I want to take, all the books I want to read, and all the friends I want to see.

John Burroughs