

## A Company Affair



On the 19th of March we held our annual Managers meeting and honored the hard work of all of the department heads and managers. With their commitment to provide top quality maintenance on every property, and drive to stay educated on all of the most recent horticultural practices, we have been able to build the company that you see today. With this time we showed our appreciation to the managers for all of their work over the past year. Each of the Sales representatives took time to speak recognizing individuals for their hard work.

Gilberto Peña, formerly head of commercial equipment for John Deere, spoke about his life and what he found to be essential to become a better leader within the work place. Gilberto is a well driven man from humble beginnings who believes nothing happens unless you make it happen. During his talk he focused on balancing family, health, and career. He encouraged approaching everything with a positive attitude to create an atmosphere around you that is contagious and leads to a more cohesive and enjoyable work environment. He ended his talk by saying it is never too late to make a positive change not only for your own improvement at work but in all aspects of life.

## Fungus Among Us

Keep your eyes open for powdery mildew! The easiest way to identify this fungus is by the name itself. It causes the plant to appear like it is covered in a light grayish, powdery, color over the entire plant. As the fungi grow over the plant surface, they develop structures that are inserted into plant cells enabling them to extract nutrients necessary for growth and spore production. This results in a general decline in growth and vigor of the host, as well as the common visible symptoms. Powdery mildew fungi will also infect flowers, causing them to develop abnormally or fail to open.



Powdery mildew is caused by several different species of fungi, and they each have a limited host range. In other words, observing powdery mildew on oak leaves should not be cause for concern for nearby zinnias. However all Powdery Mildews favor the same conditions, humid and warm weather. They overwinter in plant debris and begin producing spores in the spring. These spores are carried to your plants by wind, insects and splashing water. Almost no plant is immune.

With all this bad news there is a plan of action for treatment! The optimum first defense is selection of resistant plants that are planted properly and in the proper location, giving attention to requirements for light, soil, and moisture. If Powdery Mildew is noticed on a few leaves, simply removing them will help with control. At the end of the growing season, prune out infected stems and remove fallen leaves which can serve as a source of further infection. With large infected areas or areas of high priority treatment with a fungicide should be done as soon as

symptoms begin to show.

## Never Ending Battle

Weeds are the arch enemy of the landscape business, and this year Mother Nature decided to provide the perfect backdrop for our friendly pests. Charging the battle field and laying the ground work with a treatment of pre-emergent has usually done the job but the tides have turned. Due to the warmer weather that was received this winter they had a head start in their germination period leading to the problems we are seeing today. The pre-emergent is applied in the fall and with the help of winter the numbers of seed that make it to germination are few to none; that is not the case this year. On top of the warmer winter the rains have decided to fall with ruthlessness. With all these elements lining up seamlessly the pests are thriving. Once the rains stop we will come in full force with our post-emergent spray and end the battle but until then patience is all we ask. Pre-emergent is still a great ally in the battle against weeds. It lasts for several months making it not only helpful but cost efficient. We are working on mending our friendship with Mother Nature but she has a mind of her own. Until we resolve our differences the continued post and pre-emergent programs in place will fight on.

## Plant Highlight, Mexican Oregano

Water Requirement: Average Water Needs; do not overwater

Height: 2'- 3'

Spacing: 2'

Sun Exposure: Full Sun

Bloom Color: Violet/Lavender

Bloom Time: Summer

Foliage: Grown for foliage, edible; Aromatic; Deer resistant

A true jack of all trades, Mexican Oregano is a gem in the kitchen as well as in the garden. This semi-evergreen (depending on North Texas winter) gets somewhat big, and looks good as a mid-layer in Xeriscape flowerbeds. It performs well in hot and dry Texas summers, and laughs in the face of drought although it

appreciates a good drink every 10 to 14 days when it's dry. Occasional light pruning not only encourages flowering during summer months but also gives the plant a more compact and structured look. With long tubular purple flowers it attracts a large number of pollinators including but not limited to butterflies and hummingbirds depending on the area. The foliage is also used in cooking, and has a bit more kick than regular Oregano. Unfortunately the plant can be difficult to find in nurseries at certain times of the year.



## True Dedication Recognized



Nemorio Rocha (left), Rey Castillo (right)

Landscape can be a stressful field to work in but Nemorio Rocha and Rey Castillo are two men that are up for the challenge. Anyone you talk to will let you know that both of these men go above and beyond to keep the cogs of Precision running. Rocha, property supervisor at our Prosper office, has worked for Precision for 30 years. Rey, our VP of Production in our Valwood office, has worked for Precision for 25 years. We are thankful for their time and dedication to our company. So congratulations to two of the men who are part of the backbone of our company. We couldn't do the work we do without you.

**Welcome Mackenzie Chris to the PLM Family!**

We would like to introduce our newest employee, Mackenzie Chris. She is a recent grad from Texas A&M University taking on the role as an assistant Sales rep. While at A&M she studied Horticulture and focused her studies towards landscape design and management. In her summers she spent time interning for companies such as The Dallas Arboretum and Botanical Garden in Dallas, Texas and Callaway Gardens Resort in Pine Mountain, Georgia. While interning at Callaway Gardens she experienced all facets of the Horticulture industry including conservatory work in their butterfly garden, trail maintenance, and greenhouse production work in the Sibley Center. All of this work cultivated her love for horticulture and brought her to our door. Welcome to the team!

## Welcome Our Newest Clients

AAA of Texas Nolen, 151	Beazley House Legacy Tower	Greenway-Crestwood Park Greenway Drive, 1431
Lakes of LaCima Median	Village at Stonebridge	Paulines Place
Lakes of LaCima HOA	Plano Parkway6111, IBP #16	Prestonwood Green
Greenway-Green Oaks	Hawthorne Estates	Cascades West
Greenway-Lakewood	Placid Avenue, 1200	University Crossing PID
Denton Town Center	Legacy Christian Academy	Revision Skin Care
Greenway-Warren	The Perot Museum	Irongate HOA
Greenway 1709/Eleven II	Galleria North Towers I & II	Nokia
Greenway-Parkway Corners		

## RECIPE CORNER: Spaghetti Squash

- 1 large spaghetti squash (about 5 pounds)
- 4 tablespoons olive oil
- Kosher salt
- Freshly ground black pepper
- 2 medium garlic cloves, finely chopped
- 1 medium shallot, finely chopped
- 3/4 cup finely grated Parmigiano-Reggiano cheese,  
plus extra for serving



### INSTRUCTIONS

1. Heat the oven to 400°F and arrange a rack in the middle. Cut the squash in half lengthwise and scrape out the seeds. Brush the flesh with 2 tablespoons of the oil and

season generously with salt and pepper. Place the squash halves cut-side up on a baking sheet and roast until fork-tender, about 50 minutes.

2. Remove the squash from the oven and let sit at room temperature until cool enough to handle, about 30 minutes. Scrape the flesh with a fork to make long strands; set aside.
3. Heat the remaining 2 tablespoons of oil in a large saucepan over medium heat until shimmering, about 3 minutes. Add the garlic and shallot, season with salt and pepper, and cook until softened and lightly browned, about 3 minutes.
4. Add the reserved squash, toss with tongs to coat thoroughly, and cook until heated through, about 3 minutes. Remove from the heat and add the cheese a handful at a time while tossing the squash to evenly coat. Serve with freshly ground black pepper and extra cheese.

## Precision Landscape Management

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*Our goal is to not only meet but to also exceed your expectations!*

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