

INVITING IDEAS

Flowers, everywhere - even on pizza

RUTH
MOSSOK
JOHNSTON

I know spending a lot of time in my garden has its effects on me - it gives me a great sense of communing with nature, a sense of accomplishment and a challenge to my creativity ... these are all good things - well, except for my creative compulsivity for flowers!!!

There are now flowers afloat in my soups, flowers suspended in my ice cubes, flowers adding color to my butter, flowers embedded in my homemade pasta, flowers scattered in my salads (the edible ones) and now, flowers on my pizza!

Wait till my zucchini blossoms start popping - for those, I do a tempura batter and fry, or stuff with cheese and serve as an appetizer!

With all flowers for eating - make sure they are edible (check your resources!) - make sure they have not been dipped in dye - make sure they are chemical and pesticide free!! If growing them is not an option, make sure you find an organic source.

Herb flowers are wonderful to use, they are usually small and delicate, and

can be used whole - they all have different flavors. When using different types of herb flowers, I never use more than three types at a time. I particularly love the flowers from the rosemary, basil, and thyme plants. If I'm using chives or nasturtiums, I usually don't mix more than two flowers because of their size.

BLOOMING PIZZA

Yield: Two large round pizzas

When making this pizza, feel free to add your own favorite ingredients - keep in mind your use of color. Have some dried red pepper flakes on hand, or add some fresh herbs to give your pizza more flavor. Serve this colorful goodie as an appetizer or a main dish - add a crisp light white wine - serve outdoors and enjoy the warm summer air.

- 6 tablespoons light olive oil
- 6 cloves garlic, peeled and minced
- 2.4 teaspoons fresh, chopped basil
- 2 envelopes active dry yeast
- 2 cups warm water (approximately 110 degrees)
- 5 cups unbleached flour, plus more for dusting and adding to dough if necessary
- 2 teaspoons salt
- No-stick cooking spray

- 1/2 cup yellow cornmeal
- 1 cup sun dried tomatoes (packed in olive oil & drained), cut into 1/4" dice
- Mozzarella cheese, shredded
- Fresh mushrooms, washed and sliced
- Pitted black olives, sliced
- Onion (Vidalia if possible), peeled and cut into 1/4" dice
- Edible flowers (I use rosemary flowers, basil flowers and thyme flowers)

In a small glass bowl, combine the olive oil, minced garlic, and basil - set aside momentarily.

In a large glass bowl, combine the yeast and warm water; stir to completely dissolve. Stir in the flour, about 1/2 cup at a time, stir in the salt and 3 teaspoons of the oil mixture.

Place the dough on a lightly floured surface and knead for approximately 10 minutes, adding small amounts of flour if necessary. Knead the dough until it appears soft and slightly sticky to the touch.

Add one tablespoon of the oil to a clean large glass bowl and rub the surface completely. Place your kneaded dough in the

bowl and turn the dough to gently coat with the oil. Cover the bowl with plastic wrap and set in a warm place free of drafts, to double in size (approximately one hour).

When the dough has doubled, punch down the dough on a lightly floured surface, and divide into two balls. Pat and stretch dough to the approximate size of your pizza pans, spray the pizza pans with no-stick cooking spray and sprinkle on the cornmeal, then transfer your pizza rounds to the pans. Cover the dough with plastic wrap for 30 minutes to let rest.

Preheat your oven to 400 degrees.

On each pizza, brush on a thin layer of the remaining oil on the crust and body. Add the sun dried tomato bits, the desired amount of cheese, mushrooms, olives, and onion. Bake for 7 minutes and re-brush edges of the pizzas with another thin layer of oil. Bake until cheese is almost totally melted - garnish with your colorful herb flowers, and bake for a final couple of minutes. Serve warm.

*For ease in cutting, use a kitchen scissors.

Plant Your Summer Color Now!

Fresh flowers arrive daily at English Gardens at summer crop prices.

1/4 OFF INSTANT COLOR MATURE IMPATIENS & BEGONIAS

Large blooms for instant color. Available in pink, red, white, salmon and more.

Sale \$3.73
Reg. \$4.98
6 1/2 inch containers



1/4 OFF JAPANESE YEWS

10" to 3 1/2 ft.

Sale \$9.73 to \$13.98
Reg. \$12.98 to \$19.98



1/4 OFF SUMMER-FLOWERING POTENTILLA & SPIREA BUSHES

Choose from these summertime beauties in a wide selection of colors and forms.

Sale \$5.98 to \$13.98
Reg. \$7.98 to \$19.98



Open July 4th
9am to 5pm

Always hiring people
who love
people & plants!

1/4 OFF PREMIUM CYPRESS MULCH

Covers 12 sq. feet. 2" deep

Sale \$2.98

Reg. \$3.98



1/4 OFF HYBRID PERENNIAL ASIATIC LILIES

Large colorful garden accent, comes back year after year.
3 plants per 8-inch container

Sale \$9.73

Reg. \$12.98



THE GARDEN LADY'S TIP:

It's time to prune all spring-flowering shrubs, including rhododendrons, azaleas, peonies, and lilacs. Next year's buds will set on the next flush of growth.



A Different Reason Every Season

HOURS: Sat. June 29th: 10am to 5pm, Sun. 9am to 5pm
Mon. - Fri.: 9am to 5pm, Open July 4th, 9am to 5pm
CLINTON TOWNSHIP Garden Center, 1400 N. West Bloomfield Road, Suite 100, Bloomfield Hills, MI 48304
810-269-1000

SALES PRICES GOOD THROUGH JULY 5, 1996

DEARBORN HEIGHTS Ford Rd. at Outer Drive
N. Main St. 313-274-1333 FLOREST 313-565-8133

NEW STORE!
EASTPOINTE Kelly Rd. South of 9 Mile
810-771-4200