

The Sunbelt Times

The latest in sod news, tips & tricks, and more.



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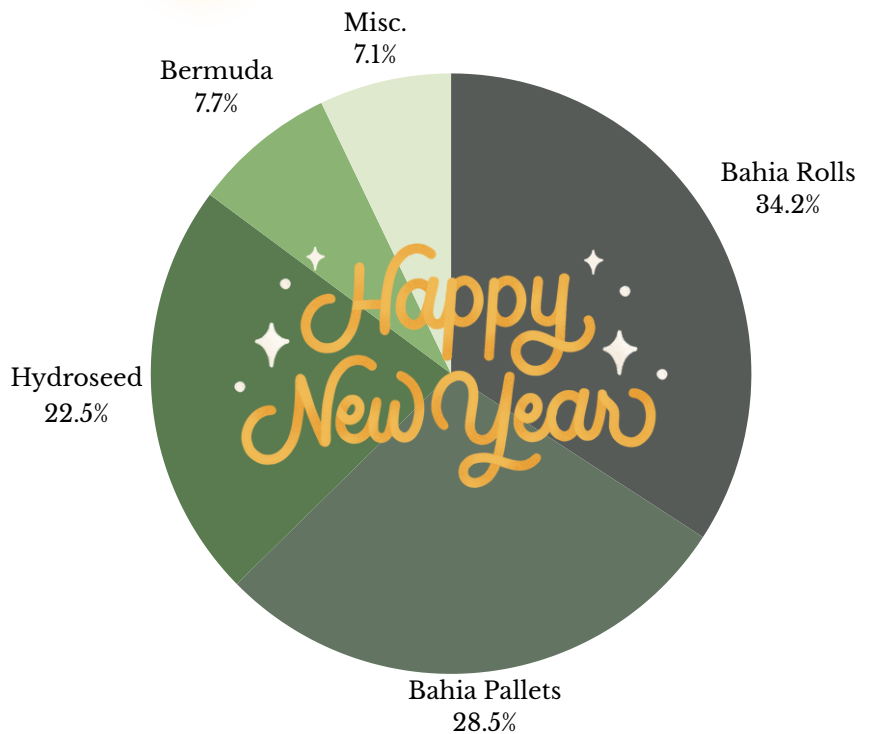


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2023 Roundup

2023 was a busy year for us! Bahia, Hydroseed & Bermuda all hit record numbers for us as a company. Our team worked together tirelessly to ensure all of our customers' needs were met throughout the grueling heat this past summer brought, with our busiest month being July.

Not only was it a big year for us quantity-wise, we also added an additional crew & multiple trucks and pieces of equipment to our fleet to ensure we can grow alongside our customers growing needs!

We appreciate the support that you all as our customers provide us with, as we wouldn't be here without you!

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TO LEAVE US A REVIEW

A sod house, otherwise known as a “soddy” was often used as an alternative to a log cabin during the frontier settlement of the Great Plains of Canada and the United States in the 1800s and early 1900s. While they definitely had their problems - such as ability to withstand heavy rains - they offered a more economical option for building a structure, predominately used for animal shelters, corrals & sometimes even fences. These were popular in areas that lacked standard building materials such as wood or stone - instead, they used triangular pieces of sod & piled them into walls. Sometimes stucco was used to reinforce the outer walls & interior walls were lined with canvas or stucco.

Sod History: Sod Houses



Upcoming in 2024



With the amount of growth 2023 showed us, we are confidently set up for success in 2024. We're excited to see what the year will hold - in addition to our ongoing projects, we are eagerly anticipating the start of some large design build projects we have under contract including:

- Prince/Ajax Joint Venture on SR 35
- Prince/Ajax Joint Venture on US 98
- Lane Construction Downtown Interchange

We look forward to all of the projects - big and small - that you bring our way. We are working hard to stay on top of staffing, equipment, and product sourcing to ensure we can keep up with our customers' needs.



Sunbelt Sod

COOKBOOK

WINTER APPLE CRUMBLE

INGREDIENTS

- 2 lb. (approx. 6 c. diced) Granny Smith or Honeycrisp apples
- 2 tbsp. lemon juice
- 1 tbsp. cornstarch
- 1/2 c. granulated sugar
- 2 tsp. ground cinnamon
- 1/2 tsp. ginger
- 1/2 tsp. allspice
- 1 c. all-purpose flour
- 1/2 c. light brown sugar, packed
- 1/4 tsp. baking powder
- 1/4 tsp. kosher salt
- 7 tbsp. unsalted butter, melted

DIRECTIONS

- Preheat oven to 375 degrees Fahrenheit
- Core, peel & dice apples into 1/2-inch chunks
- Combine apples with the lemon juice, cornstarch, granulated sugar, 1 1/2 teaspoons of cinnamon, ginger, and allspice in a large bowl & toss until well coated. Pour mixture into a round 9-inch pie pan, 9x9 baking dish, or 7x11 baking dish
- Make the topping: In a medium bowl, combine the flour, brown sugar, remaining 1/2 tsp. cinnamon, baking powder and kosher salt. Mix together with a fork. Pour in the melted butter while mixing with the fork until a crumbly mixture forms. Sprinkle the crumbles evenly over the filling.
- Bake for 45-50 minutes until the top is evenly golden brown and the filling is bubbly. Cool for 1 hour, then serve.

