

# The Sunbelt Times

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

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### Name Brand Sod

Did you know there's a such thing as Name Brand Sod? When you hear names thrown around like ProVista St. Augustine, Empire Zoysia, TifTuf Bermuda, etc., while they are sub-varieties of a type of grass, they are also a patented name brand.

When a new grass comes to market, someone holds the patent for that variety & it's given a name. The patent owner then issues licenses for local growers to be able to grow their sod variety. The grower gets sprigs from a certified field & then plants their own fields.

Choosing a patented variety means ensuring that you are getting quality backed product, as the patent owner ensures that the grower takes quality care of their variety & meets certain requirements & expectations. So next time you order a nursery grown grass like St. Augustine, Bermuda, Zoysia, Paspalum, etc., know that there are subvarieties - each cultivated for a specific purpose & each offer pros and cons depending on your needs.

## What do Fertilizer Numbers Mean?

Three main components are needed to promote healthy soil. Think it's a coincidence that fertilizer types also have 3 numbers? If you answered yes, then think again!

Number 1 = Nitrogen.

Nitrogen promotes rapid growth of the leaf blade itself.

Number 2 = Phosphorus.

Phosphorus stimulates root growth and enhances overall lawn health. Healthy roots = healthy grass!

Number 3 = Potassium.

Potassium works to keep the grass healthy and disease resistant.



Your soil needs will determine what fertilizer combination is needed based on what nutrients it is lacking. This is where a soil sample comes in handy!



## Project Spotlight: Various Airport Projects

We've had the opportunity to install sod at a few airports recently: Tampa International (multiple projects), Tampa Executive, St. Pete/Clearwater, and will be at the Venice Airport in the near future. In the past, we've worked at other airports including Zephyrhills & Brooksville.

Airports as a whole pose a different level of professionalism from a sod installation standpoint. There are a number of not only safety, but precautionary measures that must be taken in order to work on airports. All equipment must be escorted in & out of the airport property, we have to ensure that all vehicles & equipment are flagged for safety purposes, have to be cautious of incoming/outgoing aircraft, and ensure that all sod & hydroseeding meet airport requirements to include no wildlife attracting vegetation which poses its own level of safety concerns for aircraft. We're happy for the opportunity to serve our customers on their airport jobs!





# Sunbelt Sod

## COOKBOOK



## BLUEBERRY PIE BARS

### INGREDIENTS

#### **Crust & Crumble Topping**

- 1/2 c unsalted butter, melted
- 1/2 c granulated sugar
- 1/4 c light brown sugar, packed
- 1 1/2 c all purpose flour
- pinch salt

#### **Filling**

- 1 large egg
- 1/2 c vanilla greek yogurt
- 1/3 c granulated sugar
- 2 tsp. vanilla extract
- 1 tbsp. all purpose flour

#### **Blueberry Layer**

- 12 oz (2 c) blueberries
- 1/3 c. granulated sugar
- 2 tbsp. lemon juice
- 2 tsp. cornstarch

### DIRECTIONS (CONT'D ON PAGE 4)

- Preheat oven to 350 degrees F. Line an 8 inch square pan with aluminum foil & spray with cooking spray, set aside.

#### **Make the Crust & Crumble Topping**

- In a large, microwave-safe bowl, melt butter about 1 minute on high power
- Add the sugars & whisk to combine
- Add the flour, salt, and stir to combine. Mixture will be very dry & sandy with some larger, well-formed crumble pieces.
- Set a heaping 3/4 c crumble mixture aside.
- Transfer remaining mixture to prepared pan, and using a spatula or your fingers, hard-pack the mixture to create an even, smooth flat crust; set aside.





# Sunbelt Sod

## COOKBOOK

### DIRECTIONS (CONT'D FROM PAGE 3)

#### Make the Filling

- In a medium bowl, add the egg, greek yogurt, sugar, vanilla, and whisk to combine
- Add the flour and whisk to combine
- Evenly pour filling over the crust and jiggle pan to help distribute it or smooth it with a spatula, set aside.

#### Make the Blueberry Layer

- In a separate medium mixing bowl, add all filling ingredients and toss to combine. If sugar hasn't dissolved fully or still has crystals, that's okay because it liquifies while baking.
- Evenly distribute blueberry mixture over the filling.
- Evenly sprinkle with the reserved helping 3/4 c crust mixture. Before sprinkling, squeeze the mixture in my palm to encourage bigger crumble pieces to form.

#### Bake the Bars

- Bake for about 60 minutes, or until edges are bubbling quite vigorously and there's some bubbling in the center. Crumble topping should appear set and very pale golden.
- Place pan on a wire rack and allow bars to cool for at least 1 to 2 hours (overnight is best) before slicing and serving. If you try to slice bars before they've cooled completely, they'll be extremely messy and could fall apart.



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