

Where does our sod come from?

Our sod comes directly from the farm to you. All of our pallets or rolls are cut fresh to order, so you won't end up with sod that's been cut & sitting for days before it makes it to you.

That being said, let's take it a step farther - what are sod farms? While the name might be pretty self-explanatory, there's a little more that comes into play here based on the type of grass.

Bahia for instance is a Florida native grass, so most farms are not growing Bahia specifically for sodding purposes - more often, it grows naturally, then we move in & cut it.

Contrarily, other varieties like Bermudas, Saint Augustines, Zoysias, etc. are grown in a nursery setting with utmost care. They are carefully irrigated, routinely fertilized, sprayed with pesticide & mowed.



Update

As you may know, we are in our busiest time of year. We are actively working on a number of high profile & time sensitive projects up against strict deadlines & time restrictions. It's our goal to work with each of our customers to meet deadlines their project efficiently. With that being said, we appreciate as much advance notice as you are able to give us when it comes scheduling - it is not often we can accommodate a same-week or next-week mobilization.

Night Work

Most of the projects we work on are subject to MOT restrictions of some sorts. While each job doesn't require a lane closure, or even a shoulder closure, those requirements are project-specific. In the event that the restrictions require night work, we are set up to offer this as a service for our customers.

Our goal is to work alongside you, as our customer, to make your job as smooth as possible & work towards completion. If your job will require night work, please let us know as soon as possible so we can work it through scheduling.

We do not have a dedicated night crew, so advance notice is required.



Sod Deliveries

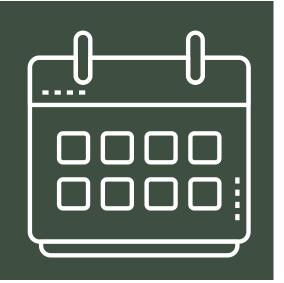
Do you have a job that is a quick turnaround, or only need a small quantity? We offer sod deliveries to our customers in instances where they want to install it themselves for a number of reasons, whether that be our schedule will not allow us to get there quick enough, they don't have enough money in the budget, or they only need one or two pallets & the mobilization would cost more than the sod itself.

We can usually work a delivery into our schedule much quicker than install & are happy to work with you to do whatever we can to meet your needs.

Looking Ahead

Upcoming Company Closures:

- Monday, September 1
- 11/22/25-11/30/25







recipe card



NAME OF DISH Strawberries & Cream Tiramisu

CATEGORY

PREP TIME

COOK TIME

Dessert

20 minutes

4 hours in refrigerator

INGREDIENTS

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- 3 Tbsp. confectioners' sugar
- 6 c. heavy cream, divided
- 16 oz. mascarpone, room temperature

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- 48 ladyfingers
- 2/3 c. triple sec
- 1 (13 oz. jar) strawberry jam
- 3 Tbsp. crushed freeze-dried strawberries

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In the large bowl of a stand mixer fitted with a whisk attachment (or using a large bowl and a handheld mixer),

beat confectioners' sugar and 3 cups heavy cream on

medium-high speed until meadium peaks form (do not

whip to stiff peaks), above 3 minutes. Add mascarpone

and beat until just combined (mixture will loosen)

In a shallow dish, combine triple sec and remaining 3 cups

of heavy cream. Dip each ladyfinger into triple sec mixture

until beginning to soften, about 30 seconds total.

Line the bottom of a baking dish with dipped cookies, spread

half of the mascarpone mixture over cookies. Stir jam to

loosen if needed, then gently spread jam over mascarpone

mixture, being careful not to blend too much.

Repeat with remaining ladyfingers and

mascarpone mixture. Refrigerate

to set, at least 3 hours up to overnight.

Top with freeze-dried strawberries before serving.