

Between Friends

September 2008



Get out and VOTE 2008

Last Day to Register to Vote

October 4, 2008

General Election

November 4, 2008

For more information on voting in Nevada call

(702) 455-VOTE [8683]

You can register to vote at your local DMV or at

The Clark County Registrar
500 S. Grand Central Pkwy.
First Floor, Suite 1117
Las Vegas, NV 89127-3909

Or visit online at:

www.accessclarkcounty.com/depts/election/

Fall Gradening Tips

Fertilize your grass now; be sure to use a fertilizer with Iron to promote a healthy and vigorous lawn through the fall.

It's time to start planting your fall vegetables. Ground vegetables such as, carrots, onions, and radishes can be planted now by seed. You can also plant leafy vegetables such as, lettuce, cabbage, etc.

When you fertilize your yard, garden, grass make sure you apply in the evening and water immediately afterward.

As the weather cools it will be time to reduce the amount of water your yard will need. Be careful not to cut back too early as we still will experience temperatures into the low 100's occasionally.

Now is a great time to do hanging baskets. As the weather gets cooler it will be easier to maintain a hanging basket. You can make a flower basket with the fall annuals coming in like pansies and snapdragons. You can also do an herb basket with oregano, basil and parsley.



Inspirational Thought

Every Child is an artist.
The problem is
how to remain an artist
once they grow up.
-Pablo Picasso



MARINATED LONDON BROIL WITH LEMON AND GARLIC

Ingredients:

- 1 2- to 2 1/4-pound top sirloin steak, about 1 1/4 inches thick
- 1/4 cup olive oil
- 1/4 cup fresh lemon juice
- 6 large garlic cloves
- 2 tablespoons Dijon mustard
- 1 tablespoon chopped fresh rosemary
- 2 teaspoons grated lemon peel



Directions:

1. Place steak in heavy large resealable plastic bag. Puree remaining ingredients in blender or processor. Season marinade with salt and pepper. Pour marinade into bag with steak; seal bag. Let steak marinate at room temperature 2 hours or chill up to 6 hours, turning bag occasionally.
2. Preheat broiler or prepare barbecue (medium-high heat). Broil or grill steak until cooked to desired doneness, about 7 minutes per side for medium-rare. Transfer steak to platter; let stand 15 minutes. Thinly slice steak crosswise

Makes 4 servings.

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