

Between Friends

September 2009



September is National Library Card Month - a time to remind parents and children that a library card is the most important school supply of all. A library card does not only give you access to thousands of books, encyclopedias, CD's, DVD's, magazines, audio books, mp3 & e-Book downloads. Also but also live homework tutors and plenty of great events through out the year!

Visit the Springs Preserve between Sept. 1 and Oct. 14 and receive a FREE child's ticket with the purchase of one adult ticket or take 20 percent off an Annual Pass. Simply show your library card to receive these discounts!

Normal Hours are

Monday -Thursday 9 a.m. - 9 p.m.
Friday - Sunday 10 a.m. - 6 p.m.

For more information visit online at www.lvccld.org or call (702) 734-READ

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.



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 resalable 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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Inspirational Thought

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



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