

PARTICLE SIZE DISTRIBUTION OF A USGA ROOT ZONE MIX

FINE GRAVEL	VERY COARSE SAND	COARSE SAND	MEDIUM SAND	FINE SAND	VERY FINE SAND	SILT	CLAY
3.4 mm to 2.0 mm	2.0 mm to 1.0 mm	1.0 mm to 0.5 mm	0.50 mm to 0.25 mm	0.25 mm to 0.15 mm	0.15 mm to 0.05 mm	0.05 mm to 0.002 mm	LESS THAN 0.002 mm
MAX 3%		AT LEAST 60%		MAX 20%	MAX 5%	MAX 5%	MAX 3%
10% MAXIMUM GREATER THAN 1.0 mm		OF THE PARTICLES MUST BE WITHIN THIS RANGE		10% MAXIMUM LESS THAN 0.15 mm			

“Who ... What ...?”

by Fred D. Opperman, Editor

Just a short quiz to see how well you know your fellow members and association.

1. Who's the weekend cowboy who ropes?
2. Who puts about as many miles on his bike as his car?
3. Who are the two MAGCS Presidents who were neighbors?
4. How many father-son, brother, superintendent combinations would you guess are in the MAGCS?
5. Who's the rookie artist who already has been commissioned to do a painting?
6. Who are the 2 father-sons who have been MAGCS Presidents and the fathers were Presidents of the GCSAA?
7. Who's the retired superintendent who has 3 sons with PhD's?
8. Who has won the "Ray Gerber Editorial Award" twice?
9. Who was the 50th President of the MAGCS?
10. Who was the 1st?
11. What year did the MAGCS start?
12. Who's the superintendent who raises and flies falcons?
13. Who was the first Penn State graduate to become a superintendent in the Chicago area?
14. Who started the Prayer Breakfast at the GCSAA Conferences?
15. Who has won the MAGCS Golf Championship the 2nd most number of times?

Answers to Quiz on Page 24

Deer Beer Stew

by Dan Albaugh

2-4 lbs. of venison — cut into bit size chunks
 8 large onions — peeled and quartered
 10 carrots — cut in 1" pieces
 5-10 cloves garlic — finely chopped, the more the merrier
 3-5 beers (maybe the more the merrier refers to the beer?)
 1 tablespoon dried mint
 1 tablespoon crushed red pepper — to taste
 3 tablespoons olive oil
 8 medium/large potatoes — peeled and cut into chunks
 Remove all talo and membrane from the meat — this is a must for it imparts the gamey taste. In a large 8-10 quart pot add olive oil, medium heat, add onions and the chopped garlic. Cook till they pearl, add meat and brown it. Add 3 cans of beer, potatoes, and the rest of the ingredients. Cover, cook for 3-4 hours, add additional beer as needed. Stir occasionally. Salt to taste.
 (Editor's note: Thanks Dan, I can try this recipe now that you provided the main ingredient).