

Homemade Frozen Pizza Donna Knauber

A friend of ours caused quite a stir one drizzly night when she responded to a famished outcry for food by walking to the refrigerator, rummaging around in the dank contents of its freezer, and pulling out a neatly packaged homemade frozen pizza.

Homemade frozen pizza?

She let the pizza thaw for a few moments, doused it with grated cheese and olive oil, and 20 minutes later, there was a fresh — well almost fresh — hot pizza on the table.

The effect this had on an otherwise world-weary crowd was remarkable.

A skeptical guest fingered the crust. "What is the gluten content of the flour you used?" she inquired suspiciously.

"Say, is this a real pizza or what," said another.

"Everyone knows you can't make your own pizza," said a third.

They had all seen the variety of frozen pizza at Safeway's (to the left of margarine in "Frozen")— multi-colored disks of tomato and crust, with spokes made of chopped olives and plastic Parmesan. But this frozen pizza was different. It had an air of integrity special to frozen pizza that's homemade, and it looked delicious.

We were so impressed we immediately began to take notes. We'd like to pass them along in the hopes that soon there will be a pizza Renaissance in Eugene and all the money everyone saves by not calling Pizza Kitchen at 2 in the morning can go toward local charities and longer hours at the library.

The varieties are infinite, but here's a good place to start:

Fry up 1 lb. of sausage and drain most of the grease into the nearest garbage can and

Add a huge chopped onion and some olive oil, 2 minced garlic cloves; stir-fry.

Pour into this a lb. or more of canned tomatoes and mash them thoroughly and, optionally, a large can of unadulterated tomato sauce can be added,

Plus a tablespoon each (or more) of oregano and basil; salt and pepper to taste.

Put this on a very low simmer and make the crust:

Add T. yeast to 1¾ cups warm water and let it soften.

Add 2 T. oil, T. of sugar; a T. salt, and 4 cups flour.

Beat this for as long as your arm can tolerate.

Now add another 1 cup of flour or more, turn the dough out on a floured surface and knead for five minutes. It's o.k. to let it sit and rise while the sauce is cooking, but not necessary and if everything else is ready, pre-heat the oven to 350 degrees for 15 minutes and be sure to put a rack in the lowest slot.

Roll the dough out and pull it into the thickness and sizes of your favorite pizza dimensions.

Toss some extremely thin slices of mozzarella cheese on the crust before the sauce. We are told this prevents sogginess and increases cheesiness.

Smear on the sauce, being careful not smudge the edges.

Additions: canned hot green peppers; sliced bell peppers; raw or sauteed mushrooms; anchovies; fresh sliced tomatoes; sliced bananas.

Cook the pizzas one at a time in the lower part of the oven until the crust is beginning to brown.

Some night when you least expect it, a craving for pizza will strike, and for once you'll be prepared. All you do is thaw! Add some fresh Parmesan, mozzarella, or at least some Monterey Jack to what you've got and cook it for 10 to 15 minutes. Some prefer to cook their pizza with a bit of grease-soaked cardboard in the back of the oven, for that extra flavor of authenticity, although we concede this is largely a matter of taste.

Debby Baldwin

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will always be time to rectify them. When death comes for them at last, they will be unprepared to die just as they were not attuned to living. Don Juan says that "death is an impartial judge who will speak the truth to you and give you accurate advice." With this advice, a "warrior" learns how to live an impeccable life, acquiring the necessary power to handle each conflict as though it were the "last battle on Earth." And when death finally approaches, he will dance before it with the ultimate declaration of his life. Death must wait until he has re-enacted all of his struggles and conquests, the battles he has won, the power he has acquired. Only then will death make its final gesture to him.

Over the eleven-year apprenticeship, Don Juan succeeded several times, often with the aid of psychotropic plants, in disrupting Castaneda's perception of the world. In May of 1971, with the assistance of Don Genaro, another "man of knowledge," Don Juan induced a series of experiences in Castaneda that allowed him to finally "stop the world." He was then able to "see" the world almost literally without interpretation. The only thing that remained was for him to confront his "ally."

An "ally" is a spirit that both guides and aids the warrior in acquisition of personal power. Under the influence of "little smoke," a psychotropic mixture derived from a psilocybin mushroom, Castaneda had seen his ally several times but Don Juan had always delayed the actual confrontation. "Seeing" had given Castaneda the power he needed to face this battle which perhaps was to be another metaphorical struggle with himself. This time it was Castaneda that left us suspended with what may be an invitation to another volume sometime in the future.

The way of life that Don Juan presents to us has many aspects that are both appealing and terrifying. It is an attempt to unveil a world of fascination and power where too many people see only boredom and timidity. He demonstrates existential insights without the sense of resignation which can threaten to follow. The possibility of replacing confusion with another world of order and knowledge seems to warrant expending the necessary energy to start the book. What you read, I'm sure, will provide the incentive to finish.

Mark Tapley