

Well, it was a pleasant view, the waitress was genuinely sympathetic in the end, and, what the hell, stomach lining seemed intact. Onward!

The details of this research, while not all together indistinct, are nevertheless, a taxing recollection to certain sections of the brain. Suffice to say that one exceptional pina colada was at long last discovered, and probably to little surprise, that ambrosial delight awaits within convenient step of this university.

Yes, The Excelsior, among other things, has the best pina colada around. Each drink is prepared individually, the OJ is fresh (the pineapple is not), the half-and-half

is whole, Baccardi is in the well and that suspicious syrup is — marimba roll please — Coco Lopez. The drink is served in a simple tumbler with a single slice of orange.

A didactic word before closing. Investigation revealed this truth: any pina colada is only as good as the spirit and company in which it is imbibed. Therefore, think not solely of flavor, but of friends. Similarly, do not think about the months of rain ahead, thus destroying any pretense of the tropical climate requisite for true appreciation of this drink. In other words, taste and dream.

Patrick Bleck

Lasagna on your pizza? Mmmm

This recipe is taken from "The Homebaked Pizza Cookbook," written by Eugene resident Warren F. Sablosky, which is reviewed on page 5B.

Pasta Pizza

- 1/2 lb. Lasagna Noodles
- 1/2 lb. Ricotta cheese
- 1/2 lb. Sliced Mushrooms
- 3 large tomatoes
- 1 medium sliced onion
- 20-30 sliced black olives
- 1/2 cup sour cream
- 1 15-oz. can tomato sauce or puree
- 2 teaspoons Italian mix
- 2 teaspoons American Mix
- 2 teaspoons sesame seeds
- 1/2 lb. mozzarella
- 1/4 lb. Parmesan
- 2 tablespoons olive oil

Pre-bake dough for three minutes in a 450 degree oven. Remove from the oven before the crust even begins to brown. Boil the noodles until they are firm, but tender. Add cold water

to the noodles to prevent them from sticking together. Drain the water off in a colander or strainer.

To make it easier to cut your pizza when it's finished, place the strips of lasagna in the center of where each slice will be. (You can break the noodles into short strips about the size of a slice before you boil the noodles.)

Mix the ricotta cheese and the sour cream together. When you've mixed this combination well, spoon it out over the noodles on the crust.

Layer the sliced vegetables over the ricotta-sour cream mixture, then the sesame seeds, next the tomato sauce, which has been cooked down for about two hours to a thick sauce. Add the herbs and spices during the last fifteen minutes of cooking. The cheese can now be sprinkled on top of everything.

If you dribble olive oil over the top of the cheese before you put the pizza in the oven to complete the baking, the olive oil will add a nice flavor to the pizza.

All of the ingredients should be nicely layered, but do not pile them on so heavily that the pizza will be hard to eat!

Return the pizza to the oven and continue to bake until the cheese is bubbly and slightly brown.

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