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Today's Little Scholars Childcare

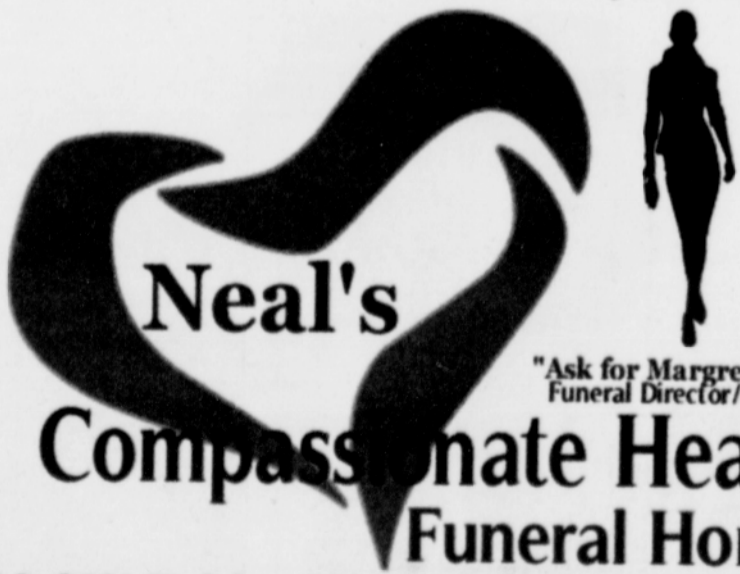
Today's Little Scholars Childcare is located near Portland Community College on Killingsworth and Albina street offering Flexible Scheduling. Are you looking for reliable and safe childcare? If so, I'm a certified provider giving today's Little Scholars a wonderful and loving environment to enjoy being themselves. Allow me to take care of your children the right way...



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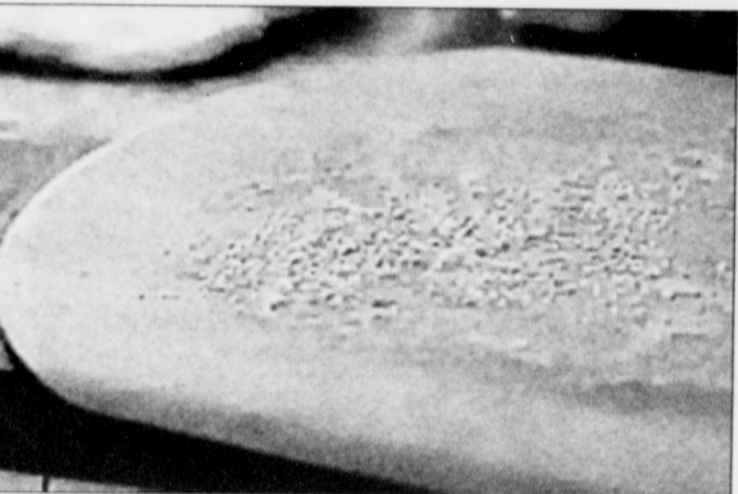
DHS State Assistance Accepted
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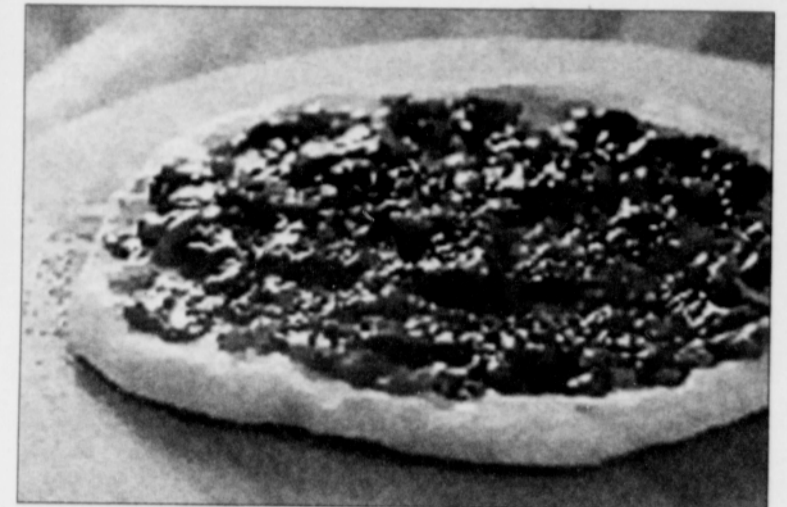


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This facility is licensed by the Oregon State Mortuary & Cemetery Board #0445 effective Date April 6, 2010 Certification #0407
www.nealscompassionateheartfuneralhome.com



Tip: Instead of buying an expensive pizza stone, go to your local tile guy and get the largest (to fit in your oven) UNGLAZED quarry tile.



8. Brush the top of the dough with olive oil (to prevent it from getting soggy from the toppings). Use your finger tips to press down and make dents along the surface of the dough to prevent bubbling. Let rest another 5 minutes.
9. Lightly sprinkle your pizza peel (or flat baking sheet) with corn meal. Transfer one prepared flattened dough to the pizza peel. If the dough has lost its shape in the transfer, lightly shape it to the desired dimensions.
10. Spoon on the tomato sauce, sprinkle with cheese, and place your desired toppings on the pizza.
11. Sprinkle some cornmeal on the baking stone in the oven (watch your hands, the oven is hot!). Gently shake the peel to see if the dough will easily slide, if not, gently lift up the edges of the pizza and add a bit more cornmeal. Slide the pizza off of the peel and on to the baking stone in the oven. Bake pizza one at a time until the crust is browned and the cheese is golden, about 10-15 minutes. If you want, toward the end of the cooking time you can sprinkle on a little more cheese.



Homemade Pizza

continued ▲ from page 10

5. Remove the plastic cover from the dough and punch the dough down so it deflates a bit. Divide the dough in half. Form two round balls of dough. Place each in its own bowl, cover with plastic and let sit for 10 minutes.
6. Prepare your desired toppings. Note that you are not going to want to load up each pizza with a lot of toppings as the crust will end up not crisp that way. About a third a cup each of tomato sauce and cheese would be sufficient for one pizza. One to two mushrooms thinly sliced will cover a pizza.
7. One ball of dough at a time, flatten it with your hands on a slightly floured work surface. Starting at the center and working outwards, press the dough to 1/2-inch thick. Turn and stretch the dough until it will not stretch further. Let the dough relax 5 minutes and then continue to stretch it until it reaches the desired diameter - 10 to 12 inches. Pinch the edges to form a lip.

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