

## Recipe Corner

### Perfect thin crust Pizza dough:

(Use a mixer with dough hook):

¾ cup warm water  
1 TB vegetable oil  
2 tsp yeast  
2 tsp sugar  
1 tsp salt

Mix until yeast is dissolved.

Add about 3 ½ cups high gluten bread flour and more water on low speed until the flour and water forms a stiff dough ball (about 3 to 4 minutes). Do NOT knead. Place ball of dough in greased bowl and cover tightly with plastic wrap. Place in refrigerator and let rise there up to 24 hours...**this is crucial to success**. Roll the dough out with heavy rolling pin...very thin circle about 24 inches in diameter. Bake 450 degrees until light brown...now ready for sauce and toppings. This recipe also good for making calzones.



Grandson Shane here from Boston and tackling last week's Berry recipe. Made two batches before starting the pizzas.



## THE FRANK REPORT

4.21.2018

All the news I see fit to print.

Freedom of the press belongs to those who own one.



Waited until the 17th to mail my taxes. Told the postal clerk to send as slow as possible. The IRS website was down thus an excuse to slow walk tax payment. Said I bought my computer same store as Lois Lerner so lost all data. Told my congress critter to move election day to week after tax day. He got very nervous. If every citizen insisted on a paper copy of the tax code, there wouldn't be a tree left on the planet. Tax instructions available in every language but Greek. Told the IRS it was all Greek to me. Send blank forms to the IRS and tell them to figure it out. Teach your children about the IRS; eat 38% of their ice cream.

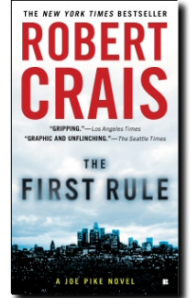
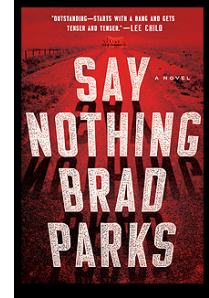


Shane hanging out...literally. This is what happens when you feed a teenager...they grow. Discovered he has not seen any of the Indiana Jones movies so sending my collection back home with him so he can share with dad Ronnie and Mom Susan. Also; he hasn't seen the Godfather movie trilogy. Meanwhile, we're binging on the Jason Bourne movies. His Aunts and Uncles are also including events during his stay BUT won't miss the Celtics playoff game thanks to Aunt Brenda and ESPN.

## Bon Mots

I plan my days carefully:

Wake Up  
Plan Stuff  
Do Other Stuff  
Go To Bed



## Book Report

Brad Parks is new addition to my favorite authors. This one started slow but kept getting very intense; finished in wee hours of morning.

Crais is detective duo (Cole and Pike) I've been following for years.

Read three by Crais; all good.



Monday morning finally saw the sun. The Boys were getting nervous as the snow piled up against the patio doors. Total of 14 inches. Ground clearance for the Miata is seven. Chris dug out my driveway and then drove the snow blower down the street to tackle four foot drifts in his driveway. Said it took longer to get there than to get it done. Meanwhile, Larry Mills off to New Jersey on a business trip...fun weekend?

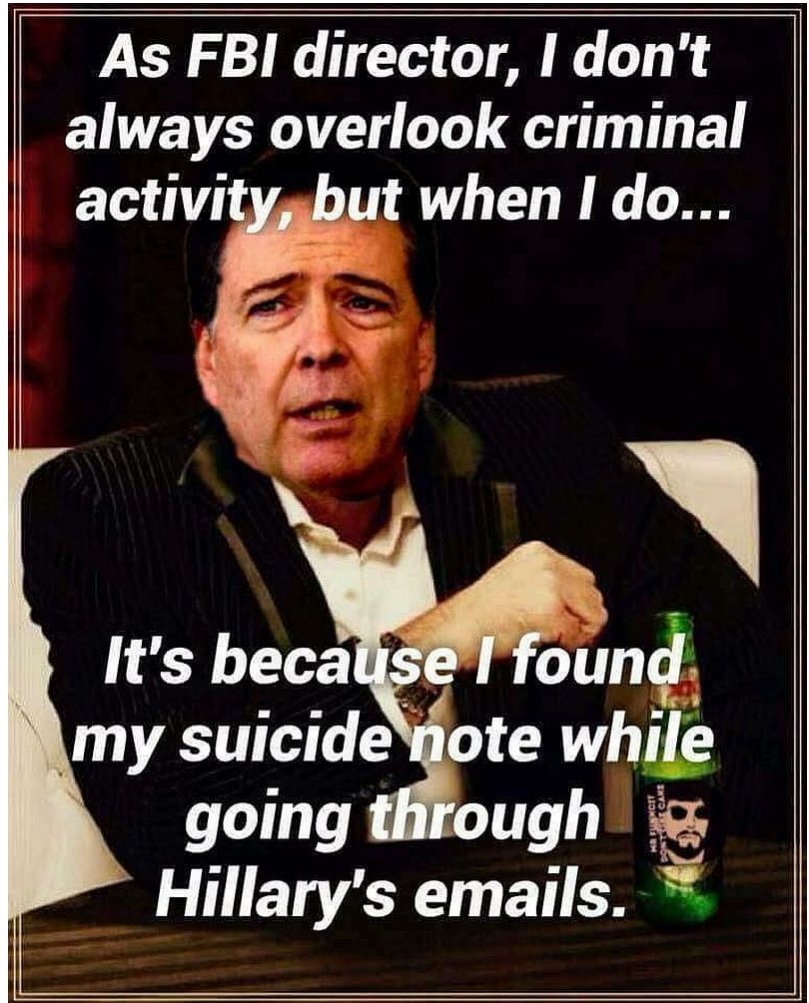
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**Good TV...whodathunkit?**

Funny yet serious and star Colin Ferguson would be my pick to play Jack Reacher rather than Tom Cruise. Semi-sci-fi with hilarious characters but serious plot. Four seasons; first was good, now watching to see when they screw it up with political correctness. Amazon.



*His feet are big enough to do a lot of damage...to his own teeth.*



**Son William has some 'splainin to do?**

At least you don't have to worry about getting stopped for a DUI...just tell the nice officer you weren't weaving because you were drinking...it was because you were avoiding potholes. If you bother to count the number of potholes you'll discover a new word...plethora! (you looked it up...didn't you?)



OK...may be safe...switched from snow tires to summer tires. Just remember...not my fault if I guessed wrong. Wx forecast says almost 70 next week. Miata is 5 speed stick shift so kid safe.



*(Shane likes my car)*



Our Surprise, AZ place sold this week; paperwork done and now just one place to maintain.

**GPA/DAD/UNCLE/ETC**

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