

What's GROWING ON at



THANK YOU to all YOUTH Garden Participants!

- Catholic Charities
- Coulee Connections Adventurers, Explorers & Pathfinders
- Family and Children's Center
- Gundersen Childcare Center
- Ho-Chunk Bigs & Littles

Did you know that a group of goats is officially called a tribe or a trip? Our tribe provides plenty of entertainment. Their high jumps and head butts are sure to make you giggle. We even have two fainting

goats, although they have become so tame that they rarely faint these days. Goats will eat just about anything, which is why some cities have started using grazing goats to help control unwanted weeds and invasive plant species. Our goats love to eat kale, squash, and other leftover veggies.

A Tribe of Goats

GRILLED PIZZA WITH HOMEMADE PIZZA DOUGH

3 1/2 cups all-purpose flour
1 packet Yeast (0.25 oz.)
1 tablespoon sugar
1 1/2 teaspoons salt

1 1/3 cups very warm water
1/3 cup oil
Additional flour for rolling
Additional oil for grilling

Pizza sauce
Shredded mozzarella cheese
Other toppings



1. Start charcoal fire or preheat gas grill to medium-high heat.
2. Combine 2 cups flour, undissolved yeast, sugar and salt in a large bowl. Add very warm water and oil. Mix until well blended, about 1 minute. Gradually add enough flour to make a soft dough. Dough should form a ball and will be slightly sticky. Knead on a floured surface, adding additional flour if necessary, until smooth and elastic but not sticky, about 5 minutes.
3. Divide dough into 8 portions. Pat or roll dough on a well-floured counter to about 8-inch circles.
4. Brush both sides of crust with additional oil. Using hands, lift each crust carefully and place on grill. Cook for 3 to 4 minutes until bottom is lightly browned and top looks set. Using long handled tongs, remove crust from grill, grilled side up, to a platter or baking sheet.
5. Lightly add sauce to the grilled side of each pizza crust. Add cheese and other toppings. Excess sauce or toppings makes the pizza hard to handle. Repeat with remaining pizzas.
6. Carefully slide each pizza onto the grill. Cook an additional 3 to 4 minutes until bottom of crust is browned and cheese is melted.

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