

Fall harvest pizza

The end of summer doesn't mean you need to head indoors to cook your meals. The ease of operating gas grills ensures that grilling is a great way to prepare a meal any time of year, and seasonal food can inspire grillers to try new recipes.

"Each grilling season offers new ingredients to incorporate in dishes," says award-winning chef, restaurateur, and "My New Orleans: The Cookbook" author John Besh, adding that outdoor meal preparation is one way to keep busy families connected even as school and activities fill the family calendar.



Experiment with seasonal ingredients

One of Besh's favorite ways to entertain family and friends is preparing homemade pizzas on the grill.

"It's a delicious way to experiment with seasonal ingredients, and grilling allows even novice cooks to achieve the crisp crust and smoky flavor of gourmet pizza at home," he says.

To celebrate the fall harvest, Besh offers his signature grilled pizza recipe: acorn squash, pear and bacon with fontina cheese. Home cooks can start with ready-made pizza dough or visit www.usepropane.com for Besh's easy homemade dough recipe. Besh also invites parents to substitute the family's favorite ingredients or local in-season varieties.

For additional safe grilling tips, family activity checklists, recipes and more, visit www.usepropane.com. **PHL**

(Courtesy of ARAcontent)

Grilled fall harvest pizza

Serves four to six

Ingredients:

- 12 ounces pizza dough
- 1/2 acorn squash, peeled and sliced into 1/2-inch-thick slices
- 1/4 pound grated fontina cheese
- 3 tablespoons extra virgin olive oil
- 1 sprig rosemary, chopped
- 1 ripe pear, cored and cut into 1/2-inch slices
- 1/4 pound sliced bacon, cooked until crisp
- 1/2 teaspoon crushed red pepper flakes
- Salt and pepper to taste

Directions:

1. While waiting for the pizza dough

to rise, rub the acorn squash slices with 1 tablespoon olive oil and grill over medium heat for five minutes on each side or until the squash has softened. Season with salt and pepper and let cool. Spread dough over oiled sheet tray or pizza pan.

2. Drizzle with the remaining olive oil and sprinkle with rosemary and crushed red pepper flakes. Crumble bacon over dough, then add grilled squash, fontina cheese and sliced pears. Place onto grill rack, close lid and cook for a few minutes, then reduce heat to low flame and cook for another three to five minutes until cheese has melted and crust is crisp and golden.

Meet Mrs. Logsdon

Instructor has love for kids and horses

By Becky Hammar

Jayne Logsdon's love for children and horses began on a farm in northeast Iowa. Her family raised cattle and always had horses. She grew up with five sisters and one brother.

"As girls, we did everything: baled hay, raked hay, threw bales," she says. "In high school, I volunteered at a camp for special needs kids. We built tree houses, tromped through the woods and baked cookies."

Logsdon always knew she wanted to be a teacher, but she didn't complete her four-year degree right away. Instead she pursued nursing, but her world turned upside down when her dad was in an Iowa City hospital.

"He was very, very sick," she says, holding back her tears. "I knew that nursing was not the place for me."

Then a tragedy occurred.

"My best friend died in a car accident. I lost my way, and life passed me by," she says.

As time passed, Logsdon graduated from Grand View in special education because of her experiences of volunteering at camp. She connected with the students, and it was mutually rewarding.

Logsdon began her teaching career at Hubbell Elementary and later arrived at Pleasant Hill Elementary.



Jayne Logsdon is a third grade teacher at Pleasant Hill Elementary.

"I came here, and it was awesome because it is really about the kids," she says. "It makes sense to do what is best for the kids."

Logsdon has loved all of her years as a special education teacher, but this summer a new opportunity was born.

"A third grade position was available, and this is where I want to be," she says. "I feel so lucky, and I get to start with kids I already know."

In the summer, Logsdon volunteers at Healing Hearts with Horses. The organization works with at-risk children in small groups using problem-solving strategies.

Logsdon now owns an off-the-track thoroughbred named "Lucky" from Prairie Meadows. Lucky (age 4) was dropped off at her house because her son just happened to meet the right person at a garage.

Logsdon lives in Altoona with her husband, her horse and cats, Simba and Nala. **PHL**

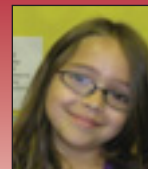
What do you like best about Mrs. Logsdon?



Louis Martin: "She lets us do plays and everything."



Evelyn Corliss: "She helps us, and she's been very nice."



Sophie Savage: "She influences us to do things and stuff."



Christian Roberts: "She's kind and helpful."