LAKEPOINTE TOWERS NEWSLETTER-JUNE, 2017

New owners **and** returning "snow birds" were given a "Welcome Party" that was enjoyed by all. Pinky swear - what happened at the apres party, stays at the apres party!!

May 30th was the last day to sign up for the Kuhnhenn Brewing Comedy outing.

June 22nd is LPT's Annual Meeting, it's important that you attend, or should be.

Look for posting and sign up sheet for Hulswit's Brunch.

Expired drugs can be taken to the Macomb County Health Department at 25401 Harper in SCS for disposal. Any questions, phone 586-466-6800.

June, 2017 Calendar

Tuesday, June 6-Kuhnhenn Brewing Co. 6:30p
Tuesday, June, 13-Social Comm Mtg. 7p Lib/Soc. Rm.
Thursday, June 15-Bunco in Lib/Soc. Rm. 7p
Thursday, June 22-LPT Annual Mtg 6p
Saturday, June 24-Hulswit's Brunch 10a look for posting
Every Tuesday-Crafts, cards, etc in the Lib/Soc. Rm 2p-4p
Every Wednesday-Cards & Games in the Lib/Soc. Rm 7p
Every Friday-Happy Hour 6p in Lib/Soc Rm or pool area weather permitting.
Christmas in July at Bunco will be on July 27th

— Lu Norello, Editor

By: **COLLEEN SCHALL** June, 2017

School is almost over and summer is about to begin! June is the month when we really start feeling like winter is over and done with for another year - the weather is getting warmer and the sun is shining almost every day…it's time to relax and celebrate the easiness of the season. If you're a grandparent, as most of us here are, I have a fun, easy recipe that the kids will love - grilled pizza.

INDIVIDUAL GRILLED PIZZAS

You could make your own dough - but we're doing easy, right?
Go to Nino Salvaggio's and buy a dough ball. They have white and whole wheat. I prefer whole wheat but the kids like white. You could get both and freeze the leftovers. It'll stay good for a few months.
Before you start rolling your dough, you'll want to figure out what toppings you want to have. There is really no end to the possibilities. Of course, you'll want pizza sauce. Again, you could make your own but I usually buy a jarred sauce. Cheese is a must - I like to offer shredded mozzarella, fresh mozzarella, parmesan and feta. If kids are involved, you'll probably want pepperoni. I like to make caramelized onions and mushrooms, chopped bacon, sautéed spinach, grilled Italian sausage, rotisserie chicken, chopped artichoke hearts, roasted peppers, fresh basil, arugula… I could go on forever but you get the drift. Whatever you like is what you should have. Once you have your toppings figured out, you can move on to the dough. Break off small pieces of the dough and on a floured surface, either roll or use your hands to press dough out. It doesn't have to be a perfect round, rustic looking is fine. Next, lightly oil the dough and throw it on the grill. It will only take a couple of minutes to cook. You will want one side more well done than the other. That's the side you'll put your toppings on. Once your dough is grilled, the fun begins! Everyone can make their own pizza the way they like. Just put them back on the grill for a couple of minutes until the cheese melts. This also makes a fun adult party…add a salad and a bottle of wine and you're good to go! This can all be done ahead of time and when your guests arrive all that's left to do is assemble…the perfect pizza party!!