When we began the week, I thought Work 11 would be more than a hard week. We are getting to the point of reasoning where we’re climbing a mountain, and through the Iowa House, and the House, and the Senate, and the gerrations with our partners in the Senate. However, negations were better than we expected this week, and so, we expected the AEA/Teacher’s union to do this. By the end of the week, we will continue with negotiations with an amendment that represents the House’s framework. The House has fought hard and will for all of the big wins in this legisla- tion. Let’s go through them.

Big wins in House File 2612

1. Weigh your flour; 2 teaspoons instant dry yeast 3. Combine the flour and yeast in a mixer fitted with a dough hook. 4. Gradually add the water and mix until a smooth dough is formed. 5. Cover the dough with a towel and let rise in a warm place until double in size. 6. Preheat your oven to 350°F. 7. Punch down the dough and divide into four equal parts. 8. Lightly flour a work surface and knead each piece of dough for 2-3 minutes. 9. Roll each piece of dough into a ball, and place it on a diagonal slashes in each; a 1/4 cup of olive oil. 10. Bake in a preheated oven at 350°F for 15-20 minutes, or until golden brown. 11. Remove from the oven and let cool on a wire rack. 12. Slice and enjoy your homemade sourdough bread!得意だ。