



About me: I'm Reed, 12 years old, and from Illinois.

My story: I was just a normal kid doing things kids love to do. Then in spring 2019, I fell from a playground slide, had an extremely bad headache, and was taken to the emergency room. I was diagnosed with medulloblastoma, a type of brain cancer. I went through four surgeries and then began treatment at St. Jude Research Children's Hospital in Memphis, Tennessee. During my 11 months there, I had 30 rounds of proton radiation and seven cycles of chemotherapy. I had to relearn how to walk, talk, and use my right side again.

My cooking story: While at St. Jude, one of the things I looked forward to was a weekly cooking class at its Kay Kafe. I learned how to make healthy recipes and try new foods. Cooking is also great therapy—it forces me to use both hands.

What I love to cook: Everything from meals and desserts to dog treats. Due to COVID-19, Carol, a local restaurant owner from my hometown, started doing a weekly online cooking class. My sister, Sloane, and I follow along and cook the meal. It's so much fun!

My favorite things to do: Play video games with my friends, cook, hang out with my sister and brothers, tell jokes, and go golfing with Papa and Grandpa. I'm also a Boy Scout.

reed



ready to cook! Reed and his sister Sloane in St. Jude's kitchen

What I love most about the holidays: Spending them with my family, baking gingerbread cookies with my Mimi, decorating the Christmas tree, and doing my own shopping for my siblings' gifts.

My best holiday memory: Last Christmas, my Dad, my sister, Sloane, and my brothers, Jack and Luke, all came to Memphis. Because my counts were low from chemotherapy, we mostly just stayed in the apartment and cooked, played games, watched movies, and had Nerf gun wars.

What I want to do when I grow up: Own a restaurant with my sister, Sloane.

If I could have a superpower: Super speed, like Flash.

My closest thing to an actual superpower: Strength, which helped me to make it through my treatments.

My favorite dish: Deep-Dish Pizza (recipe at right). I learned it from Carol Haynes, whose virtual cooking classes I look forward to every week.

My favorite food from St. Jude: Sweet potato pie and enchiladas from Kay Kafe.

If I had to describe St. Jude in one word: Love.

**MY ADVICE FOR
KIDS GOING
THROUGH WHAT
I DID:**

*It gets better—just
hang in there.
Make sure to keep
laughing!*

DEEP-DISH PIZZA

HANDS-ON 20 MIN **TOTAL** 1 HR
SERVES 4 **SUBMITTED BY** BETTY SOUP
NEW RECIPE GO ONLINE TO RATE & REVIEW

This is a recipe Reed learned from Carol Haynes, who leads virtual cooking classes in his hometown.

For Sauce

- 2 Tbsp. olive oil
- ¼ cup finely chopped onion
- 1 clove garlic, minced
- 1 (28-oz.) can crushed tomatoes
- 2 Tbsp. tomato paste
- ¼ tsp. crushed red pepper
- 2 tsp. dried oregano (leaf style, not ground)
- 2 tsp. sugar
- ½ tsp. black pepper

For Pizza

- 1½ (1-lb.) pkg. refrigerated deli pizza dough or frozen prepared pizza dough, at room temperature
- Olive oil, to coat skillet
- 6 slices deli-style mozzarella cheese (about 5 oz.)
- 6 oz. uncooked bulk Italian sausage
- ¼ cup grated Parmesan cheese
- 1 Tbsp. butter, melted

Make Sauce

1. Heat oil in a saucepan over medium heat. Add onion; cook until tender, about 3 minutes. Add minced garlic; cook about 30 seconds, being careful not to burn. Add crushed tomatoes, tomato paste, and red pepper. Bring just to a boil (watch carefully). Reduce heat to low. Add oregano, sugar, and black pepper. Cook, stirring, about 3 minutes. *[This makes 3 cups sauce, enough to set aside 2 cups for future use.]*

Assemble Pizza

2. Preheat oven to 450°F. Rub olive oil in a 12-inch cast-iron skillet.
3. Press pizza dough into skillet, leaving an edge to contain all toppings. (Room-temperature dough works best.)
4. Arrange mozzarella on dough. Top with sausage, pressing it flat with wet hands over cheese. Spoon 1 cup sauce over sausage, spreading evenly. Sprinkle with Parmesan. Brush crust edge with half of melted butter.
5. Bake until golden brown, about 30 minutes. Brush crust with remaining half of butter. Let cool 10 minutes in pan, then cut into 8 slices.

armagazine.com/reeds-deep-dish-pizza

PER 2-SLICE SERVING: 860 CAL; 46G FAT (14G SAT); 27G PRO; 81G CARB (4G FIBER, 6G SUGARS); 1,150MG SODIUM