

Pizza Works Newsletter – June 2005

Dear Friends,

Hi, It's been three months since we bought Pizza Works and we are starting to finally settle in.

We have expanded our wall hangings during May. We added photos taken by a friend and pizza lover, Rich Williams II. He is a man of many talents and one of them led him to some spectacular nature photography. The photos we hung in Pizza Works are some that he had on display in a gallery in Colorado while he was there working on his Astro Physics degree. Come by and take a look at them.

For those of you who still haven't tried, we will **deliver "Take and Bake"** or **"Baked"** pizza, as well as our other menu items if your order is at least \$12. We would like you to try a **"Deliver and Bake"** and experience the difference you get with fresh pizza hot from your oven. Not only is it better than out of anyone's delivery box, but you save the \$1.00 baking and boxing fee. (If you still want us to bake it, that's OK too.)

We are still looking for low carb options and whole wheat crust. As it stands, our distributor has found whole wheat crusts, but only in 10" and 12" sizes. He is negotiating with the manufacturer to see if they will make 14" whole wheat crusts. See next month's newsletter to read the latest.

Visit our web site at <http://www.pizzawrks.com> and see the latest adventures of our mascot, Momo and his friends. You can also see our new menu there, as well as several coupon specials. We also have coupons on the ValPak web site – <http://www.valpak.com>

Remember – for faster service Order Ahead – give us a call at – **425-821-1300**

June Pizza Of The Month

We are still working on the June Pizza of the Month. We have taste tested olive oil and dill glaze, smoked salmon, red onions and cream cheese. If we can't find a winning combination at a reasonable price, we may end up with vegetarian, all meat or something in between.. Come in and see what tasty combination we end up with.



Paul Holmstrom with his Gift Certificate and his Large Gourmet Pizza – he picked it up too late to put his photo in last month's newsletter

We still get folks who come in thinking that Edna is Sherri, the former owner. So she will no longer live with mistaken identity, this is Edna!



EDNA'S CORNER

Dear Friends of Pizza Works,

Well another month has passed and we are fast approaching summer vacations, graduations and of course Fathers Day. Spring sports are almost over and summer sports are fast approaching.

BBQ season is upon us so my helpful hint for this month is BBQ your pizza!!!! It's quick easy and delicious. Gas or propane grills: turn on, close lid, and let it warm up. Once it is hot, turn down to low, put pizza on grill, close lid and let cook 8-10 mins, check it make sure cheese is melted . You can also put the pizza on a screen or the BBQ veggie trays. Now you can enjoy pizza all summer long and not heat up your oven. If you are using charcoal make sure it has burned down enough so you don't burn your pizza. This is fun way to enjoy pizza and BBQ at the same time.

We are also going to start PIZZA WORKS Birthday Club so when you come in please give us your birthday and everyone in your family's birthday and we will send you a gift certificate on your birthday. How cool is that?

That's it for this month. Don't forget to mention Edna's Corner and receive \$\$\$\$ off your order.

There Really Is a **FREE LUNCH** Drawing
Come By and Leave Us a Business Card or Fill Out A Slip of Paper With Your Name And Phone Number and You Could Win a Free Lunch

FATHER'S DAY / GRADUATION SPECIAL

This is an offer for the fathers, graduates and those who cook pizza's for them. Call and order a **Take and Bake** pizza to cook on your barbeque for that special person in your life. Tell us you are going to Barbeque the pizza and as described in Edna's corner we will take \$1.00 off the price of a small pizza or \$2.00 off the price of a large pizza. Please no fudging on this. Read Edna's corner to see how she uses her barbeque to bake pizza.