

Pizza Works Newsletter – July 2005

Dear Friends,

Hi, The summer is upon us and many of you have gone on vacation. We are starting to distribute door hangers in selected neighborhoods. We may visit yours soon.

We are still looking for low carb options and whole wheat crust. We are looking for a second source for whole wheat pizza crusts. We hope to have some here in the near future, as well as some personal sized pizzas. We have sampled a 6" crust that we liked, but it would have to be a dine-in or bake here, only. It would not work as a take and bake. We have several distributors searching for the perfect personal sized crust.

Due to many people leaving town for the Independence Day Weekend, we will have shortened hours on Saturday and Sunday, July 2nd and 3rd. We will be open 12:00PM until 6:00PM on those days so come in early to get your Pizza to barbeque on the 4th.

Last month, Edna described how to barbeque a pizza. This month, I'll get into a box oven. Janice and Bob were Girl Scout Leaders for many years and our girls always loved making pizza and cinnamon rolls in a box oven.

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**

July Pizza Of The Month - Red or Green Pesto with spinach, roasted red peppers, sliced red onions, garlic chicken, mozzarella and cheddar cheese
Small \$10.45 Large \$17.45



We have great kids working for us. When Andrew couldn't get his car started last week he improvised and brought his scooter. We had thought about delivery on scooters, so this was a successful, though unintentional, trial.

EDNA'S CORNER

Dear Friends of Pizza Works,

Can you believe it's July already? The year is half over! Where did it go? Starting this month there are going to be concerts in the park at St. Edwards on Thursday evenings at 6:30-8. So my hint for the month is – come by get our picnic in the park special and relax and listen to the music. The kids will enjoy it and so will you. We all need to slow down and enjoy the simple things in life and remember what's really important-family, friends and good health.

This is going to be short and sweet this month, hope to see you at the concerts this summer – of course eating pizza.

Don't forget about the Birthday Club. I need your name and birth date to send you a certificate - for a FREE PIZZA!!!

BOX OVEN BAKING

What You Need:

- One large box (Printer Paper or any corrugated box that will fit a cake pan or cookie sheet with about 1" all around will do.) Note: this does not have to have a lid or top.
- Lots of large high quality, heavy duty, aluminum foil
- Four small cans - metal juice or tuna cans work well – (the hotter, the higher)
- A cake pan or small cookie sheet
- One #10 can, open at both ends and vented at bottom for charcoal chimney.
- One small friendly stone to vent bottom

Line the box completely with foil, shiny side out. (Two layers is best) If any cardboard is showing you can burn the oven down. Place a layer of foil, shiny side up, on bear ground (make especially sure that it is not on Beauty Bark or Asphalt). Light your charcoal in a charcoal chimney if you have one. Use 1 briquette for every 40 degrees (10 for 400 °F); add a couple extra for cold, wind, rain.

When the charcoal is all coals (about 20 minutes) place the cans on the foil then spread charcoal. Place the baking sheet with the Pizza (or other item) on the cans and put the box over it. Let bake for the recommended time (12 to 15 minutes for a small pizza). Carefully lift off the box. (No Peeking – or your oven will cool off too fast.) Lift the lid carefully. If you have any burning on the bottom, use taller cans next time.

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. We will Draw a Business Card for July on June 30th – too late to publish this month.

Concert In The Park Family Special

Every Thursday Night

**2 Large Thin – 1 Topping Pizzas and
a 2 Liter Soda \$15.95 (+tax)**

OR

**1 Small Thin – 3 topping Pizza and 2
– 20oz Soda for \$9.95 (+tax)**

Not Valid With Any Other Offers

Limit 1 pizza per household per w

Offer Expires Aug 4, 2005

Barbeque or Box Oven Bake a Take & Bake Pizza For Independence Day

Since we will be closed July 4th, remember to order and pick up your **Take & Bake** pizza for the 4th of July by the 3rd and Due To Our Shortened Hours, pick it up before 6PM. Better yet, pick it up before 4PM and get our daily "Early Bird" special of \$2.00 any large Take and Bake Pizza.