



NEWSLETTER

VOTED BEST PIZZA IN SEATTLE TWENTY-ONE YEARS

EDITION XLVIII • SUMMER 2010

BOOMING PET POPULATION

Over the last year or two, we noticed an interesting phenomenon happening among our crew. They're going to the dogs. And the cats. And a number of other animals. You see, pets are on the rise at Pagliacci.

In some ways it feels like Old McDonald's farm. With a dog over here. And a cat over there. Here a horse. There a bird. Everywhere we turn there's news of a new pet.



Lulu Belle

Not too long ago we went through a baby boom, frantically trying to fill shifts as delivery dates came sooner than expected. Now a surprising number of crewmembers have recently adopted pets or are talking about getting a pet.

When did the paradigm shift from baby announcements to pet adoptions? I like to point the finger at one of our District Managers. A trip to visit relatives back east resulted in a new addition to her family and added carry-on luggage in the form of a Silky Terrier named Lulu Belle. Perhaps due to pet envy, another manager began showing off his new Terrier.

Then a trip to the pound provoked another crewmember to adopt. And so on. And so on. An epidemic was unleashed and the pitter-patter of little paws has continued to multiply exponentially.

I guess it's not that far of a stretch. Pets are part of the family. And there's no 9-month wait time for them. We pamper pets just like kids. We bring them wherever we go. We surprise them with gifts on special occasions. We dress them up for Halloween and sometimes in pet couture. We hang stockings for them

at Christmastime. People love their pets and our crew is no exception.

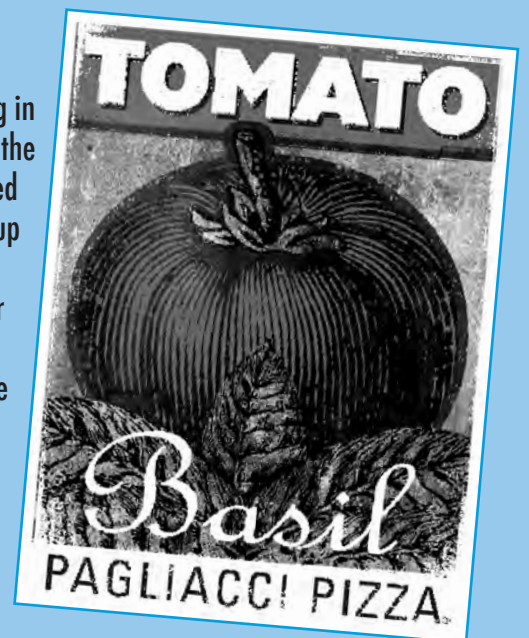
Instead of group bike rides that were prevalent among our crew a few short years ago, now there are dog park play dates. While some still show off pictures of their newborns, more and more of our crew are pulling out pics of their pets.

So far I've resisted the temptation to get a pet, but the pressure is on. With people parading their new pets through the corporate office these days, I feel like I'm coming down with a little puppy fever.

SEASONAL PIZZAS

SUMMER HEIRLOOM

After playing second string in our featured offerings for the past few years, we've called our Heirloom Tomato pie up from the crew pie minors to headline in our summer seasonal line up. After baking our Original cheese pizza, we top it with fresh slices of colorful heirloom tomatoes, basil and a dash of sea salt. Look for it to start around July 15th.



TOMATO BASIL

It may seem like another pizza with tomatoes and basil, but the flavor profile is dramatically different. For this pie we slowly roast local Roma tomatoes in olive oil, balsamic vinegar and herbs to bring out their sweetness. Simply paired with fresh basil and mozzarella on an olive oil base, it's a summer sensation. Available when local Romas are at their best from mid-August through mid-September.

PROSCIUTTO FIG PRIMO

Summer's all about light flavors. An Italian favorite is the sweet and salty combination of figs and prosciutto. We feature both on an olive oil base with basil and fresh mozzarella. Available mid-September through the first week of October.



