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Things to Do

Springbrook Church Museum, Springbrook, opens, June 4. Open Fridays and Saturdays, 11 a.m.-4 p.m. 715-468-2982.

CAMBA Festival of Trails, June 4-6, Hayward/Cable area. 715-798-3599 or cambatrails.org

LCO School Contest Pow Wow: June 4-6, LCO School. 715-634-8924.

23rd annual Stone Lake Garage Sale Day. June 5. Sales throughout the Stone Lake area.

Tiger Cat Florage Lake Association annual meeting: 9 a.m. Saturday, June 5 at the Spider Lake Church, located at the intersection of Highway 77 east and Twin Lakes Road. For information, call Jean Purlatt at (715) 462-9136.

State Free Fishing Weekend: June 5-6.

Trash for Cash Sale & Boutique, Barnes Community Church, June 5, 714-795-2195 www.barnes-wi.com

Family Festival, Washburn County Fairgrounds, Spooner, noon-4 p.m. June 5. Free. Entertainment, food, games, more. 715-468-2812.

Free Kids Fishing Contest, Clam Lake Wayside, June 6. Sponsored by Lakes and Pines Snowmobile Club and Sirens Lions Club. 715-349-2400.

Open House and free admission to Copper Falls and Big Bay State Parks, Mellen and Madeline Island. June 6. 800-284-9484.

Storyhour: June 10, May Garden, 10 a.m., Cable Natural History Museum, 715-798-3890 or cablemuseum.org.

Community Grief Support Group meeting: 1-3 p.m. Thursday, June 10 at United Methodist Church, Hwy. B, Hayward. Lunch before at 11:30 a.m. at McDonald's.

Meet the Artist, Rag Rug Festival: 4 p.m. to 6 p.m., Thursday, June 10 at Drummond Public Library. Weavers, Seddie and Anne Cogswell show utilitarian and art weavings. Presentation on technique and viewing loom at 5 p.m. followed by light refreshments and informal conversation. Info: 715-739-6290.

Woodland Wheels Summer Cruise: June 10. Meet in Chamber lot by KFC at 6, cruise at 6:30. Destination: Elkhorn in Clam Lake.

Howard "Guitar" Luedtke and Blue Max, June 11, Park Theater, Hayward, 7:30 p.m. 715-634-4596 or parktheaterproject.com.

Dogwood Basketry, June 11-12, Cable Natural History Museum, 715-798-3890 or cablemuseum.org.

Dakota Road in concert: 7 p.m. Saturday, June 12 at First Lutheran Church, Hayward. The group will also lead worship services all weekend: 5 p.m. Saturday, and 8:15 or 10 a.m. Sunday. Info: 715-634-2141.

Nelson Lake Association annual meeting: 9 a.m. Saturday, June 12 at Nelson Lake Landing. Starts with continental breakfast. Focus on septic system survey, fishery update and invasive species. Updates on various communities.

Tri-county Dairy Breakfast, June 12, Washburn County Fairgrounds, Spooner. Breakfast plus other activities.

Piecemakers Quilt Guild meeting: 9:30 a.m. Monday, June 14 at the Comfort Suites, 15586 Hwy. B. Potluck luncheon with a sew in afterward. Guests are always welcome. The evening guild will meet in the library on June 14 at 6 p.m.

OVENWORKS PIZZA

Quality ingredients keep 'em comin' back for more!

1-877-822-4228
www.ovenworkspizza.com

Say Cheese! OvenWorks pizza comes to Hayward

by John Adler

In the realm of food production, the "eat local" movement has reminded us that local foods can be the highest quality foods. Amid the countless varieties of cookie-cutter pizzas that line the frozen food sections of our grocery and convenience store coolers, OvenWorks Pizza stands as the perfect embodiment of this principle.

Started over 20 years ago by a Wisconsin couple, OvenWorks continues to excel and expand its market share in an economic age often defined by business failings and belt-tightening.

How does OvenWorks even compete with, let alone outshine other brands backed by the deep-pockets of much larger corporate entities? What is it that makes this pizza so extraordinary?

Say CHEESE! OvenWorks loads every pizza with five of the world's most sought after cheeses, including mozzarella, romano, parmesan, provolone and cheddar. And that's just the beginning.

"We put all that cheese on our special crust with our secret pizza sauce and spices," says owner Alan Lee. "We then add in premium sausage, pepperoni and fresh toppings."

He speaks modestly, for every single pizza gets individual attention by the human hands that make them. Every ingredient is layered on individually. The result is a hand-crafted pizza that keeps the consumer coming back for more.

In droves, these same consumers have been coming back for more ever since OvenWorks Pizza first began life back in the late 1980s. Started by James "Jimmy Boy" Edming of Glen Flora, this modest enterprise began with nothing less than a grand vision of how a great pizza should taste.

His modest little pizza company grew to be a force within the frozen pizza market serving Wisconsin, Michigan, Minnesota and other remote locations. A chance meeting when Edming gave a product demonstration in a Chippewa Falls grocery store first peaked Lee's interest, and that of his wife, Wendy.

"From our very first taste we knew this pizza offered something different, something unique, something no other pizza offered in the frozen market line," recalls Lee.

Their initial taste of Edming's pizza culminated in the purchase of the whole company in 2006.

Since then, the Lees have continued to ensure commitment to Edming's original vision of quality, craftsmanship and the use of nothing but the best premium ingredients.

The Lee's dedication to making the best frozen pizza in the market is both the cornerstone of their mission and the foundation for their continued success. To ensure this, they utilize premium ingredients gotten locally.

"Eighty percent of our ingredients come from Wisconsin-based companies," says Lee. "The other 20 percent are distributed to us by Wisconsin-based companies."

Along with the premium cheeses of Wis-

consin, all ingredients get delivered to OvenWorks' USDA-approved facility in Glen Flora. From there, OvenWorks' small but dedicated staff craft each pizza individually, by hand.

The sauce is not just a simple tomato paste, but a seasoned and secret premium pizza sauce. They don't use mechanically-separated meats. Their signature wide-sliced premium grade Wisconsin Mozzarella cheese, grated right in their facility, crowns the finished product.

OvenWorks brings this level of painstaking approach to detail to every one of their offerings in both 9 and 12 inch sizes, with thin or thick crust.

A variety of flavors are available, ensuring satisfaction to any palate-craving great taste.

OvenWorks offers up diversity beginning with a truly titled Deluxe pizza and continues with their Combination, Sausage and Mushroom, Sausage, Pepperoni, Pepperoni Mushroom, Canadian Bacon with Pineapple, Bar-B-Que Bacon, Cheese and Deluxe. They even offer up a pie of Pizza Fries with Sauce.

Unlike their competitors who often cut corners in quality by investing more in their packaging than in the ingredients themselves, OvenWorks wraps their pizzas in a transparent cover. A circular label in the center of the pizza announces the quality ingredients.

The minimized packaging not only saves resources. It lets the consumer see the real pizza instead of an artist's rendition of what the inside is supposed to look like.

"Our frozen pizzas are unlike any other frozen pizza on the market. Each pizza is hand-crafted in our U.S.D.A. facility where we use only the highest quality meats, and fresh toppings available to us - and, of course, Wisconsin's premium cheeses," continues Lee.

OvenWorks doesn't rely on the crust to provide the weight of their pies either. The layered ingredients crowned with cheese provide the heft. That's integrity.

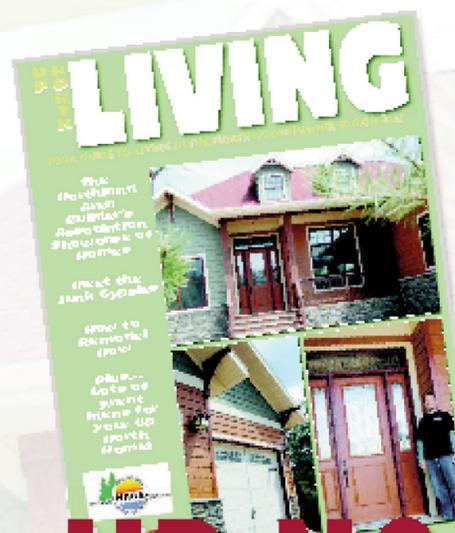
Begun by the Edming family and continued by the Lees, this family-based business extends beyond the boundaries of great taste. They believe in giving back to the community-building process through fundraising opportunities extended to groups wanting to raise money for worthy causes.

Fund-raising and other hospitality opportunities are done through direct store delivery, making pick-up of product a breeze. Here in the Hayward area, OvenWorks can be found at MarketPlace Foods, the Northern Lakes Cooperative, the LCO Convenience Store and the SSG-Auto Stop.

Stop on in to one of these stores and try one out. You won't be disappointed. Besides, a family-based business like OvenWorks, remaining true to quality of taste and pure in service of community, will never go out of style.

For more information about OvenWorks Pizza products, delivery, or fundraising opportunities please contact them at (715) 855-1339 or 877-822-4228 or info@ovenworkspizza.com or visit www.OvenWorkSPizza.com

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A full color, glossy, "blueprint" guide to the construction, building and industry trades as well as the real estate and lending markets in the greater Sawyer County area. Co-sponsored by the Northland Area Builder's Association and the Sawyer County Record.

**15,000 Copies In Circulation
During The Year**