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A unique alternative to New York style pizza "THE DETROIT"

Since opening its doors in 2017, Firehouse Pizza Wood Fired has strived to stand out from other pizza joints and casual themed restaurant competitors. Its current strategies are designed to help the Casper Wy based and local pizzeria maintain its niche of serving homemade and from scratch with locally sourced and high quality New York style pizza with the greatest quality in 90 seconds.

Each customer can build his or her own pizza or salad with 1000's of combinations with new menu items and toppings monthly. Firehouse Pizza Wood Fired plans on growing with contracts signed to add more locations and a food catering truck in the coming months.

With that being said Firehouse Pizza Wood Fired would like to introduce for immediate release our new style of pizza with the name "The Detroit".

A Detroit style pizza, starting with a true thick Detroit blue pan. We add butter, thick chewy dough, brick cheeses and fresh mozzarella, pecorino romano, aged pepperoni and Italian spicy sausage, with world famous ricotta and thick lines of our hand crushed plum tomato sauce. Fired in our 1000 degree wood fired oven. Bake time is a little longer but once you taste the crispy, buttery, crunchy crust your mind and belly will be in Detroit heaven. We will offer our 6x6 pan just enough for an individual to share or eat when really hungry. It's on Fire!

So what's the Detroit difference as written by detroitpizza.com.

"It's Square! One of the first things pizza lovers notice is that Detroit-style pizza is square in shape. This is because in true Motor City fashion, authentic Detroit-style pizza is baked in square, blue steel automotive parts pans. Traditionally, deck ovens are used for baking.

It's Upside-Down! Detroit-style pizza is often referred to as "upside-down pizza" or "red top pizza" because of the way its prepared:

- 1 - Start with a thick, chewy Sicilian crust
- 2 - Line the crust with a layer of pepperoni
- 3 - Mound plenty of cheese on top (traditionally brick and mozzarella) all the way to the edge
- 4 - Heap any extra toppings on the cheese
- 5 - Ladle on a thick layer of signature red sauce that trickles through the bubbling cheese

Fantastic flavor! One bite of the true, authentic Detroit-style pizza says it all: its like nothing you've ever tasted before. The crispy-outside, chewy-inside crust lends a one-of-a-kind, mouthwatering consistency and the flavor is the reason why thousands have demanded Detroit-style pizza nationwide!

An American tradition since 1946

Nineteen forty-six. U.S. troops returned in droves, victorious from World War II. Industrial plants resumed manufacturing automobiles after devoting lines to M5 tanks, jeeps, and B-24 bombers to support America's war effort. Detroit was classic Americana in an era when laundry was still hung on wooden porch railings, children played stickball on brick-lined streets, and American ingenuity and patriotism were at all-time highs. It was the year Gus Guerra proved that Cadillacs and Fords weren't the only innovations to roll out of Detroit when, on the corner of Conant and Six Mile, he crafted the world's first Detroit-style pizza.

When many returning soldiers brought newfound tastes for European recipes to the United States, most restaurants answered by serving fish 'n chips. But at Buddy's Rendezvous, a Prohibition-era speakeasy (or "blind pig," in Detroit-speak) that he had turned into a legitimate business, Gus Guerra recognized the soldiers' flair for cultural dishes for what it was: a hunger for something new and different. Thus, he was inspired to create a new type of pizza pie. He enlisted his wife, Anna, to prepare a special pizza dough borrowed from the recipes of her mother's Sicilian homeland. He lined the dough with a layer of pepperoni, a heaping layer of cheese, and topped it off with a thick drizzle of red sauce. The original and authentic Detroit-style pizza was born.

Gus Guerra's gamble paid off as Detroit-style pizza quickly became a favorite neighborhood treat shared between friends and families enjoying moments of future nostalgia – a longtime staple of Detroit's best cuisine. Today, dozens of pizzerias in Detroit and beyond continue to serve authentic Detroit-style pizza, a true slice of Americana."

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