

SUREFIRE PIZZA DINNER by Marie Waldvogel

I first glimpsed Surefire pizza as I headed out to the bowery. A plate of pizza was going in to the building as I walked out and I was surprised by how good it looked. I hurried into line and soon made it to the front. While waiting for the pizza to come hot out of the oven I put some salad and breadsticks on my plate. Not a



salad fan myself, I drenched the leaves in the homemade vinaigrette dressing. The pizza arrived looking very yummy with fresh tomatoes and cheese. The hard part was squeezing in amongst all my Turley cousins at the tables.



It only took one bite to know this was going to be good. As I looked down the table at other Turleys, I knew they had discovered what I had...this pizza was awesome! I, like my fellow Turleys, devoured my pizza and soon all I had left was the salad and homemade breadsticks. Being adventurous, I told myself that I should really eat some salad. It would be healthy for me after all. Comforted by the fact that it had plenty of dressing on those leafy greens I started to eat the salad. In no time at all my salad was gone and now I had the homemade breadsticks. The only problem was that I had used up all my dressing on the salad. What could I dip them in? I took a quick look at the salad table and notice that the squeeze bottle was mostly empty. Ugh. Well, this is a family reunion after all so I leaned over to my right and started dipping my breadsticks in my neighbor's vinaigrette. After all, we are family. No self respecting food lover would let that kind of thing go to waste.

If you didn't get a chance to meet Melissa Whitehead and her husband Jeffrey, they are the owners of Surefire Pizza. Melissa's family line is Cathy Itri, Glenna Hatch, Josephine Turley, Alma Reuben Turley, Isaac Turley, Theodore Turley. During college Melissa spent a semester in Italy and her husband served a two-year mission to Italy. He's been working on making the perfect pizza at their home for years,

trying all kinds of strange bricks and stones in the oven in an effort to get the crust just right. Last fall Jeffrey was researching how to build a brick oven in their back yard and that idea evolved into an amazing oven on wheels. On May 1st they picked up the oven in California and have been firing pizza at the Saturday morning SLC Farmers

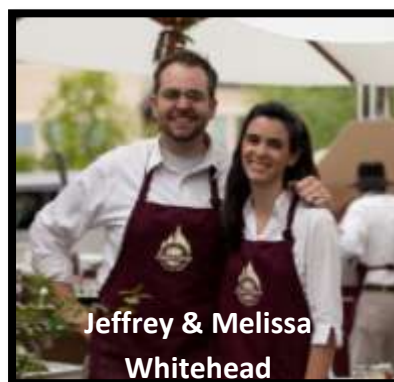
Market in Pioneer Park and Friday evenings at the Sugar House Farmers Market ever since.

But wait! That's not all! They squeeze in catering too! Call Melissa at 801-938-FIRE to invite them to cater your next event. When asked about her favorite part of such a unique pizza business, Melissa responded, "[It] is seeing people's faces when I tell them how long their pizzas will take to

cook. Because we cook the pizza at 750 degrees the pizza only takes about 90 seconds to cook. Making the pizza, from dough ball to plate, takes 3-4 minutes."

It is sure nice having them in the family. It confirms, once again, that there are some mighty talented Turleys.

www.SureFirePizza.com



**Jeffrey & Melissa
Whitehead**

(Marie – Mary – Anthon – Ernest – Isaac – Theodore)