

FIELD TRIP | PARK STREET PIZZA



Park Street Pizza opened in January 2003

What is your "pie-losophy?"

Farm to Fork, it's how we roll. At Park Street, there's no doubt in our minds that the best food starts with the best ingredients, and that means fresh from the farm and locally grown whenever possible. Not only are we absolutely passionate about the quality of our food and our relationships with the people who grow it, we're also proud to be able to help strengthen our local economy with every pizza we make.



Rocky and Courtney Shanower, Owners

“FARM TO FORK: IT'S HOW WE ROLL.”

an interview with **PARK ST. PIZZA**

Tell us about your vision for a healthy pizza shop.

Just because we are classified as a "Pizza Shop" doesn't mean we have to serve greasy food and fry-ups. We are intentional about creating delicious, craveable foods that are also nutritionally beneficial. Our Kale & Quinoa Salad is a perfect example of a complete meal option that incorporates vitamin-rich organic kale with protein-rich organic quinoa, along with red peppers, fresh grapes, sunflower seeds, preserved lemon, Parmesan cheese, and our own champagne vinaigrette dressing made with olive oil and fresh herbs.



Do you cater to those with gluten or dairy allergies?

We also try to create healthy alternatives for folks with dietary restrictions. We have developed our own recipe for gluten-free pizza crust for people who can't digest wheat products, along with a dairy-free vegan cheese made from raw cashews for those who cannot do real cheese. Our vegan cheese has a similar texture and flavor to a melted fresh mozzarella.

What's the thought process that goes into making your recipes?

Our thought process starts by looking at what is available locally and seasonally. Courtney is in charge of menu development. She brings a fresh perspective to our menu by incorporating her passion for healthy and innovative ingredients and by balancing that with an understanding of what our customers crave. Our measuring stick for new items is, "would our own family order this?" Once we conceptualize a recipe, our hardworking prep team begins to refine it through many trials with different ingredients and techniques.

We worked through different recipes for nearly 2 years before we were content putting the Park Street stamp on our new Sea Salted Chocolate Chip cookies. Sometimes it takes dozens of attempts, and other times we nail it the first try.

Many of your ingredients are locally grown. Who are some of your partners?

Sweetwater Farm, Sugarcreek: seasonal veggies, eggs, herbs, flowers, fruits grown with organic practices; **Boltz Family Greenhouse, Stonecreek:** fresh basil and lettuces grown hydroponically with GMO-free seeds; **Shepherds Market,**

Millersburg: locally raised raw honey used to sweeten our salad dressings; **Sweet Meadows Farm, Zanesville:** a small third-generation family farm that produces organic sausage just for us; **Minerva Dairy cheddar cheese:** made with milk from locally raised pastured cows fed a GMO-free diet.

What is Bahler Street Pizza?

Bahler Street Pizza is a branch of Park Street Pizza. The name comes from the little street we used to live on when we started this business over 12 years ago. The reason for the different name is because we have developed all new recipes for this endeavor, including a sourdough crust made from our own live starter, crushed tomato sauce, and an ever-changing variety of pizzas and salads featuring hyperlocal and seasonal ingredients that are literally picked the day or two before we use them. The ingredients come from a variety of local producers, mainly Mary Hostetler, owner of Sweetwater Farm in Sugarcreek.

Bahler Street Pizza is at the Tuscarawas Valley Farmers Market every Wednesday from 3pm to 7pm, June through October.



Stop in, call, or order online!

330-852-2993
parkstreetpizza.com

215 Dover Rd NW
Sugarcreek, OH (on St. Rt. 39)

Monday–Thursday 3pm–10pm
Friday 10am–1pm
Saturday 3pm–11pm
Sunday 11am–10pm

