

# Pizza-makers compete for honor as top cheese

By Craig Pischura  
staff writer

It's an odd contest where contestants are judged, among other things, on the tightness, surface and spacing of their dough balls.

The Third Annual Little Caesars Pizza Olympics took place Tuesday at the firm's Farmington Hills headquarters at 24120 Haggerty.

Eighty-one contestants, from Michigan and Ohio (two of eight states the chain does business in), showed up to compete in three pizza-making categories: cutting and rolling dough, making and baking pizzas, and slicing and bagging up the finished product.

Top prize in each category was \$50, with second-place winners receiving \$30 and third place winners getting \$20. While high stakes weren't at stake, everyone involved took the competition very seriously.

"Everybody says it about themselves — that they're the best at making pizzas or bagging pizzas or rolling dough," says Vicki Jastrzebski of Sterling Heights. "This gives people a chance to test their skills against others. There's competition. It's a competitive business."

Like contestants in almost any sporting event, participants griped about the playing conditions. Dan Karres com-

plained about dough late in the day of the competition.

"It's hard to get a good texture, it's a little over-risen," Karres said, saying it wasn't an excuse for his losing performance.

**JUDGES SURROUNDED** the contestants as they performed their skills tests jostling comments on clipboard pads, and clocking the time it took contestants to roll up 24 dough balls, or make a pizza, or cut and bag it after it was baked.

In the pizza-making competition, for example, contestants got points off for putting more or less than 17 peppercorns per medium pizza.

Judge Rob Elliot, field marketing supervisor for the company, said "that'll cost him a little bit" when one contestant knocked a few mushrooms off the pizza in his haste to bag up the order.

A respectable time in the cutting and bagging competition was turned in by Bruce Goodlock of Troy who explained his technique.

"Just get in the mood for a rush," Goodnow explained. "Forget about counting the slices, just do it by habit. The body knows what to do, turn the mind off."

The agony of defeat showed in the eyes of Jayne Grayson, 21, of Keego Harbor, who watched judges remove

her pizza from the oven only to find the cheese had slid to one side.

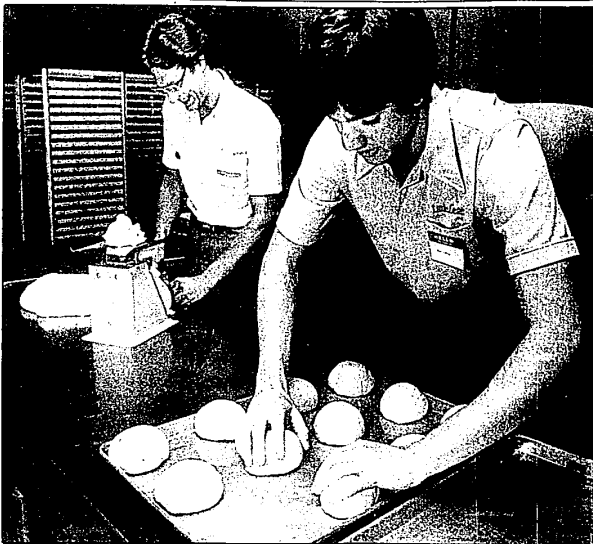
"They're bad-looking pies," Grayson said dejectedly. She blamed her bad showing on a device used to flatten out dough balls saying she'd never used that type of machine before and wasn't aware that contestants could beat the dough out and flip it in the air like everyone used to do.

**IN LATE AFTERNOON**, prize winners were announced. Judges even added a new category. Contestants in the making and baking competition were split in two camps — those who beat out the dough and flipped it to form the pie and those who used the modern "sheeter" that flattens out the dough balls.

Using the sheeter, Raymond Macnuga who works in Dearborn Heights took first while Randy Standski, of Grand Rapids beat out everyone who still beats out dough.

In the cutting and rolling dough competition, the team of Derrick Eitlen and Sherrie Taylor of Sault Ste. Marie took first prize. Taylor also took top honors and a plaque back to Sault Ste. Marie for finishing first in the cutting and bagging competition.

In case you're wondering, there were no tests to determine how fast delivery boys could drive and still arrive with a cold pizza.



The competition starts with making the dough while Mark Thompson shapes it into a ball balls that will form the crust of the pizza. Tom Scheuermann (left) measures 1 1/4 ounces of



Barry Goodnow, Mike Scruggs and Anne Poteck (left) served as part of the judging team during the event. The spacing, weight and surface of the dough determine how many points are scored. Under the watchful eye of the timer (right), Bruce Goodlock tests his skill at cutting and bagging the finished product.



Staff photos by Randy Borst

## INSIDE ANGLES

**WERE BACK.** Seems that IA was lost in the summer shuffle somewhere in between the elections and multitudes of vacations. So feel free to send in your items.

**THE NEW WEATHER GUY** in town, Chuck Gaidica over at Channel 2, has chosen Farmington Hills to call home. Originally from Chicago, he has spent a lot of time traveling around the country. Among the places he has forecast the weather are Little Rock, Ark.; Cape Girardeau, Mo.; and Evansville, Ind. TV-2 public relations folks say Chuck likes to bicycle, jog and swim. So, if you see him around town, make sure you give him a warm (yuk, yuk) welcome.

**VOLUNTEERS ARE NEEDED** to help out at Channel 56 to answer telephones for that station's "Summerfest." It runs from Aug. 21 to 31. (Gosh, it is almost the end of summer, isn't it?) Individuals and groups are needed weekdays and weekends during the morning, evening and overnight hours as viewers phone in their pledges of dollars. Days and times are flexible. For more information, call Carolyn Meldrum at 878-7200, ext. 301.

**FARMINGTON HIGH** principal Gerald Potter has moved up in the ranks of the Michigan Association of Secondary Principals. He recently was elected at president-elect. A member of that group's executive board since 1978, he will become president in July.

**GOOD WORDS** for a student come from the likes of North Farmington's Mike Rasmussen. He notes the high achievements of June graduate Mike Sovel. Among his accomplishments as a student were letters in both track and cross country. His track relay broke the school record. He was a member of the senior board and was elected to the National Honor Society. While maintaining a 3.9 grade average, he was awarded recognition for academic excellence by Michigan State University and by the Michigan State Board of Education. The Detroit Association of Phi Beta Kappa also commended Mike for being an outstanding high-school senior. He was awarded a Regents-Alumni Scholar Merit Award from the University of Michigan, where he will attend school in September.

**THE ROBERT SMITH** family of Farmington Hills note their daughter, Martha, is making new strides in the world of show biz. The 1970 North Farmington grad recently signed a three-year contract to play a doctor in the soap opera "Days of Our Lives." In the fall she will be in a

movie with Michael Moriarty called "The Link." (She also has filmed several episodes of "Dallas" for the fall season. Martha is married to Noel Blanc, son of Mel Blanc, the voice of many cartoon characters, including Bugs Bunny.)

**PRIZES WERE** the order of the day recently over at the Farmington Hardware. After conducting a fun campaign several Farmington-area residents were awarded prizes. They were: Walter Sandquist (grandfather clock); Charlie Currie (stereo music center); John Kelly (food processor); Roger Christensen (vacuum cleaner); Genei Galucha (toaster oven); Charlie Spaller (food blender); Larry Norton (toaster); Eugene Emmerson (hand mixer); Walter Coon (cutlery set); and Cleo Foley (AM-FM radio).

**VOLUNTEERS ALSO** are needed for the Jerry Lewis Telethon. Residents can volunteer to work a five-hour shift of their choice at the Jerry Lewis telephone center nearest their homes. Call 393-8900. The annual telethon will be televised on Channel 2. It begins at 8:30 p.m. on Sept. 5 and continues until 6:30 p.m. on Sept. 6.

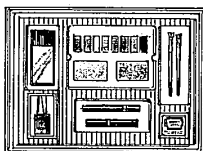
**THE AMERICAN CANCER** Society needs your help. Several meetings have been scheduled for those interested in volunteering this fall. For more information, call Liz Bauer or Lisa White at 557-5353.

**THOSE WITH SOME FREE TIME** should travel on over to the Twelve-Oaks Mall on Aug. 17 and see Tony Russo's concert band present a salute to the Broadway stage. The group will be performing at 8:45 p.m. in the center court. Broadway musical selections from Rogers and Hammerstein, George Gershwin, Cole Porter, Eubie Blake, Vincent Youmans and favorites by John Philip Sousa will be featured.

**DON'T FORGET:** Regular registration for the 1982 fall semester at Oakland Community College will be from 9 a.m. to 8 p.m. on August 30, 31 and Sept. 1, according to alphabetical schedule. Classes begin Sept. 2. Those interested in registering at the Orchard Ridge campus should call 476-9400.



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