

Hi Norbert.

Here are few pictures I took during Pizza Expo 2011 in March in Vegas. It is the world's largest pizza show and expo. Quite an interesting show even for an oven builder, although it is mainly tailored towards pizza business owners. Besides large expo area, the show offered many interesting workshops and seminars that were repeated through three days so different people could attend. Oven wise, there were: Wood Stone, Earth Stone, Mugnaini, Stefano Ferrara with a splinter company building the same ovens under different marketing, Marra Forni and a small oven manufacturer/dealer from Rockies.

First picture: Beautiful calzoni made by a Caputo flower mill pizzaiolo.

Second picture: There were a few ovens going with Italian pizzaioli

baking fresh pizza for the crowds.

Third picture: A picture of my plate sampling very nice pizza and pasta tomato sauce, fresh Mozzarella and antipasti next to a carafe of Italian wine at a welcoming booth of Stanislaus Food Products

<http://www.stanislaus.com/> You certainly need no breakfast or lunch with so many things to sample!

Cheers,  
Alex



Pizza-Expo2011\_00.jpg



Pizza-Expo2011\_01.jpg

