

Food cart offers artisan pizza

By Jim Cornelius
Editor

“Pizza, for me, is the balance of my favorite things,” says Danny St. Lawrence.

Those things include organic vegetables, fine meats, artisan cheeses — and really, really good crust. It starts with the bread, in fact.

“I’m a baker,” St. Lawrence told *The Nugget*. “That’s how I cut my teeth in the restaurant industry.”

All along, though, there was a dream to provide locally, ethically sourced wood-fired artisan pizza in a mobile shop. And now that dream is realized with the Boone Dog Pizza food cart.

Danny’s wife, Kelly, noted that the food cart was out and about in Central Oregon through summer and fall, setting up shop at events.

“We needed a place to

land through the winter,” she said. “We want to serve the community.”

It’s the community where Kelly grew up, and she knows it’s hard to make it in business through the winter — but the couple is confident that there’s a market. With quick turnaround, a customer can order a pizza to go and head back to the office or off home where it’s warm and enjoy a high-quality, satisfying meal at a fair price.

The pizzas on offer run in price from \$8 to \$12, and they’ll be rotating them according to the availability of fresh ingredients. They also offer roasted veggie dishes.

“We embrace seasonality and all that comes with that,” Danny noted.

Creating exceptional pizza is an art form and a life-way for the St. Lawrences.

“We feel like we are part of a food movement,” Danny said. “We want to support the local economy; we’re trying to support businesses that share our values.”

“We feel like we are part of a food movement. We want to support the local economy; we’re trying to support businesses that share our values.”
— Danny St. Lawrence

Baking in a wood-fired brick oven in a mobile unit is inspiring to Danny, keeping him in touch with earth, fire and air.

“It’s an elemental



PHOTO BY JIM CORNELIUS

Danny and Kelly St. Lawrence (and Elijah) are serving up artisan pizza at a food cart located in the Eurosports courtyard.

process,” he says.

He notes that, “We will be offering bread as well — sourdough, organic bread in a variety of forms.”

Boone Dog Pizza is currently open 11 a.m. to 6 p.m. Friday through Monday. To order ahead, call 303-746-3609.

WOOD-FIRED FRESH HOT PIES
Boone Dog Pizza Cart
Opening December 15

Corner of Hood & Fir **Eurosports Food Cart Garden**
Open Friday thru Monday, 11 a.m.-6 p.m.
Take-out available, 303-746-3609

WE’VE GOT LAST-MINUTE GIFTS

Stihl Chainsaws & Accessories

Workwear & Romeos

Ariens Snow Blowers

NEED IT, RENT IT!
SISTERS RENTAL
506 N. Pine St.
541-549-9631
Sales • Service
Rentals • Accessories
www.sistersrental.com

WE RESPOND WHEN YOU CALL US.

YOUR LOCAL SISTERS CONTRACTOR FOR:
EARTHWORK - UTILITIES - GRADING
ROCK WALLS - SNOW REMOVAL
RESIDENTIAL & COMMERCIAL

BANR ENTERPRISES, LLC
541-549-6977
WWW.BANR.NET
SCOTT@BANR.NET
CCB# 165122

Come Meet Baby Alpacas *Free!*

at Alpaca Country Estates
Holiday Open House
Nov. - Jan., Mon. - Sat.,
10 a.m. to 4 p.m.
Sundays by appt.
(Closed Christmas Eve & Christmas)

Unique alpaca gifts using our alpaca fiber woven into apparel, rugs & more. Come take a tour of the ranch.
AlpacaCountryEstates@yahoo.com
541-504-4226
70397 Buckhorn Rd., Terrebonne

Just 20 minutes from Sisters!

Wrangler
George Strait
COWBOY CUT COLLECTION.

Find great gifts for the men in your life from the Wrangler® George Strait line including jeans and shirts.

DIXIE’S

100 E. Cascade Ave., Sisters • 541-549-6451

Leadership. Experience. Expertise. Compassion.

Nursing Supervisors (L-R): Deborah L. Adams, BS RN • Dru Pade, RN
Kathy L. Desenberg, RN • Jodi Bigness, BSN RN CHPN

Serving Central Oregonians since 1979.

Partners In Care

These clinical supervisors support our professional caregivers to deliver the best care possible in your home or at Hospice House.

(541) 382-5882 PartnersBend.org