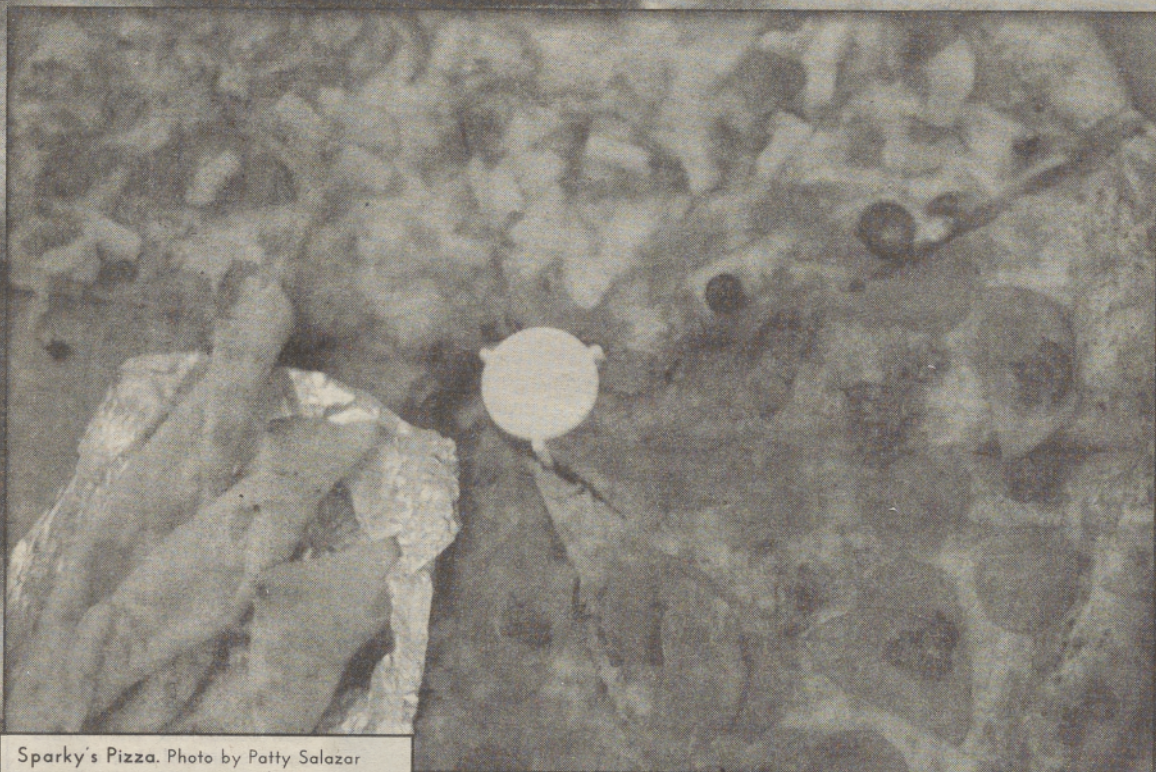


"He who distinguishes the true savor of his food can never be a glutton; he who does not cannot be otherwise."

- Henry David Thoreau



Sparky's Pizza. Photo by Patty Salazar

Flying Pie Pizza

16691 SE McLoughlin Blvd.
Milwaukie, Ore. 97267
503-96-3170
www.flying-pie.com

This reporter received intel of Unidentified Flying Objects along McLoughlin Blvd. I discovered that The Flying Pie had landed next to Les Schwab. I have heard tales of this legendary pizzeria from several sources. They claimed it was the best they ever tasted. It seemed like a galaxy away though, Stark St. — Now within reach, I had to investigate.

After entering past a small, but cool, old school arcade, the atmosphere was pretty down to earth. It's slightly lost in time and space, between rustic pizza parlor and hip '80s tavern. After spinning a dough disc into the air and onto a pan, the laid back pizza pilot greeted me and helped me navigate the menu.

It seems their dough is made from scratch daily with options of wheat and gluten free. You can order stuffed, Sicilian, Chicago thick, New York or ultra-thin style. He stated all vegetables are cut fresh daily. The sausage and other meats are top quality and their pizzas are covered thick with 100 percent whole milk Mozzarella, Provolone and Romano cheeses. I was dazed by the 34 toppings. I ordered their most popular, the Combo Supreme 1.

They have a nice salad bar with 18 different items that looked garden fresh. There is a nice selection of beverages including micro and domestic brews as well as wines.

In a short 16 minutes my pizza was a steaming, stellar work of art. It was piled high with a plethora of big chunky toppings. They were all perfectly contained by a thick bed of melted cheeses. The thick crust was flavorful and perfectly browned. The savory sauce was incredible. This pizza had nine ingredients and I really liked the spicy sausage. After two hefty pieces I was full and satisfied.

The pies range from 12 inch cheese at \$10.60 to their 18 inch combo supreme at \$33.30 which approaches a whopping 10 pounds.

OK, so they don't have \$5 pizzas, but these aren't cardboard Frisbees with cheese either. This Pizza is "Out of this world!"

So next time you're rock-eting down McLoughlin with a burning desire for pizza, don't fly by The Flying Pie.

Brad Heineke

Mi Famiglia

701 Main St.
Oregon City, Ore. 97045
503-594-0601
www.mi-famiglia.com

Cozied onto a plot of land at the corner of 7th and Main in downtown Oregon City, at the mouth of the newly renovated and reopened Arch Bridge sits the warm and welcoming Mi Famiglia Wood Oven Pizzeria. Since its doors opened late in the summer of 2007, this family owned and run eatery has been a place locals regularly flock.

More likely than not, Mi Famiglia's popularity stems from fresh, organic ingredients, attention to detail, handmade offerings and extraordinary pairings of flavors; however their friendly service and warm atmosphere certainly doesn't hurt. Mi Famiglia is Italian for "my family," and the name is suiting for the vibe the restaurant provides, only embellished with a gourmet twist.

With tantalizing antipasti (appetizers) like gorgonzola-chevre truffles and steamer clams, it's quickly apparent that this pizzeria is not your typical neighborhood chain. Lasagna, calzones and decadent Panini sandwiches served on grilled focaccia bread straight from the locally owned Grand Central Bakery round out the menu, but the pizza is the stunning starlet of the show.

Boasting ingredients like roasted garlic, sopressata salami and artichoke hearts, Mi Famiglia's wood fired pizza is divine. While over a dozen well thought out combinations are available, like the Prosciutto & Fig and the Margherita, they also provide a "build your own" option that is sure to tickle your fancy.

Baked upon their house made crust and whole milk mozzarella, this 12 inch personal pie — which starts at \$10 — was exactly what I had in mind when stepping over the threshold. With four choices of sauces other than marinara, I couldn't help but choose the creamy garlic, pairing it with smooth mozzarella, salty kalamata olives and the traditional pepperoni.

As expected, the dish thoroughly gave a well known classic, a subtle but tasty makeover. On my next visit, I anticipate having trouble deciding between a repeat performance and exploring everything else Mi Famiglia has to offer.

Anna Axelson



La Famiglia. Photo by Anna Axelson

"The most remarkable thing about my mother is that for thirty years she served the family nothing but leftovers. The original meal has never been found."

- Calvin Trillin

Sparky's Pizza

19550 Molalla Ave.
Oregon City, Ore. 97045
503-723-5555
www.sparkypizzas.com

There is nothing like a fresh slice of pizza to help with the stress of finals. If you're looking for a slice between tests, Sparky's Pizza is the place for you. Located in the shopping plaza across from campus, Sparky's Pizza has slices already prepared and ready to go for your rush between classes.

Even though the slices are ready before you walk in the door they are fresh and hot. When you take that first bite into the melty cheese your mouth will erupt with the overwhelmingly delicious taste of pizza goodness. Sparky's Pizza also makes their special Giant 14 inch Parmesan Shticks for less than \$1 each.

The slices of pizza are as big as your face and the Shticks are twice that size. These oversized breadsticks are covered in tasty cheese and garlic. For another quarter you can get fresh marinara sauce which only adds more to the flavor.

As far as the pizza goes, the cheese oozes off the bread and the crust is thin and crunchy. Absolute perfection. Sparky's pizza offers a variety of pizza topping combinations from the classics: cheese, pepperoni and Hawaiian, to their own specialties: The Nacho (ground beef, onions, black olives, jalapeños, diced tomatoes, sweet cherry peppers and topped with cheddar cheese) or The Farm (diced chicken breast, bacon bits, fresh mushrooms, California style artichoke hearts).

The prices are affordable for a college student's budget. It is \$3 for a single slice and about \$11 for a full pizza depending on the toppings. If finals are especially difficult to get through this term, Sparky's does offer beer on tap.

Mandie Gavitt

California Pizza Kitchen

11840 SE 82nd Ave.
Happy Valley, Ore. 97086
503-659-0760
www.cpk.com

The California Pizza Kitchen has a good atmosphere that is great for group get togethers. It has a large dining area that should allow open tables. Their wait staff is nice and super helpful. When you enter the host or hostess will quickly seat you and your server is fast to get your order in.

California Pizza Kitchen has a large menu that is sure to have something for everyone. The pizzas are made with deliciously fresh ingredients that work well together. The sauce seems to be made of real tomatoes and not from the can. They have a blend of the old standard pizza favorites and the new stranger types that include the Spicy Chipotle Chicken, Wild Mushroom and the Jamaican Jerk Chicken.

The pizzas are good and not very expensive. However, size wise they are comparable to the medium pizzas other places offer. Though the only real test for any college student and their pizza needs is the cold slice test. And I must say the California Pizza Kitchen's pies holdup well after being refrigerated.

If you are near the Clackamas Town Center and want a good pizza or a fresh salad, the California Pizza Kitchen may be your place. If you only have time to pick up a pizza or any of the other items on their menu you can order by either calling or online at their web site. If you live in the Happy Valley area, you can also make a delivery order.

Brian Steele

A forward-thinking urban experience; another way of exploring your calling.



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