

FOUR DOZEN  
SUMMER  
SOLUTIONS

JULY 2003

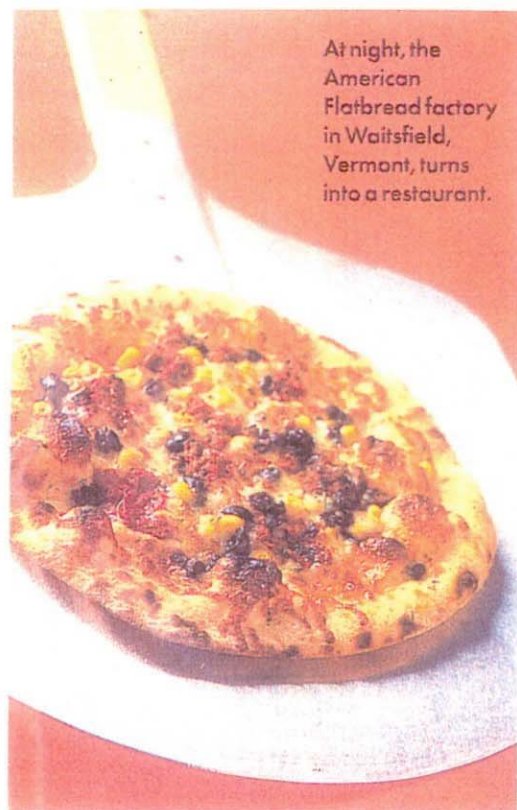
# Gourmet

THE MAGAZINE OF GOOD LIVING

AMERICA'S  
freshest  
fast food  
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30-MINUTE  
blueberry tarts  
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THE  
PRODUCE  
ISSUE



At night, the American Flatbread factory in Waitsfield, Vermont, turns into a restaurant.

## GOOD LIVING

### Frozen, and Fantastic

**B**ack in 1985, when he built a wood-burning oven out of uncut fieldstone and clay from the nearby Mad River, George Schenk never imagined he'd one day be using it to fire up some 1,000 pizzas a day. Today, the oven dominates the 19th-century post-and-beam headquarters of his American Flatbread company, in Waitsfield, Vermont, where a small cadre of employees rolls out dough, adds cheese and other toppings (most of them organic and local), and then bakes, freezes, and ships the 9- and 12-inch pies to retail markets as far away as Florida and Wisconsin.

Having sampled the pizzas ourselves, we weren't at all surprised to learn that Schenk, who also writes the messages on the back of every box ("Food remembers the acts of the hands and the heart"), just opened another American Flatbread bakery/restaurant (in Middlebury, Vermont) in order to meet demand. To find American Flatbread pizzas (\$6 and \$10) near you, call 802-496-8856 or visit [americanflatbread.com](http://americanflatbread.com).

—Marialisa Calta