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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

Proceeding	91202544
Party	Plaintiff Spin Concepts, Inc.
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Date	04/09/2013
Attachments	EXHIBIT B.pdf (274 pages)(9347378 bytes)

Exhibit B

CIAO BOW WOW Back by PUPular Demand

Pups and People Eat Pizza on Patios to Benefit Animal Shelter

Back by PUPular demand, CIAO BOW WOW is a chance for people and their pups to eat pizza together on a restaurant patio while raising money for Wayside Waifs. SPIN! Neapolitan Pizza's patios will take turns hosting CIAO BOW WOW events, in which the patios will be exclusively reserved for dogs and their human companions to share dinner while benefitting the animal shelter. Man – and woman's – best friend will be served a special three-course meal of breadstick appetizers, pizzas and gelato made by Three Dog Bakery. People will order their food from the SPIN! Neapolitan Pizza menu.

The cost is \$25 per dog plus food ordered from the restaurant menu. CIAO BOW WOW events will be held at SPIN!'s Olathe and Midtown Kansas City locations on Sunday, September, 18 and Overland Park and Lee's Summit locations on Sunday, September 25.

This is the fifth year for the PUPular fundraiser, where dogs frequently sit on their best friends' laps at the tables and CIAO (or chow) down on their special pizzas.

Wayside Waifs is a charitable animal shelter that provides temporary shelter for homeless companion animals with a goal of placing adoptable companion animals in responsible homes.

Reservations are required. Please visit www.spinpizza.com or call the location where you and your dog would like to attend: Overland Park, 6541 W. 119th St., 913-451-7746; Olathe, 12890 W. 119th St., 913-764-7746; Kansas City, 4950 Main St., 816-561-7746; Lee's Summit, 1808 NW Chipman Rd., 816-246-7746.

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Sopressata, Calabrian Peppers and Arugula: Classic Neapolitan Flavors Added to New Menu Items at Award Winning SPIN!

Kansas City, MO (July 26, 2011) – This week, SPIN! Neapolitan Pizza is introducing three traditional foods from southern Italy into its menu by debuting a new salad and pizza perfect for summer or any time. Now on the menu are a Sopressata and Calabrian Pepper Pizza as well as a Classic Arugula Salad.

While arugula has been found on restaurant menus for a couple of years, Calabrian peppers and sopressata -- a dry-cured Italian salami with a healthy dose of garlic -- also are flavorful products from Southern Italy that are beginning to make their way onto innovative American menus.

SPIN!'s new arugula salad features greens tossed with thinly sliced fresh mushrooms, grated Grana Padana, romano, and pecorino cheeses, dressed with a classic light mixture of extra virgin olive oil and fresh lemon juice, and topped with shaved Grana Padana cheese. Add sopressata for a little heartier salad with a lot of flavor.

Sopressata also is the star of SPIN!'s newest stone fired pizza. SPIN!'s award winning Neapolitan thin-and-bubbly crust is topped with the potent, flavorful combination of sopressata and the sweet hot slow burn of Calabrian peppers along with fresh crushed roma tomatoes and mozzarella, provolone, fontina, and Grana Padana cheeses.

SPIN! Neapolitan Pizza's recipes are developed in collaboration with James Beard Award-winning chef Michael Smith. All of SPIN's soups, salad dressings, pizza toppings and ingredients are made from fresh produce and prepared daily.

SPIN! offers a variety of traditional thin-and-bubbly crust, hand-tossed rustic whole wheat, and gluten free stone fired pizzas, appetizers, soups, salads, Paninis, signature Italian deli sandwiches, and Italian gelato ice creams.

Named best pizza in Greater Kansas City by every major local publication, SPIN! was recently named one of the "Rest of the 101 Best Restaurants" in the nation by TheDailyMeal.com, one of the most heavily visited "foodie" websites in the country. With architecture that won Best of Show at the Mid America Design Awards, SPIN! is known for its exceptional, artisan food made from fresh ingredients without the gourmet price and its rotating roster of eclectic, affordable premium wines priced at \$18 or less.

SPIN!'s pizza dough is made fresh every day using three types of flour including one specially imported from Italy. All the toppings – such as mushrooms, caramelized onions, tomatoes, artichokes, even chicken sausage and turkey breast – are roasted each morning in a stone hearth oven made especially for SPIN! A variety of cheeses is hand grated. The menu features both traditional Pizza Rossa (red pizzas with crushed roma tomato base) and Pizza Bianca (white pizzas with roasted olive oil glaze). Customers can choose between a menu of 17 signature pizzas, and an infinite variety of SPIN YOUR OWN! Pizzas.

SPIN! Neapolitan Pizza has locations at 4950 Main in Kansas City, MO, 1808 N.W. Chipman Rd. in Lee's Summit, MO, 6541 W. 119th St. in Overland Park, KS, and 14230 W. 119th St. in Olathe, KS. A fifth location is scheduled to open in Lenexa, KS in early 2012.

SPIN! Neapolitan Pizza is owned and operated by Gail and Richard Lozoff and Edwin Brownell, who are experienced in large multi-unit expansion, franchising, and operations. For information, please visit www.spinpizza.com.

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CRUMMY WEATHER VOUCHERS DRAW DINERS DESPITE SNOW, BITTER COLD

After Closing Due to Blizzard, SPIN! Neapolitan Pizza Reopens by Emailing Crummy Weather Vouchers

January Vouchers Generated Business Despite Record Snowfall

KANSAS CITY, MO (Feb. 2, 2011) After closing early yesterday, SPIN! Neapolitan Pizza reopened its four Greater Kansas City locations with an email featuring a Crummy Weather Voucher good for 20 percent off a meal through Thursday.

The Crummy Weather Voucher was emailed to more than 40,000 patrons who have signed up to be members of the restaurant's SPIN! Club rewards program. Recipients are encouraged to pass the coupons on to their family, friends, and co-workers.

"Because of the blizzard, we closed our locations across the metro area immediately after lunch yesterday," says SPIN! Neapolitan Pizza co-owner Gail Lozoff. "We announced our reopening by sending an email containing a Crummy Weather Voucher to our 40,000+ SPIN! Club members. In addition, we've posted a notice on Facebook and Twitter to let everyone know to keep an eye out for the voucher, which is good for a 20 percent discount through Thursday."

This is the third time in the three weeks that SPIN! has sent out snow day coupons. When major snow storms moved through the area on Jan. 10 and 20, SPIN! disseminated vouchers to encourage customers to come in despite the nasty weather.

Immediately after the coupons went out, all four SPIN! locations began to see customers show up with them.

"There's no question that they were effective in helping us to attract customers despite terrible weather. We were so impressed with the results of the snow day coupon during the first storm that we decided to send out another coupon when a record snowfall hit less than two weeks later. Now, we're facing the worst weather we've seen in years. The

Crummy Weather Vouchers are a great way to encourage customers to venture out to enjoy SPIN! after the blizzard despite the bitter cold temperatures that are predicted.”

Voted best pizza in Greater Kansas City by the K.C. Star, K.C. Magazine, The Pitch, 435 South Magazine and more, SPIN! is known for its exceptional, artisan food made from fresh ingredients without the gourmet price and its eclectic, affordable premium wines. In addition to its unique pizza, SPIN! offers a variety of appetizers, soups, salads, Paninis, signature deli sandwiches, and Italian gelato ice creams.

All of SPIN's toppings and ingredients are made from fresh produce and prepared daily. The pizza dough is made fresh every day using three types of flour including one specially imported from Italy. All the toppings – such as mushrooms, caramelized onions, tomatoes, artichokes, even chicken sausage and turkey breast – are roasted each morning in stone hearth ovens made especially for SPIN! A variety of cheeses is hand grated. The menu features both traditional Pizza Rossa (red pizzas with crushed roma tomato base) and Pizza Bianca (white pizzas with roasted olive oil glaze). Customers can choose between a menu of 17 signature pizzas, and an infinite variety of SPIN YOUR OWN! Pizzas. SPIN! also offers gluten-free pizza.

SPIN! Neapolitan Pizza has Greater Kansas City locations at 4950 Main in Kansas City, MO, 1808 N.W. Chipman Rd. in Lee's Summit, MO, 6541 W. 119th St. in Overland Park, KS, and 14230 W. 119th St. in Olathe, KS.

SPIN! Neapolitan Pizza is owned and operated by Gail and Richard Lozoff and Edwin Brownell, who are experienced in large multi-unit expansion, franchising, and operations. For information, please visit www.spinpizza.com.

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SCI0000237

SPIN! Neapolitan Pizza Collecting Donations to Help Joplin Tornado Victims

Add Contribution for Heart to Heart to Check;
SPIN! Will Match Total Donated up to \$2,500

KANSAS CITY, MO (May 23, 2011) Beginning at 5 p.m. tonight and running through Friday, patrons at SPIN! Neapolitan Pizza's four area locations will be offered the opportunity to add a donation to their checks to assist victims of yesterday's devastating tornado in Joplin, Mo. SPIN! will match the total donated up to \$2,500. The contributions will assist Heart to Heart, which already has deployed its Mobile Medical Clinic along with volunteer medical professionals and supplies.

The tornado, which cut a 6-mile swath of destruction through the heart of Joplin, left many dead and injured. The tornado destroyed a third of the city, including countless homes, businesses, schools, churches, and a hospital.

"We wanted to move quickly to help our neighbors who are only a few hours away in Joplin," says SPIN! Neapolitan Pizza co-owner Gail Lozoff. "We have seen many examples of our customers' generosity and caring spirit and wanted to join with them to do what we can to bring assistance to those suffering in Joplin."

Heart to Heart responds to disasters worldwide, providing immediate response and working with communities through recovery, rebuilding and restoration. Some 98% of every donation to Heart to Heart International goes directly to relief and development programs.

SPIN! Neapolitan Pizza has locations at 4950 Main in Kansas City, Mo, 1808 N.W. Chipman Rd. in Lee's Summit, Mo, 6541 W. 119th St. in Overland Park, Ks, and 14230 W. 119th St. in Olathe, Ks. For more information, visit SPIN!'s facebook page.

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SPIN! Neapolitan Pizza in Design Stage for Corinth
Location Expected to Open by Early 2013

Kansas City, MO (July 31, 2012) -- SPIN! Neapolitan Pizza is well along in the design stage for its next location scheduled to open in Prairie Village's Corinth Square Shopping Center in late 2012 or early 2013. Known for its award-winning artisan food without the gourmet price, SPIN!'s sixth location will be a 3,500 square foot restaurant at 8226 Mission Road, in the space formerly occupied by CVS Pharmacy.

"We look forward to opening in Corinth and serving Prairie Village and its neighbors," says SPIN! Neapolitan Pizza co-owner Gail Lozoff.

SPIN! opened its fifth location in Lenexa on Memorial Day. Now, the locally owned and operated restaurant is working toward opening its Prairie Village site. The Corinth restaurant will offer seating for 100, a bar that seats 9, and an outdoor patio that seats 48.

Since opening its first location in 2005, SPIN! has been awarded "best pizza" by many of Greater Kansas City's publications. SPIN! recently was named one of the "Rest of the 101 Best Restaurants" in the nation by top foodie website TheDailyMeal.com. Its Margherita Pizza was crowned one of the nation's best dishes of the year by a national restaurant magazine, and its architecture won Best of Show at the Mid America Design Awards.

SPIN! Neapolitan Pizza is known for its exceptional food made from fresh ingredients and its eclectic, affordable premium wines priced well below traditional restaurant prices. SPIN!'s recipes are developed in collaboration with James Beard Award-winning chef Michael Smith.

In addition to its unique thin-and-bubbly-crust pizzas, SPIN! offers rustic whole wheat crust and gluten-free pizzas, appetizers, soups, salads, Paninis, signature Italian deli sandwiches, and Italian gelato ice creams. All of SPIN's toppings and ingredients are made from fresh produce and prepared daily. Even the salad dressings and soups are prepared fresh from scratch each morning.

The pizza dough is made fresh every day using three types of flour including one specially imported from Italy. All the toppings – such as mushrooms, caramelized onions, tomatoes, artichokes, even chicken sausage and pancetta (Italian bacon) – are roasted each morning in stone hearth ovens made especially for SPIN! A variety of cheeses is hand grated. The menu features both traditional Pizza Rossa (red pizzas with crushed roma tomato base) and Pizza Bianca (white pizzas with roasted olive oil glaze).

SPIN! also is known for its unique community outreach programs.

SPIN! Neapolitan Pizza's five Greater Kansas City locations are at 4950 Main in Kansas City, Mo, 1808 N.W. Chipman Rd. in Lee's Summit, Mo, 6541 W. 119th St. in Overland Park, Ks, 9474 Renner Rd. in Lenexa, Ks, and 14230 W. 119th St. in Olathe, Ks. SPIN! also offers catering.

SPIN! is owned and operated by Gail and Richard Lozoff and Edwin Brownell, who are experienced in large multi-unit expansion, franchising, and operations.

For information, please visit www.spinpizza.com.

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SPIN! NEAPOLITAN PIZZA SIGNS NEW LEASE---FOR OFFICES

KANSAS CITY, MO (March 10, 2011) SPIN! Neapolitan Pizza has established its company offices in recently renovated space at 109 E. Gregory Blvd. in Kansas City, Mo. The building is owned by Chuck Schmitz, a Kansas City redeveloper of urban real estate in the midtown area. SPIN! Neapolitan Pizza will occupy 750 square feet of the storefront building—half of the total square footage. The other half of the space houses Lisa Schmitz Interior Design, who created the modern decor for both offices.

Recently named one of the nation's top restaurants, SPIN! Neapolitan Pizza has four Greater Kansas City locations and plans to use the new space for a growing corporate office staff. SPIN! is owned and operated by Gail and Richard Lozoff and Edwin Brownell, who are experienced in large multi-unit expansion, franchising, and operations.

SPIN! Neapolitan Pizza is known for its exceptional, artisan food made from fresh ingredients without the gourmet price and its eclectic, affordable premium wines. SPIN!'s recipes were developed by James Beard Award-winning chef Michael Smith. The restaurant's architecture won Best of Show at the Mid America Design Awards.

SPIN! recently was listed among the "Rest of the 101 Best Restaurants" in the nation by TheDailyMeal.com's panel of 30 distinguished food and lifestyle writers, restaurant critics, and bloggers. The Daily Meal is one of the most heavily visited "foodie" websites in the country. SPIN! also has been named the area's best pizza by Kansas City's major publications.

In addition to its unique thin-and-bubbly-crust pizzas, SPIN! offers rustic whole wheat crust and gluten-free pizzas, appetizers, soups, salads, Paninis, signature Italian deli sandwiches, and Italian gelato ice creams.

All of SPIN's toppings and ingredients are made from fresh produce and prepared daily. Even the salad dressings and soups are prepared fresh from scratch each morning.

The pizza dough is made fresh every day using three types of flour including one specially imported from Italy. All the toppings – such as mushrooms, caramelized onions, tomatoes, artichokes, even chicken sausage and turkey breast – are roasted each morning in stone hearth ovens made especially for SPIN! A variety of cheeses is hand grated. The menu features both traditional Pizza Rossa (red pizzas with crushed roma tomato base) and Pizza Bianca (white pizzas with roasted olive oil glaze). Customers can choose between a menu of 17 signature pizzas, and an infinite variety of SPIN YOUR OWN! Pizzas.

SPIN! serves a rotating roster of premium wines at prices well below traditional restaurant prices with most bottles \$18 or less.

SPIN! also is known for its unique community outreach programs.

In addition to its catering operations, SPIN! Neapolitan Pizza has four Greater Kansas City locations at 4950 Main in Kansas City, Mo, 1808 N.W. Chipman Rd. in Lee's Summit, Mo, 6541 W. 119th St. in Overland Park, Ks, and 14230 W. 119th St. in Olathe, Ks.

For information, please visit www.spinpizza.com.

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NEWS RELEASE

For Release:
March 20, 2012

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SPIN! Neapolitan Pizza's First Franchise Lands in L.A.

Owner of Lucille's Smokehouse BBQ to Open SPIN! Locations in Southern California

Kansas City, MO (March 20, 2012) – SPIN! Neapolitan Pizza has completed an agreement with Craig Hofman, owner of Lucille's Smokehouse BBQ®, to develop 35 SPIN!® restaurants in Southern California. Hofman, who has 15 Lucille's locations in California, Arizona and Nevada, will be the company's first franchisee.

SPIN! is known for its exceptional, artisan food made from fresh ingredients without the gourmet price, its eclectic, affordable premium wines and its community involvement. SPIN! owners and operators Gail and Richard Lozoff and Edwin Brownell also developed Bagel & Bagel, which started in Kansas City, Mo. and became Einstein Bros. Bagels.

"We opened SPIN! to bring K.C. a warm and fun experience of eating authentic Neapolitan style pizza with friends and family," says co-owner Gail Lozoff. "We put a lot of effort into the 'behind the curtain' operations that give our guests that experience. We're thrilled that Craig and his team want to take SPIN! into their home market."

Co-owner Ed Brownell says Kansas City-based SPIN! will be a great fit in southern California. "When we were introduced to the Lucille's culture and operations, we felt it reflected SPIN!'s and were comfortable that they would do a great job with our brand. Our hope is that a California presence will give SPIN! additional visibility. We'd like to attract culturally compatible restaurateurs, like Craig, who may be interested in bringing SPIN! to other strategically located markets."

Like SPIN! Neapolitan Pizza, franchisee Hofman's current operations also prize team members and prepare food from scratch. "I was prepared to create my own Neapolitan pizza concept until I discovered SPIN!," says Hofman. "Their great pizzas and salads

were so good that I did not think I could improve the recipes. The culture of quality and excellence that Ed, Gail and Richard have created fits well with our core values for operating restaurants.”

SPIN! has been recognized both in and outside of Kansas City. It recently was named one of the “Rest of the 101 Best Restaurants” in the nation by top foodie website TheDailyMeal.com. Its Margherita Pizza was crowned one of the nation’s best dishes of the year by a national restaurant magazine, its architecture won Best of Show at the Mid America Design Awards, and the SPIN! brand has been featured in numerous graphic design publications.

Since opening its first location in 2005, SPIN! has been awarded “best pizza” by many of Greater Kansas City’s publications. SPIN!’s menu is created in collaboration with James Beard Award-winning chef Michael Smith.

In addition to a variety of hand-spun traditional thin-and-bubbly crust, rustic whole wheat, and gluten-free stone fired pizzas, SPIN! serves an array of appetizers, soups, salads, signature panini and Italian deli sandwiches, and gelato ice creams. All of SPIN!’s soups, salad dressings, pizza toppings and ingredients are prepared daily from fresh produce and meats.

SPIN!’s pizza dough is made fresh every day using several types of flour including one specially imported from Italy. All the toppings – such as mushrooms, caramelized onions, tomatoes, artichokes, even chicken sausage and pancetta (Italian bacon) – are roasted each morning in a stone hearth oven. A variety of cheeses are hand grated. The menu features both traditional Pizza Rossa (red pizzas with crushed roma tomato base) and Pizza Bianca (white pizzas with roasted olive oil glaze).

SPIN! serves a variety of affordable premium wines priced well below traditional restaurant prices.

In addition to its wines and artisan menu, Brownell says that SPIN!'s customer and community focused operations will support its success outside its home market.

SPIN!'s unique service system is easier to manage while providing guests with both the comfort of a full-service experience and control over the time they spend in the restaurant. "The usual waiting for servers to take orders, bring drinks and cash out checks is eliminated from our guests' time at their table," says Brownell. "We take care of all that at the beginning of their visit, so our distinctive personal approach frees servers to interact more with guests. It helps differentiate our guests' experience from virtually every other restaurant," Brownell says.

Lozoff adds that SPIN! is unique in that many small-footprint restaurant franchisors use a rapid market penetration strategy to build a national brand, often addressing local level brand building as an afterthought. "We believe strongly that the building of relationships with staff, guests and our community is key to our success. Programs like our SPIN! Club were created to enhance relationships and communication both inside and out of our restaurants and have been integrated into our operational systems since we opened," she says.

SPIN! Neapolitan Pizza has four Greater Kansas City locations: 4950 Main in Kansas City, Mo., 1808 N.W. Chipman Rd. in Lee's Summit, Mo., 6541 W. 119th St. in Overland Park, Ks., and 14230 W. 119th St. in Olathe, Ks. Locations are scheduled to open in Lenexa, Ks. and Prairie Village, Ks.

For information, please visit www.spinpizza.com.

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About SPIN! Neapolitan Pizza

Award-winning SPIN! Neapolitan Pizza is known for its exceptional, artisan food made from fresh ingredients without the gourmet price and its eclectic, affordable premium wines. SPIN! has been named best pizza by every major Greater Kansas City publication, one of the "Rest of the 101 Best Restaurants" in the nation by top foodie website TheDailyMeal.com, its Margherita Pizza was crowned one of the nation's best dishes of the year by Restaurant Business magazine, and its architecture won Best of Show at the Mid America Design Awards. SPIN!'s menu is created in collaboration with James Beard Award-winning chef Michael Smith. Founded in 2005, SPIN! has four locations with two more under construction in the Greater Kansas City area and has announced its first franchise will be located in Southern California. This is the second national concept created by SPIN! co-owners Gail and Richard Lozoff and Edwin Brownell, who are experienced in large multi-unit expansion, franchising, and operations. www.spinpizza.com.

NEWS RELEASE

FOR IMMEDIATE RELEASE

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DONATE BIKES TO HELP KIDS, GET REWARDS, AND CELEBRATE EARTH DAY

Bikes for Healthy Hawks Program Collected in Midtown and at O.P. Earth Day Event with Entertainment, Information

Kansas City, MO (April 9, 2012) – Used and new bikes to help kids will be collected from 11 a.m. to 7 p.m. April 21 in Midtown and at an Overland Park Earth Day event with entertainment and information. Kids', teens' and adults' bikes are needed for the KU Healthy Hawks program which fights childhood obesity.

SPIN! Neapolitan Pizza and Junior League of Kansas City, Missouri will accept donated bikes in the parking lot behind SPIN!'s 4950 Main St. location in Kansas City, Mo. and at the Whole Foods Market Earth Day Celebration in the parking lot at 6621 W. 119th St. in Overland Park, Ks. For every bike dropped off, donors will receive a \$10 SPIN! Dough certificate good for food at any of SPIN!'s four locations and a 20 percent coupon for a regular clothing item or accessory from BikeSource. Donors at the Overland Park collection point also will receive a gallon of Whole Foods Market's 365 Everyday Value high efficiency laundry detergent.

While bikes will be collected from 11 a.m. to 7 p.m. at both locations, the Whole Foods Earth Day Celebration will run from 11 a.m. to 2 p.m. The Green Spirit Band will entertain, visitors can speak with representatives from green companies, and the Leawood Police Department will offer bike safety tips.

Junior League of Kansas City, Missouri, which supports the Healthy Hawks program, will provide volunteers to collect donated bikes. Foley Equipment/CAT will transport the bikes to a location where they will be inspected, repaired and cleaned by experts from BikeSource.

On May 19, the bikes will be donated to families completing the University of Kansas Medical Center's 12-week Healthy Hawks program. Healthy Hawks provides health care specialists who work with families to fight childhood obesity and live a healthier, more active lifestyle.

SPIN! Neapolitan Pizza, which offers many nutritious and low-calorie options, also will provide pizza for the 10 a.m. to noon Healthy Hawks graduation to be held at the KU Westwood campus, 2330 Shawnee Mission Parkway.

For more information about the April 21 bike donation events, visit www.spinpizza.com or call (816) 807-7768.

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NEWS RELEASE

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Immediately

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SPIN! Neapolitan Pizza, Chef Michael Smith, Cellar Rat Wine
Merchants Join Forces to Benefit Harvesters

Four Pizza and Wine Flight Dinners in November

Kansas City, MO (Oct. 24, 2011) – SPIN! Neapolitan Pizza, James Beard Award-winning Chef Michael Smith, and Cellar Rat Wine Merchants are joining forces to benefit Harvesters: the Community Food Network. On four Tuesdays in November, the collaboration of friends will present “Tour d’ Italia” pizza and wine flight dinners. Each week will feature four wines from a different Italian wine region along with a specially created four-course meal.

“Our guests have been asking for wine dinners because we had some really fun ones last year,” says SPIN! co-owner Gail Lozoff. “We always want to make them special, more special than someone having *their* special pizza at SPIN! So we roped our friend Ryan Sciara of Cellar Rat into helping us design the events and Michael Smith into adding his culinary touch to our menu. They were both happy to be part of a project for Harvesters. We’re calling it a Collaboration of Friends, and that’s what it is!”

Each week, one of the four SPIN! locations will host a different wine region’s import manager and serve a Tour d’Italia menu created in collaboration with Chef Michael Smith. Seatings are available from 5:30 – 6:30 p.m. The price is just \$39.50 per person with \$10 per guest benefitting Harvesters.

Wines of the North (Veneto/Piedmont) will be presented on Nov. 1 at 4950 Main St. On Nov. 8, Italy’s southern wines will be served at SPIN!’s Lee’s Summit location, 1808 N.W. Chipman Rd. The Overland Park location, 6541 W. 119th St., will feature the wines of Tuscany on Nov. 15 and Sicilian wines will be poured Nov. 29 in Olathe, 14230 W. 119th St.

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A different wine will accompany each course, beginning with an antipasti of Chef Michael Smith's rosemary garlic oil broccolini with roasted red peppers, marinated olives, breadsticks, and burrata -- a fresh mozzarella with a creamy center. For the second course, guests will select one of SPIN!'s seven signature salads accompanied by fresh house-made dressing.

Choices extend to the main course, where guests can choose any SPIN! Pizza Mia (gluten free is available) or the Tour d' Italia pizza. Created exclusively for the Harvester's benefit, the Tour d' Italia is a pizza Bianca brushed with a roasted olive oil glaze topped with a colorful, flavorful combination of shrimp, fontina cheese, oregano, tomato, calabrian peppers, and sopressata -- a dry-cured Italian salami with a healthy dose of garlic.

The beautiful and delectable dessert features talented SPIN! staffer Hazel Brown's flourless chocolate mini cake with Chef Michael's roasted pears, a choice of gelato, and burnt caramel sauce.

Reservations are required for the Tour d' Italia pizza and wine flight dinners to benefit Harvesters. Visit www.spinpizza.com or call 816-808-7825.

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NEWS RELEASE

For release:
Immediately

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**SPIN!'s Margherita Pizza Named One of Best Dishes of the Year
by Restaurant Business Magazine**

Panel Crowns Best Dishes of the Year for 2011

Kansas City, MO (Jan. 11, 2012) – SPIN! Neapolitan Pizza's margherita pizza was crowned one of the nation's best dishes of the year by Restaurant Business magazine.

A panel of food experts from around the country selected the top dishes of the year from restaurants throughout the U.S. "When folks in the restaurant business are asked to name their favorite dishes, it's not easy to narrow down the choices," notes the magazine in its article announcing the 2011 Clean Plate Award winners.

"We are truly honored to have our pizza included among the nation's best restaurant dishes," says SPIN! Neapolitan Pizza co-owner Gail Lozoff. "There are many notable dining establishments on the list and we are humbled to be included alongside them."

SPIN!'s award-winning margherita pizza is not only delicious but also waistline friendly at just 189 calories in a slice taken from a full-size pizza.

A different panel of respected food experts at TheDailyMeal.com, one of the most heavily visited "foodie" websites in the country, recently named SPIN! one of the "Rest of the 101 Best Restaurants" in the nation. In addition, SPIN!'s architecture won Best of Show at the Mid America Design Awards.

SPIN! Neapolitan Pizza is known for its exceptional, artisan food made from fresh ingredients without the gourmet price and its eclectic, affordable premium wines. In addition to a variety of traditional thin-and-bubbly crust, hand-tossed rustic whole wheat, and gluten free stone fired pizzas, SPIN! serves an array of appetizers, soups, salads,

(Page 1 of 2)

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Paninis, signature Italian deli sandwiches, and Italian gelato ice creams. SPIN!'s menu is created in collaboration with James Beard Award-winning chef Michael Smith.

All of SPIN's soups, salad dressings, pizza toppings and ingredients are made from fresh produce and meats prepared daily.

SPIN!'s pizza dough is made fresh every day using three types of flour including one specially imported from Italy. All the toppings – such as mushrooms, caramelized onions, tomatoes, artichokes, even chicken sausage and pancetta (Italian bacon) – are roasted each morning in a stone hearth oven made especially for SPIN! A variety of cheeses is hand grated. The menu features both traditional Pizza Rossa (red pizzas with crushed roma tomato base) and Pizza Bianca (white pizzas with roasted olive oil glaze). Customers can choose between a menu of 23 signature pizzas, and an infinite variety of SPIN YOUR OWN! Pizzas.

SPIN! Neapolitan Pizza is owned and operated by Gail and Richard Lozoff and Edwin Brownell. For information, please visit www.spinpizza.com.

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SPIN! Neapolitan Pizza Named One of the Nation's Best Restaurants

SPIN! on "Rest of the 101 Best Restaurants" List

KANSAS CITY, MO (Feb. 28, 2011) SPIN! Neapolitan Pizza has been named one of the nation's top restaurants. SPIN! is listed among the "Rest of the 101 Best Restaurants" by TheDailyMeal.com, one of the most heavily visited "foodie" websites in the country. The nation's best restaurants were selected by a nationwide panel of 30 distinguished food and lifestyle writers, restaurant critics, and bloggers.

In addition to honoring the "101 Best Restaurants" – a list that includes many renowned dining establishments with instantly recognized names -- the web site pays tribute to the "Rest of the 101 Best Restaurants". That list also includes many celebrated restaurants across the country.

"We are absolutely thrilled to be on the list," says Gail Lozoff, co-owner of SPIN! Neapolitan Pizza. "We have tremendous respect for the restaurants that have been included and are honored to be recognized as their peer."

SPIN! Neapolitan Pizza is known for its exceptional, artisan food made from fresh ingredients without the gourmet price and its eclectic, affordable premium wines. Its recipes were developed by James Beard Award-winning chef Michael Smith and its architecture won Best of Show at the Mid America Design Awards.

SPIN! has been named the area's best pizza by all of Kansas City's major publications.

In addition to its unique thin-and-bubbly-crust pizzas, SPIN! offers rustic whole wheat crust and gluten-free pizzas, appetizers, soups, salads, Paninis, signature Italian deli sandwiches, and Italian gelato ice creams.

All of SPIN's toppings and ingredients are made from fresh produce and prepared daily. Even the salad dressings and soups are prepared fresh from scratch each morning.

The pizza dough is made fresh every day using three types of flour including one specially imported from Italy. All the toppings – such as mushrooms, caramelized onions, tomatoes, artichokes, even chicken sausage and turkey breast – are roasted each morning in stone hearth ovens made especially for SPIN! A variety of cheeses is hand grated. The menu features both traditional Pizza Rossa (red pizzas with crushed roma tomato base) and Pizza Bianca (white pizzas with roasted olive oil glaze). Customers can choose between a menu of 17 signature pizzas, and an infinite variety of SPIN YOUR OWN! Pizzas.

SPIN! serves a rotating roster of premium wines at prices well below traditional restaurant prices with most bottles \$18 or less.

In addition to its catering operations, SPIN! Neapolitan Pizza has four Greater Kansas City locations at 4950 Main in Kansas City, Mo, 1808 N.W. Chipman Rd. in Lee's Summit, Mo, 6541 W. 119th St. in Overland Park, Ks, and 14230 W. 119th St. in Olathe, Ks.

SPIN! Neapolitan Pizza is owned and operated by Gail and Richard Lozoff and Edwin Brownell, who are experienced in large multi-unit expansion, franchising, and operations. For information, please visit www.spinpizza.com.

###

Media contact:
Lauren Fasbinder
Fasbinder & Associates
913/ 685-0700

NEWS RELEASE

For release:
MONDAY, JULY 23, 2012

Media contact:
Lauren Fasbinder
Fasbinder & Associates
913/ 685-0700

SPIN! Neapolitan Pizza Offering Discount to Those Who Brave The Heat

"People Need a Pick-Me-Up in This Weather"

Community Bike Rides, Music on Patio Cancelled

KANSAS CITY, MO (July 23, 2012) A Crummy Weather Voucher good for 20% off dinner today through Thursday is expected to heat up business for SPIN!@ Neapolitan Pizza's five Greater Kansas City locations, despite the sizzling temperatures outside.

"We see people dragging into our restaurants in this heat and we think that they need a little pick-me-up," says SPIN! Neapolitan Pizza co-owner Gail Lozoff. "We think that this extreme heat qualifies as crummy weather every bit as much as a blizzard in the winter. We're hoping that the discount will raise spirits and make people happy."

This is the first time that SPIN! has offered Crummy Weather Vouchers during a heat wave. During record-setting blizzards two years ago, SPIN! disseminated Crummy Weather Vouchers to customers, who braved snowstorms to patronize the award-winning restaurant. With temperatures expected to be well over 100 degrees this week, Lozoff said that it seemed like a great idea to reward customers for venturing out in the hot weather.

The Crummy Weather Vouchers have been posted on SPIN!'s Facebook page, tweeted, and emailed to more than 32,000 patrons who have signed up to be members of the restaurant's SPIN! Club rewards program. The vouchers offer a 20 percent discount on food from 5 p.m. to closing. Recipients are encouraged to pass the coupons on to their family, friends, and co-workers.

Lozoff said that SPIN! also is cancelling its Monday, Wednesday, and Thursday evening bike rides because weather forecasts predict extremely high temperatures. Lozoff said

SCI0000254

she hopes the Crummy Weather Vouchers will cheer up the hundreds of cyclists who take part weekly in SPIN! Pizza Bike Rides and enjoy a 10 percent discount on food after the rides. The free, organized rides -- open to all ages and skill levels -- are sponsored by SPIN! Neapolitan Pizza, which hires experienced bicyclists to lead them. Last summer, some 6,586 SPIN! Bike Rides were taken.

In addition to cancelling its bike rides, SPIN! also cancels its Folk on the Patio series when the weather is too hot. Folk on the Patio features a rotating roster of local musicians who play all original songs from 7 to 9 p.m. Tuesdays during the summer on the patios at all five locations.

SPIN! Neapolitan Pizza has Greater Kansas City locations at 4950 Main in Kansas City, MO, 1808 N.W. Chipman Rd. in Lee's Summit, MO, 6541 W. 119th St. in Overland Park, KS, and 14230 W. 119th St. in Olathe, KS and at 9474 Renner Rd. in Lenexa, Ks. A sixth location is scheduled to open in Prairie Village, Ks. In addition, SPIN! has completed an agreement to develop 35 SPIN! restaurants in Southern California.

Since opening its first location in 2005, SPIN! has been awarded "best pizza" by many of Greater Kansas City's publications. SPIN! recently was named one of the "Rest of the 101 Best Restaurants" in the nation by top foodie website TheDailyMeal.com. Its Margherita Pizza was crowned one of the nation's best dishes of the year by a national restaurant magazine, and its architecture won Best of Show at the Mid America Design Awards.

SPIN!'s menu is created in collaboration with James Beard Award-winning chef Michael Smith. In addition to a variety of hand-spun traditional thin-and-bubbly crust, rustic whole wheat, and gluten-free stone fired pizzas, SPIN! serves an array of appetizers, soups, salads, signature Panini and Italian deli sandwiches, and gelato ice creams. All of

SPIN!'s soups, salad dressings, pizza toppings and ingredients are prepared daily from fresh produce and meats.

SPIN!'s pizza dough is made fresh every day using several types of flour including one specially imported from Italy. All the toppings -- such as mushrooms, caramelized

onions, tomatoes, artichokes, even chicken sausage and pancetta (Italian bacon) – are roasted each morning in a stone hearth oven. A variety of cheeses are hand grated. The menu features both traditional Pizza Rossa (red pizzas with crushed roma tomato base) and Pizza Bianca (white pizzas with roasted olive oil glaze).

SPIN! serves a variety of affordable premium wines priced well below traditional restaurant prices.

SPIN! Neapolitan Pizza is owned and operated by Gail and Richard Lozoff and Edwin Brownell, who are experienced in large multi-unit expansion, franchising, and operations. For information, please visit www.spinpizza.com.

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About SPIN! Neapolitan Pizza

Award-winning SPIN! Neapolitan Pizza is known for its exceptional, artisan food made from fresh ingredients without the gourmet price and its eclectic, affordable premium wines. SPIN! has been named best pizza by every major Greater Kansas City publication, one of the “Rest of the 101 Best Restaurants” in the nation by top foodie website TheDailyMeal.com, its Margherita Pizza was crowned one of the nation’s best dishes of the year by Restaurant Business magazine, and its architecture won Best of Show at the Mid America Design Awards. SPIN!’s menu is created in collaboration with James Beard Award-winning chef Michael Smith. Founded in 2005, SPIN! has four locations with two more under construction in the Greater Kansas City area and has announced its first franchise will be located in Southern California. This is the second national concept created by SPIN! co-owners Gail and Richard Lozoff and Edwin Brownell, who are experienced in large multi-unit expansion, franchising, and operations. www.spinpizza.com

NEWS RELEASE

For release:
TUESDAY, MAY 23, 2012

Media contact:
Lauren Fasbinder
Fasbinder & Associates
913/ 685-0700

SPIN! Neapolitan Pizza Opening Fifth Location on May 28

NATIONAL AWARD-WINNING RESTAURANT

KANSAS CITY, MO (May 23, 2012) – SPIN! Neapolitan Pizza will begin serving award-winning artisan food without the gourmet price at its fifth Greater Kansas City location beginning May 28. Known for its exceptional food made from fresh ingredients and its eclectic, affordable premium wines, the 3,500 square foot restaurant will offer seating for 100, a bar, and an outdoor patio that seats 48.

SPIN! Neapolitan Pizza's newest restaurant will open at 9474 Renner Blvd. in Lenexa, Ks. "This is a growing area and a great match for SPIN!," says co-owner Edwin Brownell. "Our new location is convenient to both residential areas and businesses that employ approximately 11,000 people. We look forward to becoming part of the neighborhood, serving those who have asked for a SPIN! in this area and new patrons."

Since opening its first location in 2005, SPIN!® has been awarded "best pizza" by many of Greater Kansas City's publications. SPIN! recently was named one of the "Rest of the 101 Best Restaurants" in the nation by top foodie website TheDailyMeal.com. Its Margherita Pizza was crowned one of the nation's best dishes of the year by a national restaurant magazine, and its architecture won Best of Show at the Mid America Design Awards.

SPIN!'s menu is created in collaboration with James Beard Award-winning chef Michael Smith. In addition to a variety of hand-spun traditional thin-and-bubbly crust, rustic whole wheat, and gluten-free stone fired pizzas, SPIN! serves an array of appetizers, soups, salads, signature Panini and Italian deli sandwiches, and gelato ice creams. All of SPIN!'s soups, salad dressings, pizza toppings and ingredients are prepared daily from fresh produce and meats.

(Page 1 of 3)

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SPIN!'s pizza dough is made fresh every day using several types of flour including one specially imported from Italy. All the toppings – such as mushrooms, caramelized onions, tomatoes, artichokes, even chicken sausage and pancetta (Italian bacon) – are roasted each morning in a stone hearth oven. A variety of cheeses are hand grated. The menu features both traditional Pizza Rossa (red pizzas with crushed roma tomato base) and Pizza Bianca (white pizzas with roasted olive oil glaze).

SPIN! serves a variety of affordable premium wines priced well below traditional restaurant prices.

SPIN! also is known for its unique community outreach programs including free weekly bike rides during the summer. Open to all ages and skill levels, the rides are led by experienced cyclists who emphasize safety. Bike ride participants and their dining companions enjoy a 10 percent discount on food after the rides.

SPIN! Neapolitan Pizza has locations at 4950 Main in Kansas City, Mo., 1808 N.W. Chipman Rd. in Lee's Summit, Mo., 6541 W. 119th St. in Overland Park, Ks., and 14230 W. 119th St. in Olathe, Ks. A sixth location is scheduled to open in the Corinth Square Shopping Center in Prairie Village, Ks. SPIN! also has completed an agreement to develop 35 SPIN! restaurants in Southern California.

The Lenexa location will be open from 11 a.m. to 9 p.m. Sunday through Thursday and from 11 a.m. to 10 p.m. on Friday and Saturday.

SPIN! is owned and operated by Gail and Richard Lozoff and Edwin Brownell, who are experienced in large multi-unit expansion, franchising, and operations.

For information, please visit www.spinpizza.com.

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About SPIN! Neapolitan Pizza

Award-winning SPIN! Neapolitan Pizza is known for its exceptional, artisan food made from fresh ingredients without the gourmet price and its eclectic, affordable premium wines. SPIN! has been named best pizza by every major Greater Kansas City publication, one of the "Rest of the 101

Best Restaurants” in the nation by top foodie website TheDailyMeal.com, its Margherita Pizza was crowned one of the nation’s best dishes of the year by Restaurant Business magazine, and its architecture won Best of Show at the Mid America Design Awards. SPIN!’s menu is created in collaboration with James Beard Award-winning chef Michael Smith. Founded in 2005, SPIN! has four locations with two more under construction in the Greater Kansas City area and has announced its first franchise will be located in Southern California. This is the second national concept created by SPIN! co-owners Gail and Richard Lozoff and Edwin Brownell, who are experienced in large multi-unit expansion, franchising, and operations. www.spinpizza.com.

SPIN! Neapolitan Pizza Partners with Nonprofit Connect; Offers Substantial Catering Discounts To More Than 500 Nonprofits

Kansas City, MO (Dec. 1, 2010) – SPIN! Neapolitan Pizza is launching an exclusive program with Nonprofit Connect to offer its members a 30 percent discount on catering and a reduced delivery fee within set geographic boundaries. The discounts are available to Nonprofit Connect members, which currently represent more than 500 nonprofit organizations.

Nonprofit Connect links the local nonprofit community to education, resources and networking opportunities so organizations can more effectively achieve their missions.

The partnership with Nonprofit Connect is the latest community outreach program from SPIN! Neapolitan Pizza, which supports a long list of local charities.

"We try to provide as much support as we can to local nonprofit organizations," says SPIN! Neapolitan Pizza co-owner Gail Lozoff. "Being active myself in a variety of charitable organizations, I see how appreciative staff and board members are when the meals are special. Through our partnership with Nonprofit Connect, their members receive a substantial discount on SPIN! catering services for any of their events or meetings."

In addition to the discounts, each person served will receive a SPIN! Free Pizza gift voucher good for either a free pizza or salad with the purchase of a pizza. If the person placing the order is a member of the SPIN! Club frequent diner program, they will personally be awarded the points and any rewards generated by the order.

Nonprofit organizations will have a variety of catering choices including SPIN!'s award-winning individual or full-size pizzas, deli sandwiches served as box lunches or on platters, salads, flatbreads with spreads, and Italian wedding cookies.

Nonprofit Connect's Executive Director Michelle Davis said she is thrilled to be able to bring this innovative cost-saving program to her organization's members. "Our partnership with SPIN! Neapolitan Pizza has the potential to save our members a

substantial amount of money. SPIN!'s commitment to our community and the potential savings our members could realize are greatly appreciated at any time. In today's economy, they mean even more," Davis says.

In addition to its catering operations, SPIN! Neapolitan Pizza has four area locations at 4950 Main in Kansas City, Mo, 1808 N.W. Chipman Rd. in Lee's Summit, Mo, 6541 W. 119th St. in Overland Park, Ks, and 14230 W. 119th St. in Olathe, Ks. Voted best pizza in Greater Kansas City by numerous publications, SPIN! is known for its exceptional, artisan food made from fresh ingredients without the gourmet price and its eclectic, affordable premium wines. In addition to its unique pizza, SPIN! offers a variety of appetizers, soups, salads, Paninis, deli sandwiches, and Italian gelato ice creams.

All of SPIN's toppings and ingredients are made from fresh produce and prepared daily. The pizza dough is made fresh every day using three types of flour including one specially imported from Italy. All the toppings – such as mushrooms, caramelized onions, tomatoes, artichokes, even chicken sausage and turkey breast – are roasted each morning in a stone hearth oven made especially for SPIN! A variety of cheeses is hand grated. The menu features both traditional Pizza Rossa (red pizzas with crushed roma tomato base) and Pizza Bianca (white pizzas with roasted olive oil glaze). Customers can choose between a menu of 17 signature pizzas, and an infinite variety of SPIN YOUR OWN! Pizzas. SPIN! also offers rustic whole wheat and gluten-free pizza.

SPIN! Neapolitan Pizza is owned and operated by Gail and Richard Lozoff and Edwin Brownell. For information, please visit www.spinpizza.com.

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Media contact:
Lauren Fasbinder
Fasbinder & Associates
913/ 685-0700

SPIN! Neapolitan Pizza Announces Plans to Open Lenexa Location

FIFTH SITE FOR LOCAL RESTAURANT VOTED BEST PIZZA IN K.C.

KANSAS CITY, MO (May 24, 2011) SPIN! Neapolitan Pizza announces plans to open its fifth Kansas City area location in the Patio 95 Shops, currently under development at 95th Street and Renner Road in Lenexa, Ks. Known for its award-winning artisan food without the gourmet price, SPIN! plans to open a 3,500 square foot restaurant in January 2012. The newest SPIN! will offer seating for 100, a bar, and an outdoor patio that seats 48.

SPIN! Neapolitan Pizza co-owner Edwin Brownell says the location in the new mixed use development, which will include retail and apartments, reflects the area's composition. "This is a growing commercial and residential area. Local businesses currently employ approximately 11,000 people and the new location is close to numerous neighborhoods," Brownell says. "It's a great match for SPIN! and we're pleased that we'll be so convenient for our many customers who have urged us to open in Lenexa."

Named the area's best pizza by Kansas City's major publications, SPIN! recently was listed among the "Rest of the 101 Best Restaurants" in the nation by TheDailyMeal.com, one of the most heavily visited "foodie" websites in the country.

SPIN! Neapolitan Pizza is known for its exceptional, artisan food made from fresh ingredients without the gourmet price and its eclectic, affordable premium wines.

SPIN!'s recipes are developed in collaboration with James Beard Award-winning chef Michael Smith. The restaurant's architecture won Best of Show at the Mid America Design Awards.

In addition to its unique thin-and-bubbly-crust pizzas, SPIN! offers rustic whole wheat crust and gluten-free pizzas, appetizers, soups, salads, Paninis, signature Italian deli sandwiches, and Italian gelato ice creams.

All of SPIN's toppings and ingredients are made from fresh produce and prepared daily. Even the salad dressings and soups are prepared fresh from scratch each morning.

The pizza dough is made fresh every day using three types of flour including one specially imported from Italy. All the toppings – such as mushrooms, caramelized onions, tomatoes, artichokes, even chicken sausage and turkey breast – are roasted each morning in stone hearth ovens made especially for SPIN! A variety of cheeses is hand grated. The menu features both traditional Pizza Rossa (red pizzas with crushed roma tomato base) and Pizza Bianca (white pizzas with roasted olive oil glaze).

SPIN! serves a rotating roster of premium wines at prices well below traditional restaurant prices with most bottles \$18 or less.

SPIN! also is known for its unique community outreach programs.

In addition to its catering operations, SPIN! Neapolitan Pizza currently has four Greater Kansas City locations at 4950 Main in Kansas City, Mo, 1808 N.W. Chipman Rd. in Lee's Summit, Mo, 6541 W. 119th St. in Overland Park, Ks, and 14230 W. 119th St. in Olathe, Ks.

The Lenexa site will be located in property under development by Price Brothers Development Company.

SPIN! is owned and operated by Gail and Richard Lozoff and Edwin Brownell, who are experienced in large multi-unit expansion, franchising, and operations.

For information, please visit www.spinpizza.com.

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Media contact:
Lauren Fasbinder
Fasbinder & Associates
913/ 685-0700

NEWS RELEASE

For release:
Tuesday, Nov. 22, 2011

Media contact:
Lauren Fasbinder
Fasbinder & Associates
913/ 685-0700

SPIN! Neapolitan Pizza Announces Plans to Open Sixth Location

VOTED BEST PIZZA BY EVERY
MAJOR PUBLICATION IN GREATER K.C.

KANSAS CITY, MO (Nov. 22, 2011) With its fifth location under construction, award-winning SPIN! Neapolitan Pizza has announced plans to open a sixth Kansas City area location. The 3,500 square foot restaurant will open in late 2012 or early 2013 at 8226 Mission Road in Prairie Village, Ks. The Corinth Square Shopping Center location will offer seating for 100, a bar that seats 9, an outdoor patio that seats 48 and ample parking for both diners and carry out customers.

SPIN! Neapolitan Pizza is known for its exceptional, artisan food made from fresh ingredients without the gourmet price and its eclectic, affordable premium wines. SPIN!'s recipes are developed in collaboration with James Beard Award-winning chef Michael Smith. The restaurant's architecture won Best of Show at the Mid America Design Awards. The Prairie Village restaurant will be similar in design and serve as a prototype for future locations.

SPIN! currently has stores throughout Greater Kansas City in both Missouri and Kansas. SPIN! Neapolitan Pizza co-owner Edwin Brownell says he believes the Corinth Square Shopping Center is a great fit for SPIN!. "We've had numerous requests from our guests for a Prairie Village location," Brownell says. "We are pleased to have found a location that will allow us to offer convenient access to those who live and work in the area."

Named the area's best pizza by Kansas City's major publications, SPIN! recently was listed among the "Rest of the 101 Best Restaurants" in the nation by TheDailyMeal.com, one of the most heavily visited "foodie" websites in the country.

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In addition to its unique thin-and-bubbly-crust pizzas, SPIN! offers rustic whole wheat crust and gluten-free pizzas, appetizers, soups, salads, Paninis, signature Italian deli sandwiches, and Italian gelato ice creams.

All of SPIN's toppings and ingredients are made from fresh produce and prepared daily. Even the salad dressings and soups are prepared fresh from scratch each morning.

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SPIN! serves a rotating roster of premium wines priced at \$18 a bottle, well below traditional restaurant prices.

SPIN! also is known for its unique community outreach programs.

In addition to its catering operations, SPIN! Neapolitan Pizza currently has four Greater Kansas City locations at 4950 Main in Kansas City, Mo, 1808 N.W. Chipman Rd. in Lee's Summit, Mo, 6541 W. 119th St. in Overland Park, Ks, and 14230 W. 119th St. in Olathe, Ks. A fifth location is currently under construction at 95th Street and Renner Road in Lenexa, Ks.

SPIN! is owned and operated by Gail and Richard Lozoff and Edwin Brownell, who are experienced in large multi-unit expansion, franchising, and operations.

For information, please visit www.spinpizza.com.

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SOUTH

THE MAGAZINE OF
SOUTH JOHNSON COUNTY

OF THE MOST FABULOUS WINNERS

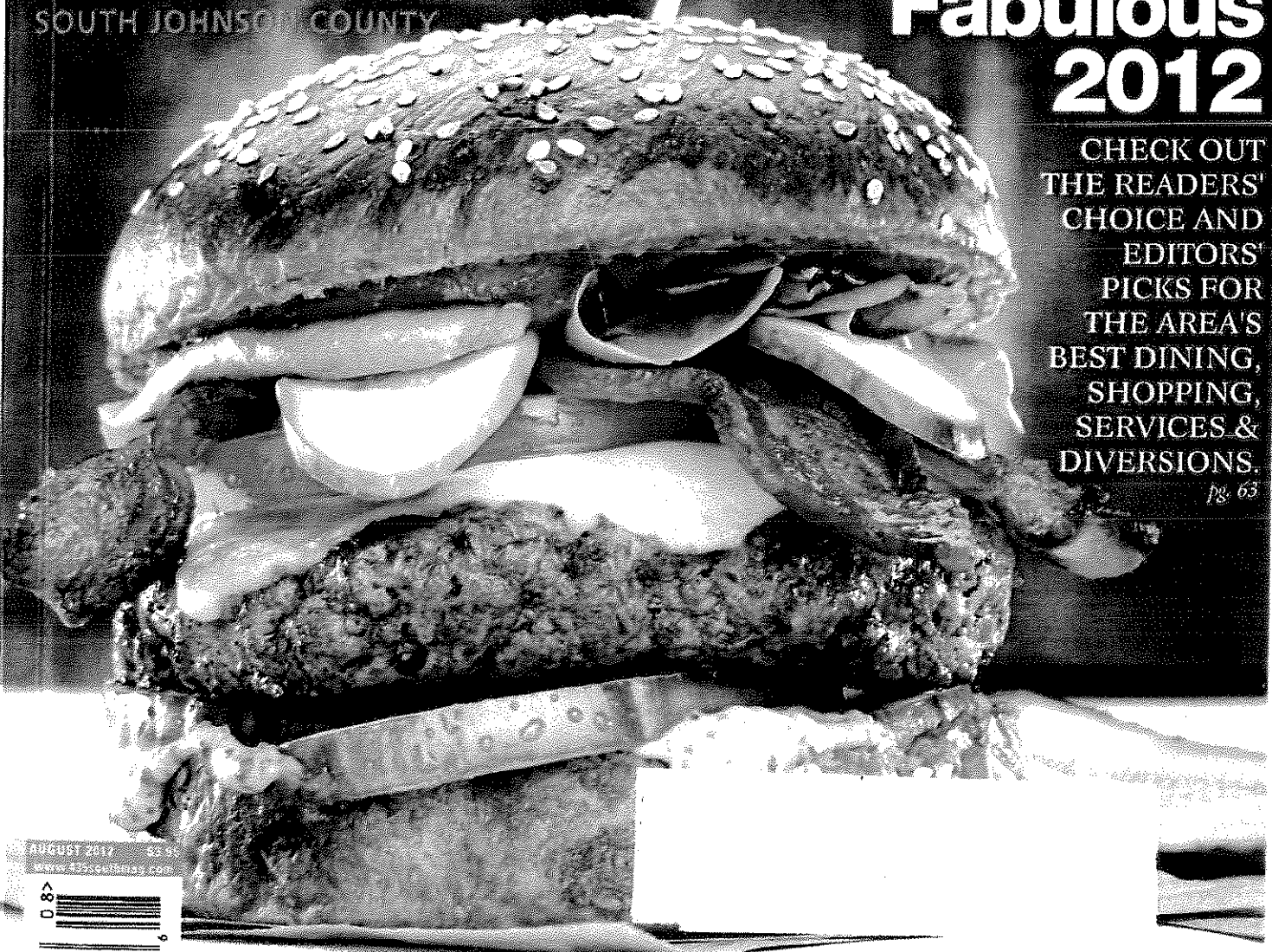
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Most Fabulous

Most Fabulous 2012

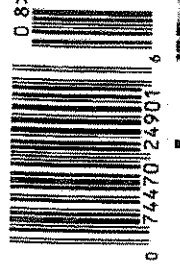
CHECK OUT THE READERS' CHOICE AND EDITORS' PICKS FOR THE AREA'S BEST DINING, SHOPPING, SERVICES & DIVERSIONS.

pg. 63



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WOLFGANG
PUCK
SPICES IT
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BILL KURTIS
SHARES HIS
KANSAS
PASSION

SCI0000282

MOST *Fabulous*

*Editors' Picks

We like to treat ourselves every now and then ... just a little self-reward. These are perfect mini-indulgences. Dive in.

Best Place To Drink A Glass Of Award- Winning Kansas wine Somerset Ridge Vineyard

Yup, we have award-winning wine from grapes grown right outside the city limits. This über-charming family-owned winery has a picture-perfect background for wine tastings and when you want to uncork yourself from the rat race.

(913) 491-0038
somersetridge.com
Somerset, Kan.

Best Insanely Delish Caramel Kansas City-made Oishii Studio Sweets

These rustically wrapped sweet nuggets of joy are indescribable, but we'll try: they coat your mouth in velvet, melt on your tongue and actually have layers of flavor. All that in a humble caramel. Available at Better Cheddar, Dean & DeLuca and other outlets.

Oishiistudio@hotmail.com

Best Dessert Destination André's Confiserie Suisse

Kansas City's sweet tooth has been satisfied for eons at this iconic confection haven. The menu is filled with chocolates, candies, cakes, tea cookies, tortes and pastries, all made in the Swiss tradition. The only problem with André's? What to choose, what to choose.

(913) 498-3440
andreschocolates.com
Hawthorne Plaza/Kansas City, Mo.

*EDITORS' PICK

Best Place to take the Kids for Dinner T-Rex Café

We love T-Rex Café for its surreal and fun atmosphere—let's face it, you can act like a kid here, too. Time-travel back millions of years ago with your kids—and eat dinner surrounded by pre-historic creatures from dinosaurs to mammoths. After dinner, visit the Build-A-Dino workshop or Paleo Zone. It's loud, but your kids will love you for it.

(913) 334-8888

trexcafe.com

The Legends

*EDITORS' PICK

Best House-Made Ketchup Martin City Brewing Co.

Right now, you might want to pay attention to this local joint with a delicious twist. Any bar that delivers a custom kraut, spicy aioli, a mean silky hummus and their own brand of flag-waving gourmet ketchup is, in our book, total genius.

(816) 268-2222

martincitybrewingcompany.com

Martin City

Pizza SPIN!

Hands down the best Neapolitan pizza around, we give this pie a blue ribbon. Now with five locations around Kansas City, this homegrown restaurant serves authentic, hand-tossed, swoony pizza, along with salads and gelato. We love SPIN! too, for its community karma—weekly bike rides, live music during the summer on their patios, even a fund-raising event where you can dine with your pooch. Mmm ... but it's the pizza that keeps us coming back.

(913) 451-7746

spinpizza.com

Overland Park/Olathe/Lenexa/and more!

*EDITORS' PICK

Best Salsa Cactus Grill

This is the thing about the salsa at Cactus Grill: it's not too hot, not too mild and not too sweet. It's so right that we could drink it straight from the bowl, but we bow to convention and dip chips and douse entrees with the stuff. Oké!

(913) 345-9933

josepeppers.com

Camelot Court

Barbecue Oklahoma Joe's Barbecue

In a city where barbecue is often regarded as sacred as Grandma's Sunday pot roast and sauces are as heatedly debated as some political issues, Oklahoma Joe's gets a lot of love. And with the new location at 119th and Roe, along with the Olathe store and original gas station joint on 47th St., we can have our Z-Man, fries and beans most anytime we want—except on Sundays, when OJ's rests and refuels the smoker.

(913) 338-5151

oklabomajoesbbq.com

Leawood/Olathe/47th St..



8/10/06 Kan. City Star G35
2006 WLNR 13810748

Kansas City Star (MO)
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August 10, 2006

Section: G

The Star Recommends The Star Recommends The Star Recommends The Star Recommends The Star Recommends

THE PLACE	WHAT'S IT LIKE?	EAT THIS	SMOKE?	COST
Bo Lings Zona Rosa 8670 N.W. Prairie View Road	The fifth location of the Richard and Theresa Ng dynasty has prime Zona Rosa site. (Re-viewed 2/9/06)	Lettuce wraps, pork pot stickers, sizzling black pepper beef and Beijing roasted duck. Try the Sho Chiku Bai Ginjo sake or coconut bubble tea.	No	\$12-\$30
Panda Café 927 N.E. Wood's Chapel Road Lee's Summit	Two menus available: One with typical Chinese dishes, the other, dishes from Singapore. (Reviewed 2/24/05)	Nasi lemak and the Singapore curry soft noodles are good introductions to the cuisine.	No	\$13-\$18

<p>Samurai Chef Japanese Steakhouse and Sushi Bar 12712 E. U.S. 40 Independence</p>	<p>Hoodless teppanyaki grills make diners feel less claustrophobic in space with Colorado lodge look. (Reviewed 1/13/05)</p>	<p>Try the Samurai seafood lovers, the teriyaki steak and Rainbow roll.</p>	<p>Smoking and non-smoking sections</p>	<p>\$17-\$39</p>
<p>Sung Son 4116 Pennsylvania</p>	<p>Whatever the weather or your health, this food will make you feel better.</p>	<p>Try the banh cuon rice crepes, then bowl of vermicelli with pork.</p>	<p>Smoking and non-smoking sections</p>	<p>\$18-\$23</p>
<p>Oklahoma Joe's Barbecue and Catering Shamrock Gas Station 3002 W. 47th Ave. Kansas City, Kan.</p>	<p>Gas station creates the initial buzz; the 'cue takes over from there. A second location is in Olathe.</p>	<p>Try the Carolina-style pulled pork sandwich, the ribs and the beans.</p>	<p>Smoking allowed</p>	<p>\$10-\$27</p>
<p>The American Restaurant 2450 Grand Blvd.</p>	<p>Executive chef Celina Tio mixes cuisines with ease, fashioning beautiful dishes for every sea-</p>	<p>Menu changes weekly. Examples: lobster in vanilla sauce and Georgia quail with</p>	<p>No</p>	<p>\$36-\$50</p>

THE PLACE	WHAT'S IT LIKE?	EAT THIS	SMOKE?	COST
	son.	black trumpet stuffing. Fabulous wine list.		
Bluestem 900 Westport Road	Colby and Megan Garrelts' cuisine is sophisticated and artful. Menu changes frequently; stellar presentation. (Reviewed 6/18/04)	Torchon of foie gras, chef's tasting menu and dessert sampler.	No	\$34-\$50
Korma Sutra 4113 Pennsylvania (816) 931-7775	Second location for the Baljit Singh family; the food at the Johnson County site is just as wonderful. (Reviewed 6/30/05)	Start with chicken samosas, then feast on butter chicken, yellow dal, lamb saag. Wonderful masala chai.	No	\$15-\$24
Blue Nile 20 E. Fifth St.	Wonderfully flavored Ethiopian food prepared by Selam and Daniel	Start with the sambusa appetizers, then order a combination platter with collard	No	\$12-\$18

	Fikru.	greens, red lentils, doro watt chicken and lamb. Use injera to eat with hands.		
Pizza 51 5060 Oak St.	Former garage is now great pizza joint, strategically situated near UMKC.	Veggie Delight slice, cheese slice, calzones.	Smoking on patio only	\$4.50-\$8
PotPie 904 Westport Road	John Williams and Sarah Ponak saw dreams come true. (Reviewed 3/12/04)	Try the chicken liver pate, pan-roasted chicken or any of the fish entrees.	No	\$18-\$30
Spin! Neapolitan Pizza 6541 W. 119th St., Overland Park (913) 451-SPIN	Cool concrete and cinder block space with 600-degree oven serves awesome, thin-crust pizzas.	Try the chicken sausage and gorgonzola pie or spinach and roasted garlic version. The pepperoni ain't bad either. Terrific house salads and real Italian gelatos.	No	\$10-\$15

Stroud's Restaurant 5410 N.E. Oak Ridge Drive Kansas City, North	Sadly, we're down to just one. Stroud's. Happily, the chicken is still worth the wait.	Pan-fried chicken, homemade mashed potatoes and gravy, and cinnamon rolls are the hallmarks here.	No	\$12-\$30
Woodswether Cafe 1414 W. Ninth St.	Jerry Naster's new place sports a new mural, smoking and nonsmoking rooms and a long counter.	Homemade chili, hot roast-beef sandwiches, real french fries and made-from-scratch pies and cakes.	No	\$7-\$12
Brio Tuscan Grille 502 Nichols Drive	Two-story chain restaurant fits right in on Plaza.	Beef carpaccio is one of best deals in town. Gorgonzola-cru sted steak comes with fabulous mashed potatoes.	Smoking in bar and lounge and on outdoor terraces	\$24-\$40
The Copa Room 3421 Broadway	Kathy Fiorella, called Nonni by her grandchildren, uses family recipes at this	On the must-have list: meatballs, lasagna and chicken spiedini. Save room	Smoking allowed	\$20-\$36

	restau- rant/lounge. (Reviewed 11/11/04)	for the cheesecake.		
Fronzizi's Ristorante 4558 Main St.	For almost six years, executive chef Linda Duerr has kept Fronzizi's on the short list of KC's top restau- rants. (Re- viewed 11/3/05)	Try her wood-fired pizzas, lob- ster risotto, osso buco. Award-winn ing wine list; try the Tommasi valpolicelli ripasso.	Smoking	\$30-\$50
Marrakesh Café 7528 W. 119th St. Overland Park	Mustapha Alhiane prepares almost eve- rything from scratch at his nonde- script strip mall buffet.	Fabulous baba ghannouj, falafel and harrira soup. Hot choices change fre- quently.	No	\$14
Tarahumara 10001 W. 87th St. Overland Park (913) 403-9211	Magdalena Meza and Fred Garcia use her fam- ily recipes at this JoCo strip mall site.	Queso fundido, shredded pork burri- tos and chile rojo con carne de puerco.	No	\$12-\$16

THE

WHAT'S IT

EAT THIS

SMOKE?

COST

PLACE	LIKE?			
1924 Main 1924 Main	Chef Rob Dalzell's handsome space in Rieger Building is a hot spot on the dining scene. (Reviewed 1/6/05)	Two and three-course , prix fixe menu. Wine pairings are nice idea.	No	\$36-\$60
Bonefish Grill 6334 N. Lucerne (816) 746-8179	St. Petersburg-based seafood chain delivers a variety of grilled and sauteed fish.	Bang Bang shrimp and calamari appetizers, grouper piccata, and Key lime pie are highlights.	Smoking in separate bar only	\$20-\$36
Café Sebastienne Kemper Museum of Contemporary Art 4420 Warwick	Contemporary art adorns walls.	Weekly menu is always seasonal. Any seafood dish, pizza du jour and chocolate budino cake always stellar.	No	\$30-\$42
Circe 1715 W. 39th St.	Nathan Feldmiller runs the show here. Some dishes already have	Duck breast club, Portuguese grilled sardines, and flourless	No smoking;	\$25-\$35

	legendary status. (Reviewed 9/3/04)	chocolate cake with caramel crème anglaise and pistachio brittle.		
40 Sardines 11942 Roe Overland Park	Michael Smith and Debbie Gold maintain their high standards at their chic strip mall restaurant. (Reviewed 8/11/05)	Grilled fresh sardines, steamed mussels, soft shell crabs and lemon meringue pie highlight the seasonal menu. Fabulous wine and cocktail list.	Smoking	\$25-\$40
InterContinental (formerly the Fairmont) 401 Ward Parkway	Afternoon tea is served in the Oak Room, with a lovely view of the Country Club Plaza. (Reviewed 11/11/05)	There are three tea options: the Traditional, the Fairmont and the Diplomat. All teas come with tiny sandwiches, fresh strawberries and pastries.	No	\$24-\$34
Macaluso's 1403 W. 39th St.	Bigger than life restaurateur Tom Macaluso has an or-	On the must-try list: crab cakes, rack of lamb, ma-	No	\$25-\$40

	nery sense of humor. Check out the wind-up toys at the bar.	nicotti and double pork chop.		
MelBee's 6120 Johnson Drive Mission (913) 262-6121	Lloyd Boothe brings prix fixe and small plates to Johnson Drive. Piano player sings show tunes on baby grand.	Choose either a 4- or 5-course meal and pick and choose from changing menu. Try the mussels, the duck confit, the seared swordfish.	No	\$35-\$85
The Peach Tree Restaurant 1512 E. 18th St.	Vera Willis knows fried chicken. This upscale-casual soul food eatery is the first restaurant in the 18th and Vine District. (Reviewed 3/20/04)	Superb ribs, collard greens, fried chicken and sweet potato pie.	No	\$21-\$40
Room 39 1719 W. 39th St. (816) 753-3939	Ted Habiger and Andrew Sloan reunite after their days at Café Alle-	Lunch and Saturday breakfasts include weekly specials and	No	\$13-\$18

gro. Local and seasonal is their M.O.

menu choices like wild salmon over olive mashed potatoes. Save room for an affogato.

Sienna Bistrotro 303 W. 10th St.	A pre-theater downtown dining spot. (Reviewed 4/28/05)	Gnocchi in a gorgonzola sauce, followed by tri-stuffed ravioli. Pair with Fife Redhead Red.	No	\$26-\$38
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SORedux 549 Gillis	Pete Peterman's reincarnation of Sour Octopus is a 7-9 course, prix fixe menu. Optional wine pairings available. Reservations required. (Reviewed 3/9/06)	Dinner only, with a menu that changes daily. Optional course of lobster and foie gras. Gratuity included in price.	No	\$38-\$62
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Ted's Montana Grill 1713 Village West Parkway	Three locations of chain started by CNN founder Ted Turner. (Reviewed	Pair a Montana margarita with bison tenderloin filet and sides of garlic	No	\$18-\$42
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6/8/06) mashed po-
tatoes and
creamed
spinach.

Restaurants listed received at least three stars for food from The Star's critics. Reviews from repeat visits, but performance is subject to change.

Cost rating is the price range of an entrée, drink and tip

<p>Matadors 1815 W. 39th St.</p>	<p>Former Café Allegro space finds new life as Spanish food and salsa music emporium. (Reviewed 2/10/05)</p>	<p>Order the ceviche, garlic shrimp, carne a la piedra and seafood paella.</p>	<p>Small smoking section and smoking at bar</p>	<p>\$25-\$35</p>
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Cost rating is the price range of an entrée, drink and tip

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--- INDEX REFERENCES ---

INDUSTRY: (Restaurants & Food Service (1RE91); Food & Beverage Production (1FO79); Agriculture, Food & Beverage (1AG53))

REGION: (Kansas (1KA13); Pennsylvania (1PE71); Montana (1MO88); USA (1US73); Southeast Asia (1SO64); Americas (1AM92); North America (1NO39); Far East (1FA27); Asia (1AS61); Singapore (1SI94); Eastern Asia (1EA61))

Language: EN

OTHER INDEXING: (Bo Lings; Zona Rosa; Theresa Ng; Zona Rosa; Sung Son; Celina Tio; John Williams; Kathy Fiorella; Linda Duerr; Magdalena Meza; Fred Garcia; Michael Smith; Debbie Gold; Tom Macaluso; Lloyd Boothe; Vera Willis; Andrew Sloan; Ted Turner) (10TH ST; 119TH ST; 18TH; 18TH ST; 39TH ST; 87TH ST; AMERICAN RESTAURANT; BALJIT SINGH; CHEF ROB DALZELL; CNN; COLORADO; CONTEMPORARY; CONTEMPORARY ART; COUNTRY CLUB; DIPLOMAT; EAT; FAIRMONT; JOCO; KC; NE OAK RIDGE; NW PRAIRIE VIEW; NINTH ST; PEACH TREE RESTAURANT; RESTAURANT; REVIEWED; RICHARD AND THERESA NG; SHO CHIKU BAI GINJO; SOUR OCTOPUS; ST; STAR; STAR RECOMMENDS; TERRIFIC HOUSE; TOMMASI; UMKC) (6334 N. Lucerne; Afternoon; An-

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June 21, 2007

Section: G

The Star Recommends The Star Recommends

THE PLACE	WHAT'S IT LIKE?	EAT THIS	SMOKE?	COST
Bo Lings Zona Rosa 8670 N.W. Prairie View Road	The fifth location of the Richard and Theresa Ng dynasty has prime Zona Rosa site. (Reviewed 2/9/06)	Lettuce wraps, pork pot stickers, sizzling black pepper beef and Beijing roasted duck. Try the Sho Chiku Bai Ginjo sake or coconut bubble tea.	No	\$12-\$30
Panda Caf?? 927 N.E. Wood's Chapel Road Lee's Summit	Two menus available: one with typical Chinese dishes, the other, dishes from Singapore. (Reviewed 2/24/05)	Nasi lemak and the Singapore curry soft noodles are good introductions to the cuisine.	No	\$13-\$18

<p>Samurai Chef Japanese Steakhouse and Sushi Bar 12712 E. U.S. 40 Independence</p>	<p>Hoodless teppanyaki grills make diners feel less claustrophobic in space with Colorado lodge look.</p>	<p>Try the samurai seafood lovers, the teriyaki steak and rainbow roll.</p>	<p>Smoking and non-smoking sections</p>	<p>\$17-\$39</p>
<p>Fiorella's Jack Stack 4747 Wyandotte</p>	<p>Country Club Plaza site brings 'cue to shoppers, tourists and natives alike.</p>	<p>Try the Poor Russ sandwich, the beans and the crown prime beef ribs.</p>	<p>Smoking in bar only</p>	<p>\$12-\$40</p>
<p>Oklahoma Joe's Barbecue and Catering Shamrock Gas Station 3002 W. 47th Ave. Kansas City, Kan.</p>	<p>Gas station creates the initial buzz; the 'cue takes over from there. A second location is in Olathe.</p>	<p>Try the Carolina-style pulled pork sandwich, the ribs and the beans.</p>	<p>Smoking allowed</p>	<p>\$10-\$27</p>
<p>The American Restaurant 2450 Grand Blvd.</p>	<p>James Beard Award-winning executive chef Celina Tio mixes cuisines with ease, fash-</p>	<p>Menu changes weekly. Examples: lobster in vanilla sauce and Georgia</p>	<p>No</p>	<p>\$36-\$50</p>

	ioning beautiful dishes for every season.	quail with black trumpet stuffing. Fabulous wine list.		
Benton's Steak and Chop House	The food matches the view at Benton's on the 20th floor of the Westin Crown Center. (Reviewed 8/31/06)	Crab bisque, crab Rangoon, tournedos with crab beurre blanc.	No smoking	\$35-\$50
Phillips Chophouse 106 W. 12th St., 816-221-9292	Marshall Roth has been named the new chef.	Look for the menu to change.	No	\$40-\$52
Korma Sutra 4113 Pennsylvania 816-931-7775	Second location for the Baljit Singh family; the food at the Johnson County site is just as wonderful.	Start with chicken samosas, then feast on butter chicken, yellow dal, lamb saag. Wonderful masala chai.	No	\$15-\$24
Blue Nile 20 E. Fifth St.	Wonderfully flavored Ethiopian	Start with the sambusa appetizers,	No	\$12-\$18

	food prepared by Selam and Daniel Fikru.	then order a combination platter with collard greens, red lentils, doro watt chicken and lamb. Use injera to eat with hands.		
Spin! Neapolitan Pizza 6541 W. 119th St., Overland Park 913-451-SPIN	Cool concrete and cinder block space with 600-degree oven serves awesome, thin-crust pizzas.	Try the chicken sausage and gorgonzola pie or spinach and roasted garlic version. Terrific house salads and real Italian gelatos.	No	\$10-\$15
Stroud's Restaurant 5410 N.E. Oak Ridge Drive Kansas City, North	Sadly, we're down to just one Stroud's. Happily, the chicken is still worth the wait.	Pan-fried chicken, homemade mashed potatoes and gravy and cinnamon rolls are the hallmarks here.	No	\$12-\$30
Woodswether Cafe 1414 W. Ninth St.	Jerry Naster's new place sports a new mural, smoking and	Homemade chili, hot roast-beef sandwiches, real french	No	\$7-\$12

	nonsmoking rooms and a long counter.	fries.		
Tarahumara 10001 W. 87th St. Overland Park 913-403-92 11	Magdalena Meza and Fred Garcia use her family recipes at this JoCo strip mall site.	Queso fundido, shredded pork burritos and chile rojo con carne de puerco.	No	\$12-\$16
Bonefish Grill 6334 N. Lucerne 816-746-81 79	St. Petersburg-based seafood chain delivers a variety of grilled and sauteed fish.	Bang Bang shrimp and calamari appetizers, grouper piccata, and Key lime pie are highlights.	Smoking in separate bar only	\$20-\$36
Caf?? Sebastienne Kemper Museum of Contemporary Art 4420 Warwick	Contemporary art adorns walls.	Weekly menu is always seasonal. Any seafood dish, pizza du jour and chocolate budino cake always stellar.	No	\$30-\$42
Em Cham as	Waiters carve meats tableside at	An all-you-can-eat Brazilian	No smoking	\$34.95 prix fixe buffet

	<p>this handsome glass and limestone restaurant in the Tuileries. (Reviewed 5/17/07)</p>	<p>churrascaria, with gourmet bar and up to 14 kinds of wood-grilled meats.</p>		
<p>40 Sardines 11942 Roe Overland Park</p>	<p>Debbie Gold maintains her high standards at her chic strip mall restaurant.</p>	<p>Grilled fresh sardines, steamed mussels, soft shell crabs and lemon meringue pie highlight the seasonal menu. Fabulous wine and cocktail list.</p>	<p>Smoking</p>	<p>\$25-\$40</p>
<p>Hereford House 8661 N. Stoddard Ave., Kan- sas City, North 816-584-90 00</p>	<p>Rod Anderson's Zona Rosa steakhouse is his newest.</p>	<p>Dry-aged beef from Nebraska is table knife tender. Try the steak Oscar or black and bleu steak. Nice wine list.</p>	<p>Bar only</p>	<p>\$35-\$50</p>
<p>MelBee's 6120 John- son Drive Mission 913-262-61 21</p>	<p>Lloyd Boothe brings prix fixe and small plates to Johnson</p>	<p>Choose either a 4- or 5-course meal and pick and choose from</p>	<p>No</p>	<p>\$35-\$85</p>

	Drive. Piano player sings show tunes on baby grand.	changing menu. Try the mussels, the duck confit, the seared swordfish.		
Room 39 1719 W. 39th St. 816-753-3939	Ted Habiger and Andrew Sloan reunite after their days at Caf?? Allegro. Local and seasonal is their M.O.	Serving breakfast, lunch and dinner Mondays through Saturdays. Menu changes weekly.	No	\$20-\$30
Shields Manor Bistro 121 Main St., Platte City,	Max and DeDe Shields welcome guests into their Platte City home three nights a week.	Start with DeDe's blue cheese shrimp appetizer. Finish with Max's Platte County Black Bottom pie. Wonderful peppercorn encrusted filet in	No	\$35-\$45
Sienna Bistro 303 W. 10th St.	A pre-theater downtown dining spot.	Gnocchi in a gorgonzola sauce, followed by tri-stuffed ravioli. Pair with Fife Redhead	No	\$26-\$38

Red.

Swizzle 7100 Wornall Road	Ryan Torpey's menu is as aromatic as it is flavor- ful.	Scallop and potato ravi- oli and saf- fron risotto with a pork shank high- light a short but com- prehensive menu.	No smoking until after dinner ser- vice	\$30-\$45
Ted's Mon- tana Grill 1713 Vil- lage West Parkway	Three loca- tions of chain started by CNN founder Ted Turner.	Pair a Mon- tana marga- rita with bison ten- derloin filet and sides of garlic mashed po- tatoes and creamed spinach.	No	\$18-\$42
Trezo Mare 4105 N. Mulberry Drive	Gorgeous Briarcliff Village site	Michael Peterson is back in the kitchen, fire-grilling seafood. Try the harissa-rubb- ed salmon skewers and tagine for two.	Smoking in bar only	\$35-\$55

Brio Tuscan Grille 502 Nichols Drive	Two-story chain restaurant fits right in on Plaza.	Beef carpaccio is one of best deals in town. Gorgonzola-cru sted steak comes with fabulous mashed potatoes.	Smoking in bar and lounge and on outdoor terraces	\$24-\$40
1924 Main 1924 Main	Chef Rob Dalzell's handsome space in Rieger Building is a hot spot on the dining scene. (Reviewed 1/6/05)	Two and three-course , prix fixe menu. Wine pairings are nice idea.	No	\$36-\$60
Bluestem 900 Westport Road	James Beard award winner Colby Garrelts' cuisine is sophisticated and artful. Menu changes frequently; stellar presentation. (Reviewed 6/18/04)	Torchon of foie gras, chef's tasting menu and dessert sampler.	No	\$34-\$50
The Copa Room 3421	Kathy Fiorella,	On the must-have	Smoking allowed	\$20-\$36

Broadway	called Nonni by her grandchildren, uses family recipes at this restaurant/lounge. (Reviewed 11/11/04)	list: meatballs, lasagna and chicken spiedini. Save room for the cheesecake.		
The Peach Tree Restaurant 151 2 E. 18th St.	Vera Willis knows fried chicken. This upscale-casual soul food eatery is the first restaurant in the 18th and Vine District. (Reviewed 3/20/04)	Superb ribs, collard greens, fried chicken and sweet potato pie.	No	\$21-\$40
PotPie 904 Westport Road	John Williams and Sarah Ponak saw dreams come true. (Reviewed 3/12/04)	Try the chicken liver pate, pan-roasted chicken or any of the fish entrees.	No	\$18-\$30
Fronzizi's Ristorante 4558 Main St.	Executive chef Linda Duerr has kept Fronzizi's on the short list of KC's top restau-	Try her wood-fired pizzas, lobster risotto, osso buco. Award-winning wine list; try the	Smoking	\$30-\$50

rants. (Re-
viewed
11/3/05)

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Restaurants listed received at least three stars for food from The Star's critics. Reviews from repeat visits, but performance is subject to change.

Cost rating is the price range of an entr??e, drink and tip

--- INDEX REFERENCES ---

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March 8, 2011

What's in a name? For businesses, just about everything
JOYCE SMITH
The Kansas City Star

A Kansas City coffee and sandwich shop named after a Native American word and a New Orleans street?

What was the owner thinking?

Most Kansas Citians didn't know what to make of Tchoupitoulas, much less how to say it (chop-a-TOO-lus) or spell it so they could look it up.

The business didn't last two years at its Crossroads Arts District spot, now filled by the transparently named Tannin Wine Bar & Kitchen.

What's in a name? When it comes to a business it better be a whole lot more than something that smoothly rolls off your tongue. A name is not only what the company says it is, it's what the customer thinks it is, branding experts say.

"Your brand name is your permanent media," said David Placek, president and founder of Lexicon Branding Inc. of Sausalito, Calif., which created some of the country's hottest brand names, including BlackBerry, Pentium, Swiffer and OnStar. "It's intellectual property, and you want to protect it just like we protect our homes."

The right stuff

Ideally, a business moniker should be memorable and distinctive enough to set it apart from its competitors. It should say something about the company's product or service, should simplify the shopper's selection process, and perhaps even engage them emotionally, branding experts say.

Business names also should be easy to spell — especially in this day of Google searches — and easy to trademark, and work well in the company's logo, signs and letterhead.

"They should be distinctive, relevant in the category but unexpected," Placek said. "Small businesses make an effort to be clever, but it's all about starting a conversation. The name is the first line of a story. It doesn't have to be creative or clever, but it has to be interesting."

Branding experts tend to start by identifying the business.

What do you do you offer that your competitors don't? What do you do better than your competitors, and how might you express that? Why would consumers want to do business with you? What words would you use to describe the product or service? What's the company's personality? Who are your potential customers?

Then they look at competitors' names and try for something that will set the new company apart.

"You need a clear understanding of what your brand is. Get it down to a small list," said Kristin Wing , principal with AccelerAction, an Overland Park company that focuses on marketing, brand development and public relations for professional services firms. "If you can zero in on the keywords that describe how your business is different, they can be clues to coming up with a name."

Is there a story behind the name you've chosen? The name AccelerAction conveys "accelerate" business by "action" strategies, Wing said.

"When we introduce the firm name, we are then asked, 'What? What do you do?' which is terrific because it gives us the opportunity to explain in further detail," Wing said.

Professional services firms — law firms, doctor's offices and the like — tend to have the partners' names in the title. Not New Horizons LLC . The Kansas City environmental engineering and remediation firm picked the name when it opened in mid-2007 partly because the owners wanted a new start for themselves and their clients.

"We were stuck in our careers and we needed something new, and our clients needed something new," said Stephanie Isaacson , president. "We can also tell our story. When someone says, 'What is New Horizons?' I say: 'It's 360 degrees of new environmental solutions. You don't have to call several companies. You can just call one.'"

The owners of the new Coal Vines restaurant on the Country Club Plaza licensed the name from its creator — "coal" for the wood-fired pizza and "vines" for the wine list.

"I don't find it clever or cute, but it's memorable. 'What's going on here?' It's not how most restaurants sound or look," said Placek of Lexicon Branding.

Nationally, the Gap got its moniker in 1969 when the founders opened their first store in San Francisco and played off the "generation gap" separating parents and their teenage children. Sister company Banana Republic's founders searched the world for travel clothing before opening their first shop.

In recent years local entrepreneurs also have tried out such titles as Gawdawfull Productions , Don't Tell Anybody, Church Clothes, Goin' Postal, Heads Will Roll Sound, Partners in Grime, Handy Woman Not Handyman, Honey Do Handyman Service, Wunda Dog, Here's to Your Success, Sweet Savour Bar-B-Q, A Silk Purse, and Flip Ya Wig Records — with varying levels of success.

One-person brands

The ups and downs of identifying with one person were shown by Martha Stewart . Her name was enough to send the company stock soaring during an initial public offering, then sinking when she was sentenced to prison in an insider-trading case, then back up again once she was back in the boardroom.

In Kansas City, Michael Smith's investors pushed him to put his name in the title of his restaurant — maybe Michael's

or Smith's or Michael Smith's. The upscale restaurant opened in the Crossroads in 2007 as Michael Smith .

"It wasn't my first choice, but they said they were investing in me so they wanted at least part of my name in the title," said Smith, a winner of the James Beard Award. "But there are inherent issues; certainly it looks of egotism."

When the owner's name is over the door, customers also expect him to be around and available at all times, so delegating jobs or even taking a night off isn't easy. Smith took a different tack with his second restaurant, next door to Michael Smith . He chewed on such hearty and saucy names as Robusto and Sugo before selecting Extra Virgin, a name he thought would work with a hip Crossroads crowd. And more conservative customers would simply be reminded of top-grade olive oil.

A family name also can succeed, as Tivol has in the local jewelry business since 1910 — especially if the family has a personable spokesman and builds a reputation for quality.

Not too exotic

When Maggie Goldsborough wanted to take her Mairead Design home-based business into a retail location she planned to keep Mairead (Gaelic for Margaret) in the title. But she reconsidered after talking with retail consultant Lori Scott Pemberton , owner of Square Foot Retail Consulting in Overland Park. "Mairead" wouldn't mean much to potential customers driving by. Goldsborough also considered Regrets Only, but nixed it because it sounded too negative.

"I needed a name that signified what I did. 'Salutations' can cover a broad spectrum of things," said Goldsborough, who opened Salutations by Mairead Design in Briarcliff Village in late 2009, keeping the Mairead for her shift from home-based to retail. The shop sells fine stationery, invitations, boxed note cards and gifts.

"I think it's a very positive name, an upscale name that tells people exactly the type of store it is going to be before they walk in," Scott Pemberton said. "The name doesn't have to be literal but set the tone of what the business is."

If the name has less specific meaning, operators also can add a tagline to sum up the brand or product, such as Brookside's new Element — Wellness Spa Studio.

Grab the map

But some entrepreneurs simply pull out an atlas when naming their operations.

In Kansas City you can eat at Texas Roadhouse (which originally opened in Clarksville, Ind.), California Pizza Kitchen (which sells flavors from Thai to Jamaican jerk), Oklahoma Joe's Barbecue (actually founded in Stillwell, Okla.), and Kentucky Fried Chicken (or the more svelte sounding KFC).

You can also shop at California Closets, New York & Co. or Nebraska Furniture Mart, and get a pedicure at California Nails.

"Jayhawk" works well for Lawrence-based businesses, as does "Tiger" for those Columbia, Mo., operations. But what if those companies later want to expand into opposing team markets?

"Work local but think global, think about where you want to be," said Jon Stephens , president of Rockhill Strategic LLC , a Kansas City branding and communications consulting firm. "If that is eventually going online, going outside the city or even neighborhood, does that make sense?"

Easy does it

When it comes to company names, don't make your customers work too hard, branding experts advise.

But even they may overestimate the public.

Kansas Citians sometimes confuse Fritz's Railroad Restaurants (the ones with food coming on little train tracks) with Fritz's Chili (famous for, what else, chili).

Some people referred to the former Venue restaurant as "Vanew" and stumbled over the spelling of Raoul in Raoul's Velvet Room in Overland Park. Some Salutations by Mairead Design customers are stumped spelling Salutations before they even try to take on Mairead.

Ruth's Chris Steak House can be more of a mouthful than a bite of its thick steaks. When Ruth Fertel bought New Orleans' Chris Steak House in 1965 she agreed she wouldn't relocate it under the same name. That wasn't a problem until the original location burned down. Fertel moved the restaurant a few blocks and put her name in front of Chris. Now customers across the country just call it Ruth's Chris.

Adams Dairy Bank in Blue Springs sometimes has to explain to callers that it isn't a dairy, just on the site of a former dairy, said David Chinnery , bank president and chief executive. But the cow image is now a big part of its brand — from the cowbell by the front door to its "News and Udder Things" newsletter to its "Who's your cash cow?" billboards to its debit cards with a photo of an old dairy barn.

"We love it. It kind of differentiates us from other banks," Chinnery said. "Three words tell it all: Our location — they know we are not in One Kansas City Place. And what we are about — a country bank that happens to be located in Blue Springs."

Check it out

Once owners zone in on a name, they need to make sure it's available.

Short of hiring an attorney or a branding firm they can do a Google search and check the U.S. Patent Trademark Office website at www.uspto.gov If the name is similar to one in the same industry they probably won't be able to get a trademark. Register.com will show which Internet domain names are available.

Attorneys can do a more extensive search. Spending a little on the front end is much more cost-effective then fighting a later lawsuit.

"We like to get them at the beginning. But sometimes they are already married to a particular name," said Greg Kratofil Jr. , who specializes in intellectual property for Polsinelli Shughart PC .

Sprinkles Cupcakes of Beverly Hills, Calif., has fought the Sprinkles Yogurt chain in Philadelphia, which argued that the name Sprinkles was too generic to be trademarked. McDonald's has waged many wars to protect its name, including trying to stop an Indian restaurant from calling itself McCurry.

Attorneys also can help make sure the business isn't a victim of "typosquatting," also called URL hijacking. It takes advantage of input errors by Internet users, leading them to alternative websites owned by a competitor or charging a fee to direct them to the correct website.

It cost one local company about \$5,000 to get control of 10 wrong spellings of its names, Kratofil said. He would have locked those domain names up in advance for just a few dollars a year, along with three or four similar domain names.

Companies considering a global marketplace also might want to make sure the name translates into other cultures.

"If you're releasing a name on a global scale and wonder what the name of the business might translate to in other languages, ask a translation expert. Better yet, find a native speaker who not only understands how to translate the word, but also knows the social context in which a word is used," said Wing of AccelerAction. "And remember that some words, especially in Spanish, have different connotations and meaning depending upon which Spanish-speaking country you are in."

Stephens also recommends checking the secretary of state's office for both the corporate name and DBA (doing business as) names. In the metro area, businesses might want to check with both the Kansas and Missouri secretaries of state.

"Branding firms can help select the name and then develop the complete brand around it, keeping the company's vision at the core," Stephens said. "All fonts, logos, colors and interiors should reinforce and reflect the brand promise and not be at odds."

Some of Stephens' favorite local DBAs: **Spin! Neapolitan** Pizza (simple, clean and easily shortened to just Spin), the Country Club Plaza (iconic heritage brand that has grown and evolved), Populous (formerly HOK, a unique name for a unique sports architecture company), The Roasterie (immediately says coffee but in a savvy way that also implies fresh), and Sprint (clean name that conveys speed and efficiency).

Wing loves the story of Three Dog Bakery, where the founders set out to create not a business but a healthy treat for their three dogs.

"What a great way to talk about your passion for your business," Wing said.

And she noted that Story, a restaurant opening soon in Prairie Village, "linked its brand with something we can identify with: Most of the precious moments in our lives revolve around a meal."

How to name your company • How does the name sound?

- How does it look in print?

- What kind of emotion or feeling does it bring? If your customer will be a teenage girl, what words/emotions will appeal to them? Maybe words like "girlz" or "diva."

Source: AccelerAction

--- INDEX REFERENCES ---

COMPANY: TEXAS ROADHOUSE OF TEXAS LLC; URL PHARMA INC; KFC LTD; SUCCESS RESOURCES GLOBAL LTD; MCDONALDS CORP; MCDONALDS; VENUE; SPRINT BIOSCIENCE AB; COUNTRY CLUB (INDIA) LTD; SPRINT COMMUNICATIONS COMPANY LP; COUNTRY CLUB TRUST COMPANY NA; SUCCESS CORP; TEXAS ROADHOUSE HOLDINGS LLC; GAP ASSET MANAGEMENT; BROOKSIDE CAPITAL PARTNERS INC; MCDONALDS USA LLC; SUCCESS FINANCE LTD; RUTHS HOSPITALITY

GROUP INC; NEBRASKA FURNITURE MART INC; UNIVERSITAT RAMON LLULL; GAP VASSILOPOULOS PUBLIC LTD; PRINCE OF WALES COUNTRY CLUB S A INMOBILIARIA; MCDONALDS IMMOBILIEN GMBH; COUNTRY CLUB OF THE SOUTH INC; MCDONALDS RESTAURANTS LTD; COUNTRY CLUB KFAR SABA LTD; CALIFORNIA PIZZA KITCHEN INC; BROOKSIDE APARTMENTS ASSOCIATES; TEXAS ROADHOUSE INC; GAP; MCDONALDS FRANCE SA; SUCCESS UNIVERSE GROUP LTD; COUNTRY CLUB VILLAGES PTY LTD; GAP FILMS COMMERCIAL PRODUCTIONS GMBH; LEXICON BRANDING INC; SPRINT SP ZOO; GAP INTERNATIONAL SOURCING (INDIA) PVT LTD; KENTUCKY FRIED CHICKEN; PACIFIC AIRPORT GROUP; RESTAURANTES FRITZ LDA; MCDONALDS RESTAURANTS OF CANADA LTD

NEWS SUBJECT: (Social Issues (ISO05); Intellectual Property (IIN75); Legal (ILE33); Financial Fraud (IFI18); Sales & Marketing (IMA51); Fraud (IFR30); Patents & Trademarks (IPA79); Criminal Law (ICR79); Parents & Parenting (IPA25); Economics & Trade (IEC26); Technology Law (ITE30); Health & Family (IHE30); Crime (ICR87); Insider Trading (IIN76); Teenagers (ITE59); Business Management (IBU42))

INDUSTRY: (Food & Beverage Production (IFO79); Food & Beverage Distribution & Services (IFO39); Advertising (IAD82); Agriculture, Food & Beverage (IAG53); Restaurants & Food Service (IRE91); Advertising & Public Relations (IAD83); Branding & Naming (IBR12))

REGION: (U.S. Midwest Region (IMI19); U.S. West Region (IWE46); Americas (IAM92); USA (IUS73); California (ICA98); Missouri (IMI10); North America (INO39); Kansas (IKA13); Louisiana (ILO72); U.S. Southeast Region (ISO88))

Language: EN

OTHER INDEXING: (ACCELERATION; ADAMS DAIRY BANK; BLACKBERRY; BRANDING; BROOKSIDE; CALIFORNIA CLOSETS; CALIFORNIA NAILS; CALIFORNIA PIZZA KITCHEN; CHRIS; CHRIS STEAK HOUSE; COUNTRY CLUB; FLIP YA WIG; FRITZ; GAP; HANDYMAN SERVICE; HOK; HORIZONS LLC; JAMES BEARD AWARD; KENTUCKY FRIED CHICKEN; KFC; LEXICON BRANDING; LEXICON BRANDING INC; MAIREAD; MAIREAD DESIGN; MCDONALDS; MICHAEL; NEAPOLITAN PIZZA; NEBRASKA FURNITURE MART; NEW YORK CO; OVERLAND PARK; PENTIUM; RAILROAD RESTAURANTS; ROBUSTO; ROCKHILL STRATEGIC LLC; SILK PURSE; SPRINKLES YOGURT; SPRINT; SQUARE FOOT RETAIL CONSULTING; SUCCESS; SWEET SAVOUR BAR; SWIFFER; TANNIN WINE BAR; TEXAS ROADHOUSE; US PATENT TRADEMARK OFFICE; URL; VENUE) (Chinnery; Church Clothes; David Chinnery; David Placek; Dog Bakery; Extra Virgin; Fertel; Fritz; Gawdawfull Productions; Goldsborough; Grab; Greg Kratofil Jr.; Ideally; Jon Stephens; Kratofil; Kristin Wing; Lori Scott Pemberton; Maggie Goldsborough; Martha Stewart; Michael Smith; Nationally; Oklahoma Joe; OnStar; Pemberton; Placek; Ruth; Ruth Fertel; Short; Sister; Smith; Spa Studio; Sprinkles Cupcakes; Stephanie Isaacson; Stephens; Tivol; Wing; Wunda Dog) (Kansas City; New Orleans; Kansas City; San Francisco; Kansas City; Kansas City; Columbia, Mo; Kansas City; Philadelphia; Kansas; Missouri; us; usa; na; us.mo; us.mo.kcity; us.ca; us.ks; us.la; us.pa; us.ca.sanfrn; us.la.nworn; us.mo.columb; us.mo.kancty; us.pa.phila)

KEYWORDS: (XC/NASDAQ-NMS); (XC/NYSE); (NT/NEC); (XC/any.company); (XC/any)

TICKER SYMBOL: NASDAQ-NMS:GOOG; NYSE:YUM|UPPER; NYSE:S

Word Count: 2294

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March 19, 2012

Neapolitan Pizza chain to spin out west
JOYCE SMITH
The Kansas City Star

Kansas City's **Spin Neapolitan** Pizza will soon be available on the West Coast.

Craig Hofman will be Spin's first franchisee and plans to develop 35 restaurants in southern California. Hofman also has 15 Lucille's Smokehouse BBQ locations in California, Arizona and Nevada.

"Concepts usually come out of California or New York, so it's kind of interesting to pull something out of Kansas City and have it go west," Hofman said. "It's a great concept, great pizzas and salads and a fast-casual approach."

Hofman was looking to expand and heard about Spin about a year ago when it was featured as an "up-and-coming" restaurant concept in a trade magazine, Nation's Restaurant News.

Gail and Richard Lozoff, and Edwin Brownell, opened their first Spin in Overland Park in 2005 and now have locations in Lee's Summit, Olathe, Overland Park and south of the Country Club Plaza. A Lenexa location is to open in May, and another is planned for Prairie Village in late 2012 or early 2013. The partners also are looking for other franchisees.

"We felt like we were ready to go out of the market and look for a partner we felt like we could trust," said Gail Lozoff. "We're just really impressed by the quality of (Hofman's) operations and culture — employee-oriented, guest-oriented, relationship-oriented. And the quality of his service and attention to detail is very similar to how we like to run our restaurants."

James Beard Award-winning chef Michael Smith collaborated on the Spin menu. Items include traditional thin crust, whole wheat and gluten-free stone-fired pizzas, with traditional and gourmet toppings: caramelized onions, artichokes, chicken sausage, pancetta and hand-grated cheese.

The restaurants also serve appetizers, soups, salads, panini, Italian deli sandwiches and gelato. Spin's soups, salad dressings, pizza toppings and pizza dough are prepared fresh daily.

New franchisee Hofman said he will open two Spin operations in the next 1 1/2 years in the Orange County/Los Angeles County area.

Another P&L venue

The Power & Light District continues to develop its second-floor spaces, mostly recently opening Hotel Nightclub on the "KC Live" block and now adding a private event space above the Bristol Seafood Grill .

The Gallery, a 9,000-square-foot space, will seat up to 600 people, or it can be sectioned off for smaller groups by using a retractable wall. The space has floor-to-ceiling windows on the north side, and a balcony overlooking 14th Street, between Main and Walnut streets, with a view of the downtown skyline. When it opens in July, it also will have a stage, dance floor and projection screen. Bookings will include rehearsal dinners, post-event cocktails, corporate events and meetings, social functions and weddings.

The event space is owned by ECI Inc. , which is affiliated with The Cordish Cos ., the district's developers. It also will have its own sales director and manager.

Orvis to open this fall

Orvis, a family-owned mail-order and retail business founded in 1856, this fall will return to the Kansas City area.

The Vermont-based company plans a fall opening for its store in One Nineteen, 4357 W. 119th St., Leawood. The company specializes in high-end fly fishing, hunting and sporting goods equipment. It has 53 stores in the United States and 23 in the United Kingdom.

The company had opened a store in Leawood's Town Center Plaza in 1996 but closed it in 2001.

--- INDEX REFERENCES ---

COMPANY: CORDISH COSWALK; ECI INC; NATION ENERGY INC

NEWS SUBJECT: (Business Management (1BU42); Sales & Marketing (1MA51); Franchising (1FR73))

INDUSTRY: (Restaurants & Food Service (1RE91); Pizza (1PI09); Retail (1RE82); Food & Beverage Production (1FO79); Agriculture, Food & Beverage (1AG53); Food & Beverage Distribution & Services (1FO39); Fast Food (1FA67))

REGION: (North America (1NO39); Americas (1AM92); USA (1US73); U.S. West Region (1WE46); California (1CA98); Kansas (1KA13); U.S. Midwest Region (1MI19))

Language: EN

OTHER INDEXING: (Nic Smith; Craig Hofman; Gail Lozoff; Edwin Brownell; Richard Lozoff; James Beard) (West Coast; California; California; Arizona; Nevada; California; New York; Kansas City; Overland Park; Overland Park; Prairie Village; Orange County; Los Angeles County; Light District; Hotel Nightclub; 14th Street; Kansas City; Vermont; 4357 W. 119th St.; the United States; United Kingdom; Town Center Plaza; nam; us; am; us.mo; us.mo.kcity; neur; gb; uk; eur; us.az; us.ca; us.nv; us.ny; us.vt; us.ca.losang; us.ca.orange; us.mo.kancty; us.ny.nyc)

KEYWORDS: (XC/any.company); (XC/any.private); (NT/NEC); (XC/any)

Word Count: 561
3/19/12 KCSTAR (No Page)
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4/18/09 Kan. City Star C3
2009 WLNR 7230064
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Kansas City Star (MO)
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April 18, 2009

Section: C

360 Architecture spins up a winning design

The open, graphically vibrant space created for **Spin! Neapolitan** Pizza has earned "Best of Show" honors from regional design professionals. Kansas City's 360 Architecture was slated to receive the award Friday night at the annual Mid-America Design Awards event in St. Louis. Sponsor is the regional chapter of the International Interior Design Association. Thirty architecture and design firms from Kansas City, St. Louis and Wichita submitted projects for consideration. Another Kansas City firm, Hoefer Wysocki Architects, won awards for two projects, including Fire Station No. 35.

--- INDEX REFERENCES ---

REGION: (North America (INO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (AMERICA DESIGN AWARDS; INTERNATIONAL INTERIOR DESIGN ASSOCIATION; SPIN) (Hoefer Wysocki Architects; Neapolitan Pizza; Sponsor; Thirty) (St. Louis; Kansas City; St. Louis; Wichita; Kansas City; us; usa; na; us.mo; us.mo.kcity; us.ks; us.ks.wichta; us.mo.kancty; us.mo.stloui)

KEYWORDS: (NT/NEC)

EDITION: 1

Word Count: 117
4/18/09 KCSTAR C3
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Kansas City Star (MO)
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March 31, 2011

It's OK Joe's vs. Spin for the title — vote for your favorite

And now it's down to two. The taco slingers and burger joints have faded away, and the last restaurants standing are two of the most popular local eateries in town: Oklahoma Joe's, for barbecue, and SPIN! Neapolitan Pizza.

Voting in the last round is now under way online and will close at noon Tuesday. The Chowdown winner will then reign right here and will also be announced Thursday in the Preview section.

Thanks for playing -- and for eating!

Go to the contest page to vote .

--- INDEX REFERENCES ---

COMPANY: STICHTING PENSIOENFONDS IBM NEDERLAND; SPIN SPOLKA AKCYJNA

Language: EN

OTHER INDEXING: (CHOWDOWN; PREVIEW; SPIN)-(Neapolitan Pizza; Spin) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (NT/NEC)

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March 17, 2011

It's OK Joe's vs. Spin for the title — vote for your favorite

And now it's down to two. The taco slingers and burger joints have faded away, and the last restaurants standing are two of the most popular local eateries in town: Oklahoma Joe's, for barbecue, and **SPIN! Neapolitan Pizza**.

Voting in the last round is now under way closes at noon today. The Chowdown winner will then reign right here and will also be announced Thursday in the Preview section. As of 10:30 this morning, Joe's was smoking the competition, 71 percent to 29 percent.

Thanks for playing -- and for eating!

Go to the contest page to vote .

--- INDEX REFERENCES ---

COMPANY: STICHTING PENSIOENFONDS IBM NEDERLAND; PREVIEW SA; SPIN SPOLKA AKCYJNA;
SPIN CRAFT

Language: EN

OTHER INDEXING: (CHOWDOWN; PREVIEW; SPIN) (Neapolitan Pizza; Spin) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (NT/NEC)

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January 12, 2012

Country Club Plaza hotel does \$3.5M renovation; Milio's Sandwiches eyes Kansas City

Brenna Hawley

A Country Club Plaza hotel has finished a multimillion-dollar renovation, and a sandwich chain is expanding into the Kansas City area.

Those are some highlights of this week's restaurant and retail roundup:

- The Holiday Inn Country Club Plaza has completed a \$3.5 million renovation.

The money was spread out among new beds, carpeting, fabrics, a heating and cooling system, and other projects.

"As Kansas City is becoming recognized internationally as a center for both business and culture, it was our hotel's turn to contribute to that level of sophistication," Stephanie Porter, the hotel's sales director, said in a written release. "Now, when guests walk in, they are immediately drawn to all the changes we've made, and we know that all the work and planning was worth it."

More than \$1 million went toward a new cooling and heating system. The hotel replaced furniture in the lobby and updated workspaces in the business center with Wi-Fi. The hotel put down about 150,000 square feet of new carpeting and bought hundreds of new mattress and bed frames.

The hotel is at 1 E. 45th St. in Kansas City near the Country Club Plaza.

- The namesake of Jimmy John's sandwich company has a cousin, and he's into sandwiches, too: Mike Liautaud, founder of Milio's Sandwiches, plans to open 12 locations in the Kansas City area during the next five years.

Liautaud opened a sub shop in Madison, Wis., in 1989. Today, his sandwich chain has grown to almost 50 locations in Wisconsin, Minnesota, Iowa and Nebraska.

"It's a natural expansion for us," Liautaud said in a written statement. "We are thrilled to be spreading our concept throughout the Midwest."

He hopes to sell 200 franchises in states where he already has locations, as well as in Missouri, Illinois, Indiana,

Michigan and Ohio.

- Kansas City continues to land on national rankings for its new venues. Midwest Living lauded Kansas City for both the Kauffman Center for the Performing Arts and Livestrong Sporting Park.

The buildings were on the magazine's 2012 list of best new Midwest attractions, restaurants and hotels.

Midwest Living complimented the Kauffman Center's grand opening program, which was full of stars such as Placido Domingo.

The magazine enjoyed Livestrong Sporting Park's architecture, as well as its charitable tie to Livestrong.

- **SPIN! Neapolitan** Pizza has landed tasty recognition: Its margherita pizza has been named as one of the country's best dishes by Restaurant Business magazine.

A panel of food experts selected the pie as one of its 2011 Clean Plate Award-winners.

"We are truly honored to have our pizza included among the nation's best restaurant dishes," Gail Lozoff, co-owner of **SPIN! Neapolitan** Pizza, said in a written release. "There are many notable dining establishments on the list, and we are humbled to be included alongside them."

SPIN! has four locations in the metro area: Overland Park, Olathe, Lee's Summit and Kansas City. It plans to open a fifth in Lenexa in March.

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--- INDEX REFERENCES ---

INDUSTRY: (Fast Food (1FA67); Hotels (1HO42); Retail (IRE82); Pizza (1PI09); Travel & Tourism (ITR07); Food & Beverage Distribution & Services (1FO39); Food & Beverage Production (1FO79); Agriculture, Food & Beverage (1AG53); Restaurants & Food Service (1RE91))

REGION: (Americas (1AM92); North America (1NO39); Wisconsin (1WI54); U.S. Midwest Region (1MI19); USA (1US73); Missouri (1MI10); Kansas (1KA13))

Language: EN

OTHER INDEXING: (KANSAS CITY BUSINESS JOURNAL) (Jimmy John; Gail Lozoff; Mike Liautaud; Stephanie Porter)

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May 26, 2011

Chamber honors Leawood fertilizer company SFP as Small Business of the Year
JOYCE SMITH
The Kansas City Star

Growing up on his family's farm, Larry Sanders was frustrated when costly fertilizer didn't do much good.

As an adult he set out to change that.

His Leawood-based SFP LLC has done so well in overcoming fertilizer inefficiencies it now has international clients. On Wednesday, the Greater Kansas City Chamber of Commerce recognized its success by naming SFP as its 2011 Small Business of the Year.

The company also received the Mr. K Award at the chamber's 25th annual award celebration at the Muchlebach Tower. The award is named after the late Ewing Marion Kauffman, founder of Marion Laboratories and former owner of the Kansas City Royals. About 500 people attended the event.

The chamber also recognized its Top 10 Small Businesses of the Year. Criteria for the awards include growth, sustainability, community service and employee relations.

In accepting the award, Sanders said he could hardly believe the company won the top honor, and he praised the other nine businesses for their growth and impact on the community.

Tony Hsieh, entrepreneur and chief executive officer of Zappos.com, was the keynote speaker at the dinner.

Sanders grew up on a beef cattle and hay farm on the Texas-Louisiana border. After earning a doctorate in soil chemistry and plant nutrition, Sanders founded SFP (for specialty fertilizer products) in 1998.

He then spent several years on research and development before launching his first two products: Avail and Nutrisphere-N.

There was no money for marketing so he gave away a lot of product to universities and farmers.

He asserted that they could use less fertilizer and still increase their crop yields by as much as 15 percent, and he said once farmers got the results themselves, sales increased dramatically.

In 2010, SFP's revenues grew by nearly 22 percent, and the number of employees grew by 24 percent to about 40. Its products are now sold internationally, including in the United Kingdom, the Netherlands, Zambia, Australia and Peru.

Sanders said Kansas City is emerging from the Midwest as a technological hotbed and offers easy access to farmers, as well as being centrally located for customers across the country. He also wants to increase global food production while preserving the environment, and plans to branch out into non-agricultural applications.

The company offers employees a wide range of benefits including health and dental insurance, profit sharing programs, tuition reimbursement, and health club memberships.

Sanders said he hired the "brightest and the best" and then trusted their instinct and knowledge.

Other winners Also honored were the nine other businesses that, along with SFP, made up the Top 10 Small Businesses of the Year:

- AOS (Alexander Open Systems)
- Brookside Barkery & Bath
- Concrete & Masonry Restoration Co.
- EMR Inc.
- Gragg Advertising
- James Engle Custom Homes LLC
- McAnany Van Cleave & Phillips, Attorneys at Law
- Mile Rail LLC
- Spin Neapolitan Pizza

--- INDEX REFERENCES ---

COMPANY: EMR INC; STE FRSE PRODUCT CREAT AUDIOVISUELLE; SFP

NEWS SUBJECT: (Small Business (1SM15); Business Management (1BU42))

INDUSTRY: (Chemicals (1CH04); Agriculture, Food & Beverage (1AG53); Agrochemicals (1AG08); Agriculture (1AG63); Fertilizers (1FE31))

REGION: (U.S. Midwest Region (1MH19); North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (AOS (ALEXANDER OPEN SYSTEMS; COMMERCE; CONCRETE MASONRY RESTORATION CO; EMR INC; JAMES ENGLE CUSTOM HOMES LLC; MARION LABORATORIES; MCANANY VAN CLEAVE PHILLIPS; MILE RAIL LLC; MUEHLEBACH TOWER; SFP) (Brookside Barkery Bath; Criteria; Gragg Advertising; Larry Sanders; Marion Kauffman; Sanders; Spin Neapolitan Pizza; Tony Hsieh) (Texas; Louisiana; United Kingdom; Netherlands; Zambia; Australia; Peru; Kansas City; us; usa; na; us.mo; us.mo.kcity; au; aus; gb; gbr; nl; nld; pe; per; uk; zm; zmb; af; afr; an; anz; eu; eur; sa; sam; us.la; us.tx; us.mo.kancty)

KEYWORDS: (SL/mlb.kans.roya); (SL/mlb.kans); (SL/mlb); (NT/NEC); (XC/any.company); (XC/any)

Word Count: 469

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2011 WLNR 10446708
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Kansas City Star (MO)
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May 26, 2011

Leawood company earns "Mr. K" small business award

Growing up on his family's farm, J. Larry Sanders was frustrated when costly fertilizer didn't do much good.

As an adult he set out to change that. His Leawood-based SFP LLC has done so well in overcoming fertilizer inefficiencies it now has international clients. On Wednesday, the Greater Kansas City Chamber of Commerce recognized its success by naming SFP as its 2011 Small Business of the Year.

The company also received the Mr. K Award at the chamber's 25th annual award celebration at the Muehlebach Tower. The award is named after the late Ewing Marion Kauffman, founder of Marion Laboratories and former owner of the Kansas City Royals. About 500 people attended the event.

The chamber also recognized its Top Ten Small Businesses of the Year. Criteria for the awards include growth, sustainability, community service and employee relations.

Tony Hsieh, entrepreneur and chief executive officer of Zappos.com, was the keynote speaker at the dinner.

Sanders grew up on a beef cattle and hay farm on the border between Texas and Louisiana. After earning a doctorate in soil chemistry and plant nutrition, Sanders founded SFP (for specialty fertilizer products) in 1998.

He then spent several years on research and development before launching his first two products: AVAIL and Nutrisphere-N. There was no money for marketing so he gave away a lot of product to universities and farmers. He claimed they could use less fertilizer and still increase their crop yields by as much as 15 percent, and once farmers got the results themselves, sales increased dramatically.

In 2010, SFP's revenues grew by nearly 22 percent, while the number of employees grew by 24 percent. Its products are now sold internationally, including in the United Kingdom, Netherlands, Zambia, Australia, and Peru.

Sanders said Kansas City is emerging from the Midwest as a technological hotbed, and offers easy access to farmers, as well as being centrally-located for customers across the country. He also wants to increase global food production while preserving the environment, and plans to branch out into non-agricultural applications.

The company offers employees a wide range of benefits including health and dental insurance, profit sharing programs, tuition reimbursement, and health club memberships. Sanders said he hires the "brightest and the best" and then

trusts their instinct and knowledge.

Also honored at the Small Business Celebration Dinner were the nine other businesses that, along with SFP, made up this year's Top 10 Small Businesses: AOS (Alexander Open Systems) Brookside Barkery & Bath Concrete & Masonry Restoration Co. EMR Inc. Gragg Advertising James Engle Custom Homes LLC McAnany Van Cleave & Phillips, Attorneys at Law Mile Rail LLC SPIN Neapolitan Pizza To reach Joyce Smith , call 816-234-4692 or send e-mail to jsmith@kcstar.com. Follow her on Twitter and [Facebook](#) at JoyceKC

--- INDEX REFERENCES ---

COMPANY: EMR INC; STE FRSE PRODUCT CREAT AUDIOVISUELLE; ALEXANDER OPEN SYSTEMS; ALEXANDER OPEN SYSTEMS INC; SFP

NEWS SUBJECT: (Small Business (1SM15); Business Management (1BU42))

INDUSTRY: (Chemicals (1CH04); Agriculture, Food & Beverage (1AG53); Agrochemicals (1AG08); Agriculture (1AG63); Fertilizers (1FE31))

REGION: (U.S. Midwest Region (1MI19); North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (ALEXANDER OPEN SYSTEMS; BROOKSIDE BARKERY BATH CONCRETE MASONRY RESTORATION CO; COMMERCE; EMR INC; GRAGG ADVERTISING JAMES ENGLE CUSTOM HOMES LLC; LAW MILE RAIL LLC; LEAWOOD; MARION LABORATORIES; MCANANY VAN CLEAVE PHILLIPS; MUEHLEBACH TOWER; SFP; SMALL BUSINESSES: AOS; SPIN NEAPOLITAN PIZZA; TOP TEN SMALL BUSINESSES) (Criteria; J.; Joyce Smith; Larry Sanders; Louisiana; Marion Kauffman; Sanders; Texas; Tony Hsieh) (Texas; Louisiana; United Kingdom; Netherlands; Zambia; Australia; Peru; Kansas City; us; usa; na; us.mo; us.mo.kcity; au; aus; gb; gbr; nl; nld; pe; per; uk; zm; zmb; af; afr; an; anz; eu; eur; sa; sam; us.la; us.tx; us.mo.kancty)

KEYWORDS: (XC/Unknown); (SL/mlb.kans.roya); (SL/mlb.kans); (SL/mlb); (NT/NEC); (XC/any.company); (XC/any)

TICKER SYMBOL: Unknown:FACE

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Business Journal (KANSAS CITY)
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May 26, 2011

Greater KC Chamber names SFP as small business of the year

The Greater Kansas City Chamber of Commerce picked fertilizer company SFP as its Small Business of the Year.

The Leawood-based company, whose name stands for Specialty Fertilizer Products, stood out among a crop of more than 1,000 nominees, according to the chamber. The company received the "Mr. K" Award at a Wednesday evening event.

The company was founded in 1998 by Larry Sanders, who grew up on a farm and earned a doctorate degree, then put his mind to developing products that would help farmers bring in better yields while preserving the environment. SFP has about 100 patents.

The company spent several years doing research before launching AVAIL and Nutrisphere-N. It gave samples to universities and farmers because SFP lacked money for marketing. The products increase crop yields by as much as 15 percent, and sales began to take off after people tried the product.

The company's revenue grew by almost 22 percent and its employee count increased by 24 percent. Clients are in the United States, United Kingdom, Netherlands, Zambia, Australia and Peru.

"Kansas City is emerging from the Midwest as a technological hotbed," Sanders said. "Kansas City not only offers easy access to those who benefit most from our products — the American farmer — but being centrally-located provides easy transportation to other parts of the country."

He wants to use his products to help address possible food shortages globally.

The chamber also recognized nine other businesses that rounded out the top 10: AOS (Alexander Open Systems), Brookside Barkery & Bath, Concrete & Masonry Restoration, EMR Inc., Gragg Advertising, James Engle Custom Homes, McAnany Van Cleave & Phillips, Mile Rail LLC and Spin! Neapolitan Pizza.

SFP was one of the Kansas City Business Journal's Champions of Business in 2009, based on its financial performance, innovation and community service.

---- INDEX REFERENCES ----

COMPANY: IMC; INC; ENVIRONMENTAL RESOURCES MANAGEMENT LTD; STE FRSE PRODUCT
CREAT AUDIOVISUELLE; EMR; KANSAS CITY; SFP; IRISH NATIONAL CAUCUS

NEWS SUBJECT: (Small Business (1SM15); Business Management (1BU42))

REGION: (U.S. Midwest Region (1MI19); North America (1NO39); Kansas (1KA13); Americas (1AM92); USA
(1US73))

Language: EN

OTHER INDEXING: (BROOKSIDE BARKERY BATH; EMR; INC; KANSAS CITY; LEAWOOD; MCANANY
VAN CLEAVE PHILLIPS; MILE RAIL LLC; OPEN SYSTEMS; SFP; SPECIALTY FERTILIZER PRODUCTS)
(Concrete Masonry Restoration; Custom Homes; Gragg Advertising; Greater KC; James Engle; K; Larry Sanders;
Neapolitan Pizza; Sanders; Spin)

EDITION: kansascity

Word Count: 297

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May 11, 2011

Nominees for Small Business of the Year talk about their success
JOYCE SMITH
The Kansas City Star

How do you go from a small business to a Top 10 Small Business of the Year?

Nominees for the Greater Kansas City Chamber of Commerce's annual awards shared how they did it during the Top 10 Breakfast on Tuesday. About 300 people attended the event at the Hyatt Regency Crown Center hotel.

The Top 10 honorees are diverse — from pet food to railcar services to pizzas — but some of their tips span the marketplace, especially in customer service.

"You get two grades in business, an A or an F. If you can't get an A, you're going to get an F," said Greg Gragg, chief executive officer of Gragg Advertising in Kansas City.

Bill Thomas, president of Concrete & Masonry Restoration Co. Inc., a Kansas City specialist in restoration, preservation and maintenance of concrete and masonry structures, tries to exceed his customers' expectations to the best of the company's ability.

"It's real simple to say, but following through is a challenge," Thomas said. So he conducts customer surveys and gets in the habit of asking customers what they like the least, a tip he learned from Kansas City businessman Barnett Helzberg.

The other Top 10 small businesses:

Alexander Open Systems Inc., Overland Park; Brookside Barkery & Bath, Kansas City; EMR Inc., Lawrence; James Engle Custom Homes, Olathe; McAnany Van Cleave & Phillips, Kansas City, Kan.; SFP LLC, of Leawood; Spin Neapolitan Pizza, Kansas City; and Mile Rail LLC, Kansas City.

--- INDEX REFERENCES ---

COMPANY: OLATHE; KANSAS CITY; ALEXANDER OPEN SYSTEMS INC

NEWS SUBJECT: (Small Business (1SM15); Business Management (1BU42))

REGION: (U.S. Midwest Region (1MI19); North America (INO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (ALEXANDER OPEN SYSTEMS INC; BROOKSIDE BARKERY BATH; CONCRETE MASONRY RESTORATION CO INC; HYATT REGENCY CROWN CENTER; KANSAS CITY; LAWRENCE; JAMES ENGLE CUSTOM HOMES; MCANANY VAN CLEAVE PHILLIPS; MILE RAIL LLC; OLATHE; OVERLAND PARK) (Barnett Helzberg; Bill Thomas; Greg Gragg; Spin Neapolitan Pizza; Thomas) (Kansas City; Kansas City; Kansas City; Kansas City, Kan; Kansas City; Kansas City; us; usa; na; us.mo; us.mo.kcity; us.ks; us.ks.kancty; us.mo.kancty)

KEYWORDS: (NT/NEC); (XC/any.company); (XC/any)

Word Count: 240

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Business Journal (KANSAS CITY)
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April 1, 2011

Greater Kansas City Chamber of Commerce announces small business finalists

The Greater Kansas City Chamber of Commerce's finalists for Small Business of the Year and the Mr. K Award have reason to celebrate beyond the recognition the program brings.

As a group, their 2010 revenue topped \$322 million. The businesses had an aggregate employee count of 956.

The finalists, revealed Friday, are:

- Alexander Open Systems Inc., Overland Park, an information technology company specializing in wireless network communication, security and design.
- Brookside Barkery & Bath, Kansas City, which provides natural and holistic pet food, supplies and grooming.
- Concrete & Masonry Restoration Inc., Kansas City, which provides concrete and masonry restoration.
- EMR Inc., Lawrence, an infrastructure and environmental company.
- Gragg Advertising Inc., Kansas City, a full-service marketing agency.
- James Engle Custom Homes LLC, Olathe, a construction team that offers detailed, custom home building.
- McAnany Van Cleave & Phillips PA, Kansas City, Kan., a full-service law firm.
- Mile Rail LLC, Kansas City, which provides rail training, repair, cleaning and environmental waste management services.
- SFP LLC, Leawood, a research and development company focusing on nontoxic solutions to fertilizers.
- **SPIN! Neapolitan** Pizza, Kansas City, a restaurant with Neapolitan traditional hand-tossed, stone-fired pizza.

Events for 25th annual small-business celebration will include the Top 10 Breakfast at the Hyatt Regency Crown Center and the awards dinner May 25 at the Muehlebach Tower, where the Small Business of the Year and Mr. K Award winner will be announced.

--- INDEX REFERENCES ---

COMPANY: KANSAS CITY HOTEL CORP; KANSAS CITY ROOFERS MART INC; STICHTING PENSIOENFONDS IBM NEDERLAND; COMMERCE NATIONAL BANK AND TRUST; SPIN SPOLKA AKCYJNA; KANSAS CITY EQUITY FUND 2007 LLC; KANSAS CITY POWER AND LIGHT CO; COMMERCE BANCSHARES INC; KANSAS CITY INDOOR SOCCER PARTNERSHIP; KANSAS CITY TERMINAL RAILWAY CO; KANSAS CITY TRANSIT INC; COMMERCE RESOURCES CORP; KANSAS CITY CAPITAL GROUP LP; KANSAS CITY; ALEXANDER OPEN SYSTEMS INC; COMMERCE COMMISSION; KANSAS CITY TEXANS 18 LTD; COMMERCE AND INTELLECTUAL PROPERTY OFFICE; GRAGG ADVERTISING INC; KANSAS CITY ASSOCIATES; COMMERCE AND INDUSTRY INSURANCE CO; KANSAS CITY GEORGETOWN APARTMENTS LLC; KANSAS CITY HOUSING PARTNERS LP; KANSAS CITY BROKERAGE SERVICE INC; KANSAS CITY SENIOR LIVING PROPERTY LLC; KANSAS CITY BROKERAGE INC; COMMERCE FASTIGHETER AB; KANSAS CITY ORTHOTRIPSY LP; KANSAS CITY SOUTHERN; KANSAS CITY HOTEL ASSOCIATES; KANSAS CITY REALTY CO; KANSAS CITY MISSOURI; KANSAS CITY SOUTHERN RAILWAY CO (THE); KANSAS CITY SOUTHERN DE MEXICO SA DE CV; KANSAS CITY EQUITY FUND 2010 LLC

NEWS SUBJECT: (Sales & Marketing (1MA51); Small Business (1SM15); Government (1GO80); Local Government (1LO75); Business Management (1BU42))

REGION: (U.S. Midwest Region (1MI19); North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (ALEXANDER OPEN SYSTEMS INC; COMMERCE; CONCRETE MASONRY RESTORATION INC; GRAGG ADVERTISING INC; GREATER KANSAS CITY; HYATT REGENCY CROWN CENTER; JAMES ENGLE CUSTOM HOMES LLC; KANSAS CITY; MILE RAIL LLC; SFP LLC; SPIN) (Award; Brookside Barkery Bath; EMR Inc., Lawrence; K; Leawood; McAnany Van Cleave; Neapolitan Pizza; Overland Park; Phillips PA)

EDITION: kansascity

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April 1, 2011

Ten businesses try for honor that bears Mr. K's name

JOYCE SMITH CITYSCAPE

The Greater Kansas City Chamber of Commerce has announced the top 10 companies vying to be the 2011 Small Business of the Year and receive the Mr. K Award.

The businesses were selected from 1,600 nominations and 119 candidates who completed the application process.

Criteria for the awards include growth, sustainability, community service and employee relations.

The winner will be announced at the chamber's annual small-business celebration in May, which will be a dinner this year instead of a lunch in honor of the 25th anniversary of the event.

The Mr. K award is named after the late Ewing Marion Kauffman, founder of Marion Laboratories and owner of the Kansas City Royals.

The top 10:

- Alexander Open Systems Inc., an Overland Park-based technology solutions provider.
- Brookside Barkery & Bath, a Kansas City-based natural and holistic pet food and supply store, self-service pet wash and grooming services company.
- Concrete & Masonry Restoration Co. Inc., a Kansas City-based specialist in restoration, preservation and maintenance of concrete and masonry structures.
- EMR Inc., a Lawrence-based engineering company specializing in environment and infrastructure, disaster management and construction management.
- Gragg Advertising, a Kansas City-based, full-service, direct-response advertising agency.
- James Engle Custom Homes, an Olathe-based homebuilder.

- McAnany Van Cleave & Phillips, a Kansas City, Kan.-based, 110-year-old law firm.
- Mile Rail LLC, a Kansas City-based company offering rail car cleaning and repair services and other environmental services.
- SFP LLC, a Leawood-based research and development company that specializes in overcoming fertilizer inefficiencies.
- **Spin Neapolitan** Pizza, a Kansas City-based restaurant company specializing in hand-tossed stone-baked pizza.

The theme of this year's Small Business Celebration will be "A History of Success."

The annual top 10 breakfast will be on May 10. The dinner will be on May 25.

For more information on the events or to make reservations, call 816-374-5472 or email smallbusiness@kcchamber.com.

Restaurant inspection report | A13

--- INDEX REFERENCES ---

COMPANY: KANSAS CITY HOTEL CORP; COMMERCE NATIONAL BANK AND TRUST; KANSAS CITY ROOFERS MART INC; KANSAS CITY EQUITY FUND 2007 LLC; KANSAS CITY POWER AND LIGHT CO; OVERLAND PARK REGIONAL MEDICAL CTR LLC; COMMERCE BANCSHARES INC; KANSAS CITY INDOOR SOCCER PARTNERSHIP; KANSAS CITY TERMINAL RAILWAY CO; KANSAS CITY TRANSIT INC; COMMERCE RESOURCES CORP; KANSAS CITY CAPITAL GROUP LP; KANSAS CITY; ALEXANDER OPEN SYSTEMS INC; COMMERCE COMMISSION; OVERLAND PARK ASSOCIATES LTD; KANSAS CITY TEXANS 18 LTD; COMMERCE AND INTELLECTUAL PROPERTY OFFICE; KANSAS CITY ASSOCIATES; COMMERCE AND INDUSTRY INSURANCE CO; KANSAS CITY GEORGETOWN APARTMENTS LLC; KANSAS CITY HOUSING PARTNERS LP; KANSAS CITY BROKERAGE SERVICE INC; KANSAS CITY SENIOR LIVING PROPERTY LLC; KANSAS CITY BROKERAGE INC; COMMERCE FASTIGHETER AB; KANSAS CITY ORTHOTRIPSY LP; KANSAS CITY SOUTHERN; KANSAS CITY HOTEL ASSOCIATES; KANSAS CITY MISSOURI; KANSAS CITY REALTY CO; KANSAS CITY SOUTHERN RAILWAY CO (THE); KANSAS CITY SOUTHERN DE MEXICO SA DE CV; KANSAS CITY EQUITY FUND 2010 LLC

INDUSTRY: (Press Releases (1PR19))

REGION: (U.S. Midwest Region (1MII9); North America (INO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (ALEXANDER OPEN SYSTEMS INC; COMMERCE; CONCRETE MASONRY RESTORATION CO; EMR INC; KANSAS CITY; MARION LABORATORIES; MCANANY VAN CLEAVE PHILLIPS; MILE RAIL LLC; OVERLAND PARK; SFP LLC) (Brookside Barkery Bath; Criteria; Custom Homes; Gragg Advertising; James Engle; Marion Kauffman; Spin Neapolitan Pizza; Ten) (Kansas City; Kansas City; Kansas City; Kansas City, Kan; Kansas City; Kansas City; us; usa; na; us.mo; us.mo.kcity; us.ks; us.ks.kancty; us.mo.kancty)

KEYWORDS: (SL/mlb.kans.roya); (SL/mlb.kans); (SL/mlb); (NT/NEC); (XC/any.company); (XC/any)

Word Count: 318
4/1/11 KCSTAR (No Page)
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12/21/06 Kan. City Star G33
2006 WLNR 22269003

Kansas City Star (MO)
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December 21, 2006

Section: G

BYOVino

| Corkage deals | **Spin! Neapolitan** Pizza, 6541 W. 119th St. (at 119th and Lamar), wants you to bring your own vino for a nominal corkage fee. It charges just a buck Sunday through Thursday and \$5 on Friday and Saturdays. For details, call (913) 451-7746.

--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (SATURDAYS) (BYOVino Spin; Corkage; Neapolitan Pizza) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (CT/ace); (CT/ope.reg); (CT/ope); (NT/Arts+Culture); (NT/Editorials); (SU/entertainment); (SU/lauren.chapin)

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12/21/06 KCSTAR G33
END OF DOCUMENT

10/14/07 Kan. City Star HI
2007 WLNR 20170150

Kansas City Star (MO)
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October 14, 2007

Section: H

DIANE STAFFORD CAREERS - CAREERS: A new spin on finding workers

DIANE STAFFORD CAREERS

In the highly competitive search for good workers, one Kansas City area restaurant company has turned to its loyal patrons for help.

Spin Neapolitan Pizza last week sent about 6,000 e-mail notices to members of its loyalty rewards dining program.

The message from owner Gail Lozoff:

"We are proud of our service and our staff, and hope that you might spread the word to anyone that you think might enjoy working in our environment as a server...

"If you do know anyone who might be interested, please have them come to the store to fill out an application or send us an e-mail online from the jobs page on our website."

(That's spinpizza.com for those who like job opportunities handed to them on a serving platter!)

The Overland Park restaurant, looking to open another dining spot in Lee's Summit later this year, used the technique once before.

"We did it last spring and it seemed to work," Lozoff said. "We mostly heard from people whose kids were looking for summer jobs. I think we got more response than if we'd just counted on people looking in the want ads."

It's a maxim in hiring that some of the best employees come through referrals from employees who already work there. It's a reasonable corollary that loyal customers are a next best source.

Any employer needs to offer competitive pay and a safe and satisfying work environment to attract and keep workers. But there's a lot of competition out there. And there's a lot of turnover, especially in the restaurant industry.

That leads to one possible drawback in the Spin prospecting plan: Employers need workers who take initiative. When job opportunities are dropped in someone's lap -- no personal search effort required -- it may give some entry-level

workers a false impression about how competitive the job market is.

That said, applicants still have to ace the interview on their own. And then follow through with good job performance.

--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (OVERLAND PARK; SPIN; SPIN NEAPOLITAN PIZZA) (DIANE; Gail Lozoff; Lozoff)
(Kansas City; us; usa; na; us.mo; us.mo.kecity; us.mo.kancty)

KEYWORDS: (CT/lbr); (CT/ope.reg); (CT/ope); (CT/edu.oth); (CT/edu); (NT/Editorials); (NT/Education);
(NT/Labor+Employment); (SU/employment); (SU/diane.stafford)

EDITION: 1

Word Count: 379
10/14/07 KCSTAR HI
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August 21, 2008

Section: E

Blue Grotto's wood-fired pizzas are deliciously authentic

LAUREN CHAPIN, The Kansas City Star

Wood-fired pizzas are hot -- and we're not just talking about the blistering temperatures that bake pies within minutes.

Faster than you can import a stone oven from Italy, several restaurants have begun specializing in authentic, Italian-style pizzas. **Spin! Neapolitan** Pizza opened at 119th and Glenwood in early 2005, using imported Italian Caputo 00 (fine-grained) flour for the crust.

But when Rob Dalzell opened Pizzabella in the Crossroads last year, it seemed a new game was on -- one all about imported Italian flours and wood ovens, hands-on training from Italian pizza masters and certifications from the Associazione Verace Pizza Napoletana in Naples, Italy.

The newest entrant in the pizza smack-down is Blue Grotto, a big-city chic pizzeria in Brookside. Owners John and Michelle Grier fell in love with the pies when they traveled to Italy for their honeymoon. And even though they had no prior restaurant experience, they decided to introduce a wood-fired pizza place to their neighborhood.

They hired forward-thinking 360 Architecture to gut the 1920s space, one that had most recently served as a sock and underwear store. They also brought in partner/chef/neighbor Chris Graham, who developed their specialty pizzas.

Sit at one of the second-floor tables, and you can look directly down onto the pizza makers below -- each of whom spent 10 days training with the American-born pizza geek who installed the massive two-story oven that anchors the open kitchen. The bar is just inside the front door; most of the seating is on the second floor, although a few booths line the back wall of the lower level. If noise bothers you, ask to be seated down there.

Ahhh, but it's hard to be distracted by the noise when the pizzas are so lovely.

The 12-inch pizzas are as thin as window glass, their puffy crusts glazed with extra-virgin olive oil after they're pulled from the 900-degree oven stoked by oak or hickory. As Graham likes to say, even though it takes just under two minutes to bake one, this isn't fast food.

Made with hand-crushed, canned San Marzano tomatoes grown on the foothills of Mount Vesuvius, the sauce is

seasoned with just a bit of sea salt. Purists will swoon over the margherita dotted with pillowy slices of fresh mozzarella and ribbons of fresh, hand torn basil, or the Four Seasons, a heady medley of roasted crimini mushrooms, black olives, roasted peppers, marinated artichoke hearts and Pecorino cheese.

My favorites:

** Porri: Chewy cubes of prosciutto lardons hiding beneath a frizzled topping of thin-sliced onions and leeks. The prosciutto gave the pizza lovely, smoky-salt undertones accentuated by the sweetness of the onions, although the leeks would have been less chewy if they'd been caramelized a bit before being baked.

** Salsiccia: Finely crumbled fennel sausage made in-house, rose-petal pink champagne-marinated onions and roasted red peppers -- a close second.

** Bianco: A roasted garlic and fresh thyme beauty sprinkled with meaty, roasted crimini mushrooms, supple fontina cheese and handfuls of arugula thrown on top of the pizza after it is pulled from the oven. The arugula, not listed as an ingredient on the menu, was a bit of a surprise, although I liked the peppery bite.

The menu is short: four appetizers, three salads and just nine pizzas, no substitutions allowed.

The starters include a marinated artichoke dip that was more like a coarse, cold tapenade than an oozy, cheesy, hot artichoke spread. The antipasti platter, available in two sizes, was a savory, bountiful spread of cheeses, three kinds of cured meats, pickled and roasted vegetables (red peppers, artichoke hearts, baby mushrooms, caper berries, olives and two kinds of pickled onions) and rosemary-seasoned flatbreads.

The salads were made with whole-leaf romaine -- a pretty presentation but a little unwieldy to eat. My favorite was the Grotto Azurra, topped with straw-cut apples, red onions, blue cheese crumbles and candied nuts, and dressed with a perky lemon Dijon vinaigrette.

The Greek salad was a close second, with crumbled feta, cucumbers and red onions tossed with a zippy Greek vinaigrette, and served with a pecan-encrusted goat cheese pillow.

The Caesar, though, was mixed: During the first visit, the dressing sang with garlic and anchovy, but some of the leaves were brown. The second time, the lettuce was crispy-crunchy, but the dressing was watery and bland.

Right now, Blue Grotto serves just two desserts: s'mores and Nutella spread on pizza dough. Both were kid-friendly but not as elegant and refined as the appetizers and pizzas. Here's a thought: Foo's Fabulous Frozen Custard is just a block away.

Meanwhile Graham and Grier have changes in store. The s'mores will stay, but the Nutella bites will become a special, and Graham is refining a pound cake waffle topped with fruit compote.

They've also added sandwiches to the lunch menu to supplement an abbreviated menu of 9-inch pizzas. They plan to add weekly pizza specials and outdoor seating at the rear of the building.

Open since early June, Blue Grotto is already a neighborhood favorite, adding fuel to the great Italian pizza war.

blue grotto

6324 Brookside Plaza

816-361-3473

Food: ***

Service: ***

Atmosphere: ***

Hours: 11 a.m.-1:30 a.m. Monday through Friday, 11 a.m.-3 p.m. Saturday brunch, 3 p.m.-1:30 a.m. Saturday dinner and 4 p.m.-midnight Sunday

Entrée range: \$8-\$13

Vegetarian choices: Several vegetarian pizzas including margherita, quattro formaggio and bianco

Smoking policy: Nonsmoking

Reservations: Not taken

Noise level: Can get noisy, so ask for booth downstairs

Credit cards: Yes

Children: Yes but just know these aren't gooey, American-style pizzas

Seating capacity: 120

Parking: Streetside

Takeout: Call ahead 15 to 25 minutes

Handicap accessible: Yes

Web site: bluegrottobrookside.com (under construction)

the wine list

This is a wine list driven by value. Glasses start at \$5; bottles start at \$20.

The Cristalino Brut Cava from Spain is a bright, citrusy cava that got on well with the antipasti platter. And its quiet creaminess and toastiness made it a terrific companion to the pizzas. The Donnafugata Sedara Nero D'Avola, with lots of woody, leathery fruit and soft, gentle tannins, was a mellow companion to the fennel sausage on the salsiccia and the mushrooms on the bianco.

There were lots of other enticing selections: the Crios Torrontes from Argentina, the Laurenz und Sophie Gruner Veltliner from Austria, the Castle Rock Pinot Noir from California and the Villa Maria Sauvignon Blanc from New Zealand.

turning up the heat

For years, Il Trullo at 90th and Metcalf was one of the few restaurants that used wood to bake thin-crust pies.

Then Teller's in Lawrence and Shiraz on Southwest Boulevard began baking pizzas over wood. Jake Imperiali started fashioning Neapolitan pies at La Cucina di Mamma after taking pizza lessons in Naples.

Hillsdale Bank BBQ even has a wood-fired pizza on its 'que menu.

And yet another wood-fired crust to chew on: Genovese in Lawrence, owned by the same guys who own La Parilla and Zen Zero.

menu sampler

Antipasti platter | \$14 and \$22

Salads | \$8

Margherita pizza | \$12

Salsiccia pizza | \$13

Porri pizza | \$13

--- INDEX REFERENCES ---

REGION: (Southern Europe (ISO59); Europe (1EU83); Italy (1IT70); Western Europe (1WE41))

Language: EN

OTHER INDEXING: (Rob Dalzell; Michelle Grier; Chris Graham) (ASSOCIAZIONE VERACE PIZZA NAPOLETANA; BLUE GROTTTO; CAESAR; CASTLE ROCK PINOT NOIR; CRISTALINO BRUT CAVA; DONNAFUGATA SEDARA NERO; FABULOUS FROZEN CUSTARD; GROTTTO; GROTTTO AZURRA; HILLSDALE BANK; LAURENZ; MOUNT VESUVIUS; TELLER; VILLA MARIA SAUVIGNON BLANC) (Ahhh; Antipasti; Chewy; Chris Graham; Faster; Finely; Graham; Grier; Jake Imperiali; Michelle Grier; Neapolitan; Neapolitan Pizza; Nonsmoking Smoking; Nutella; Owners John; Pecorino; Pizzabella; Porri; Purists; Rob Dalzell; Sit; Sophie Gruner Veltliner; Streetside Parking; Zen) (Italy; Naples, Italy; Italy; Spain; Argentina; Austria; California; New Zealand; Naples; us; usa; na; us.mo; us.mo.kcity; ar; arg; at; aut; es; esp; it; ita; nz; nzl; an; anz; eu; eur; sa; sam; us.ca; it..naples)

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September 10, 2008

Section: OL

Monday night bike rides have community feel

JEFF STRAIT, Special to The Star

Professional cyclist JP Shores of Olathe was eating with his family at a **Spin! Neapolitan** Pizza in Overland Park last year when he got an idea.

Though it was his first time in the restaurant, it wasn't too hard to pick up on the cycling motif -- from the logo that incorporates bike wheels to a mural of shadowy cyclist silhouettes on a patio wall. But it was a picture of two-time Tour de France winner Fausto Coppi that really caught his attention.

Coppi is an Italian cycling legend, but someone whom the average American has probably never heard of. These people must know at least a little something about cycling, he thought.

It turns out they did.

Spin! owners Gail and Richard Lozoff and Ed Brownell, if not professional cyclists, were people who at least knew their way around a bike. The Lozoffs had biked in Italy, where they got the inspiration for the restaurant, which Shores found out when he asked the owners if they'd be interested in sponsoring his GP VeloTek bicycle racing team.

Long story short, they were.

The sponsorship led to the customary business name on the team's jerseys but also some cycling events that fit both the restaurant's and bike team's philosophies of community involvement, like the family bike rides Spin! now hosts on Monday nights.

The rides start at 6:15 at the restaurant's Overland Park location at 6541 W. 119th St. They are led by VeloTek members and are open to riders of any skill level. The rides emphasize safety with no racing or competing allowed, which Shores says sets them apart from others he's been to that are billed as "family-friendly."

"A lot of people go to group rides that are not as they appear," said Shores, who has been a team member for two years since reconnecting with team coach and old college buddy Jim Whittaker of Lawrence, who started the team four years ago.

"You get there and it's just like a race, and although we're a racing team we wanted to support the community from the other side of things and introduce people to more than just racing."

The ride consists of two loops, a short one of about 11 miles or a round-trip of close to 20. Gail Lozoff said it's a great opportunity for families or novices who are looking for a safe environment to learn the ins and outs of riding on roads or in a group. There are enough VeloTek cyclists that no one ever has to worry about being left behind.

"All south Johnson County has a little hill to it, but people can quit after the first loop if they get tired," she said. "It's just a nice ride."

A little after 6 p.m. on a recent Monday, Debra Box of Prairie Village was unloading a bike out of her minivan. Though she said she might bike 50 to 60 miles a week, it was the easygoing pace of the ride that appealed to her most.

"I like the fact that it sounds family-friendly," she said. "I'm not as fast as I used to be."

A few minutes later Jane Allen of Overland Park stood beside her bike behind the restaurant, looking forward to her first Spin! ride experience. She said she saw the ride as a good opportunity to get back into some easy cycling after injuring her leg in a bike accident several months ago.

"I like being outside and exercising, and I like being able to move faster than you can when you're walking," she said. "You get to see lots more scenery."

Of the handful of kids and teenagers who were gearing up for the Monday night ride, about half were sporting VeloTek jerseys. Whittaker said that junior rider development was one of the most important aspects of the team. The rides provide a chance for them to get more practice or pass on what they know to riders who might be several years older.

A number of junior team members have even had success on the national level, including John "Jack" Funk, 14, who made the ride from his home in Topeka since taking two first-place finishes in a junior national race earlier this month.

"It was a really close race," said Funk, who said he was surprised when he saw he'd finished first in the 11-kilometer Junior National Time Trial and Criterium held in Orange County, Calif., and also finished 10th in the road race. Monday was his first time back on a bike since then, he said -- a good way to break in his muscles for the next round of training.

Lozoff said the highlight for many who show up on Monday nights might not only be the ride but what's waiting for them when they get back. Live music on the patio adds to the festive atmosphere, and a 10-percent discount on food after the ride doesn't hurt either.

"It feels a lot like a piazza out there," Lozoff said. "It's kind of chaotic and casual and fun."

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Spin! Neapolitan Pizza's Monday night bike rides start at 6:15 p.m. from the Overland Park restaurant, 6541 W. 119th St.

The rides will continue on Monday nights through Sept. 29.

--- INDEX REFERENCES ---

INDUSTRY: (Entertainment (1EN08); Sports (1SP75); Cycling (1BI76))

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SPIN) (Coppi; Ed Brownell; Fausto Coppi; Funk; Gail Lozoff; Jim Whittaker; Live; Long; Lozoff; Lozoffs; Monday;
Neapolitan Pizza; Richard Lozoff; Shores; Whittaker) (France; Italy; Topeka; us; usa; na; us.ks; us.mo; us.mo.kcity;
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Section: BV

Monday night bike rides have community feel

JEFF STRAIT, Special to The Star

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Section: E

Our restaurant critic searches for the best pizza in KC

LAUREN CHAPIN, The Kansas City Star

Pizza preferences are personal, as personal as boxers or briefs, Pepsi or Coke, MU or KU.

In Kansas City we are blessed with an abundance of pizzerias serving all sorts of pies: thin-crust, thick crust, gluten-free or cheese stuffed.

We have the major styles covered, including several sources of original Neapolitan. And we span the country, too: from New York to Chicago, from St. Louis to California. And, of course, it wouldn't be Kansas City if we didn't dish up a few barbecue pizzas.

In honor of National Pizza Month, The Star checked out a few beloved pizzerias, compiled a list of even more favorites and set up a "Best of" list on our Web site at KansasCity.com, where you can vote for your favorite.

**** Spin! Neapolitan Pizza:** 6541 W. 119th St., Overland Park 913-451-7746 (SPIN). www.spinpizza.com.

Richard Lozoff fell in love with authentic pizzas when traveling through Italy in the 1970s, and Spin! is the result. The staff uses a real Italian flour for the pizzas, which bake in the 600-degree oven. Choose from two basic styles: the pizza Rossa (crushed tomato sauce with a blend of cheeses) or Bianca (olive oil and Italian cheeses). Mix and match your own toppings or choose from the creative list of Spin pizzas.

I preferred the Cipolla e Chevre (roasted and caramelized onions with goat cheese) with fig jam and fresh mozzarella instead of the Polpette -- caramelized onions and roasted crimini mushrooms. The crusts were thin and chewy and folded easily in half. And the kitchen was generous with the toppings. But they tasted even better the next morning.

Other highlights: carafes of fruity white sangria that paired really well with the earthiness of the pizza toppings and inventive house salads. One disappointment: The gelatos, imported from a small company in Michigan, were sticky, as if they hadn't been transported and stored properly.

(Spin! has other locations at 1808 D N.W. Chipman Road in Lee's Summit and at 14230 W. 119th St. in Olathe.)

** D'Bronx: 2450 Grand in Crown Center, 816-842-2211.

It seems the bloom is off D'Bronx since Robert and Janet Bloom sold it. I tried slices of cheese, pepperoni and the specialty pizza, loaded with all sorts of meat and vegetables.

They were all lovely hot. The cheese stretched from slice to mouth like a telephone wire, the pepperoni had a nice bite and the toppings on the meaty slice were a nice amalgam of tastes and textures.

But they lost their appeal as they cooled off on the plate. Then the flavors seemed to disappear -- like early morning fog under a rising summer sun.

The flavors revved up, at least a little bit, when slowly reheated the next day. But still, the slice wasn't what I remembered.

(D'Bronx has other locations at 3904 Bell and at 105th and Metcalf.)

** Grinders: 417 E. 18th St., 816-472-5454. www.grinderspizza.com.

Grinders is the pizza joint equivalent of a mosh pit -- loud, ramped-up and not for the faint-of-heart.

If you want to impress your 'tweens and teens, take them to Grinders. The place is a designer-worthy showcase for the reduce/reuse/recycle mantra: There's lots of art cobbled together from salvage, covering the walls, dangling from the ceiling, adorning the back patio.

The kids making the pizzas sport more ink than the Sunday comics and more pins, needles and piercings than a dressmaker's mannequin. The tunes are cutting-edge. The beer list, big and lusty.

Grinders does some dandy, sloppy appetizers, including Death Wings in three levels of spice: Wimpy, Molten and Absolutely Insane. Go for the Molten; even the waitress dissed the Insane as truly too insanely spicy to eat.

Pizzas come in two sizes, 10-inch and 18-inch, or made-to-order slices. The crust was thin as a cracker, speckled brown from its short time in the pizza oven. It had a nice, wheaty toast flavor and a pleasantly chewy texture. The sauce glazing the surface had a subtle oregano kiss.

They didn't skimp on the cheese or pepperoni, but the Margherita was disappointing primarily because the sliced-too-thick Romas were as flavorless as winter-hard tomatoes. Ick. It was better to just pick them off.

As for the cold pizza test? Thumbs-up.

La Cucina di Mamma: 6227 Brookside Blvd., 816-444-1138.

Jake Imperiale, a second generation Neapolitan, went to his mother's birthplace to learn how to make his pizzas.

His pies are soft and pillowy, with just a gilding of sauce covering the crust. But he generously dots them with fresh mozzarella and piles on the toppings. His Margherita has just a blush of marinara, sprinkles of fresh basil chiffonade and melted discs of fresh mozzarella. The Pugliese is heartier: a bit more sauce, lots of sweet caramelized onion, puddles of melted mozzarella and shimmery pools of pepper oil with a hint of heat.

Wash them down with glasses of Sant' Agata Ruche from Piedmonte -- made from the ruche grape, an ancient grape with a pedigree as colorful as Neapolitan pizzas themselves.

** Pizza 51: 5060 Oak St., 816-531-1151.

Pizza 51, just across the street from UMKC, still feels a bit like the garage/gas station it once was. It has a great vibe, an outdoor patio that's a people-watchers' paradise and enormous slices of thin-crust pizza.

The Veggie Delight is heaping with lots of green stuff: broccoli, green peppers and spinach plus mushroom, black olives and onions.

Pizza 51 does zippy house salads, too, heaped with more veggies and served with tarragon-flecked house vinaigrette that doesn't play second fiddle to the pizzas.

Customers order at the counter just inside the door; slices (and pies, too) are delivered to tables. Other pluses: \$3 cheese slices, sandwiches, breadsticks and calzones and a decent beer selection.

more favorites

Here are other favorites, including some we've reviewed in 2008.

** Art of Pizza: 1801 Baltimore St., 816-421-1888. Slices, pies, calzones, stromboli and pane stufata -- stuffed Italian bread.

** Avelluto's Italian Delight: 6552 Martway, Mission, 913-262-7564, www.avellutositalian.com. A casual, come-and-go spot. Thin-crust, New York-style pizza plus lots of salads, daily specials, pastas and hot and cold sandwiches.

** Blue Grotto: 6324 Brookside Plaza, 816-361-3473, www.bluegrotto.com. The newest entrant in the battle of the slice and pie. Twelve-inch pizzas are baked in a 900-degree oven imported from Italy. Order the Porri and the Bianco. Bonus: terrific, budget-priced wine list.

** The Dish Famous Stuffed Pizza: 846 S. Missouri 291, Liberty, 816-781-3474, www.dishpizza.com. One of the first Chicago-style stuffed pizza places in the area, courtesy of Windy City native Jason Ransom. If you can't make it to Liberty, pick up one of the frozen pizzas at local supermarkets.

** Il Trullo: 9056 Metcalf Ave., Overland Park, 913-341-3773, www.iltrullo-kc.com. Joe Avelluto built one of the first wood-fired pizza ovens in town. Joe Jr. has taken up the cause.

** Ingredient: 11563 Ash St., Leawood, 913-948-6800 or 947 Massachusetts, Lawrence, 785-832-0100, www.ingredient.com. The Lawrence-based chain opened a second location this summer in the trendy new Park Place shopping mecca. Gourmet pizzas and all sorts of create-your-own pies.

** Pizza Bella: 1810 Baltimore, 816-421-7492, www.pizzabellakc.com. Ten-inch, Neapolitan-style pizzas, baked in a 700-degree, wood-fired oven. Certified by the Associazione Verace Pizza Napoletana in Naples, Italy. Start with an order of the brussels sprout salad and try the egg-and-arugula or mushroom pizzas.

** RecordBar: 1020 Westport Road, 816-753-5207, www.therecordbar.com. The rollicking live music venue does

7-inch pizzas with music references, including the Heavy Vegetable and Bat out of Hell.

** Tarantino's: 417-A E. 13th St., 816-421-0043: Joe Spino's family recipes star in the downtown Italian eatery. Terrific calzones. Bonus: Try the cannolis.

** Teller's: 746 Massachusetts, Lawrence, 785-843-4111, www.tellerslawrence.com. Lovely spot in downtown Lawrence in former bank building.

** Tim's Pizza Parlor: 17201 East U.S. 40, Independence, 816-478-0777, www.timpizza.com. A beloved, old-style American pizza joint with a salad bar, lots of sports memorabilia and very loyal customers.

** Waldo Pizza: 7433 Broadway, 816-363-5242, www.Waldopizza.net. Open since 1987, Phil Bourne's pizza parlor serves St. Louis-style pizza, Ted Drewes custard and a massive beer list: 16 on tap, 64 craft and domestics and 44 imports. Add to that list: Chicago-style pizza, a salad bar and gluten-free crusts. (A second location is at 1543 N.E. Douglas in Lee's Summit.)

** Whole Foods Market Deli: 7401 W. 91st St., Overland Park, 913-652-9633, www.wholefoodsmarket.com. Some of the prettiest, healthiest ingredients in town are piled on their thin, crispy crust pizzas and baked in a 600-degree woodstone oven.

the history of pizza

Pizza has come a long way, baby.

During its roughly 200-year history, it has evolved from a dietary staple of Neapolitan peasants to standard-issue fare in American school cafeterias.

Modern pizza was created in 1889 when tavern owner Don Raffaele Esposito was asked to create a special dish for Queen Margherita Teresa Giovanni, the queen of Italy. Esposito baked a pizza with tomatoes, mozzarella and basil -- the colors of the Italian flag.

In 1905 Gennaro Lombardi opened the first American pizzeria, Lombardi's Pizzeria Napoletana in New York City. But it wasn't until after World War II, when American servicemen returned home, opened their own pizza joints and spread the gospel of pizza, that the business really took off.

Today pizza is a \$35 billion -- yep, billion with a "b" -- business. We're talking fresh-baked, real pizzeria stuff, not the frozen pies sold in grocery stores.

---- INDEX REFERENCES ----

COMPANY: CROWN CENTER REDEVELOPMENT CORP; BIANCO

NEWS SUBJECT: (Parents & Parenting (1PA25); Health & Family (1HE30); Teenagers (1TE59))

INDUSTRY: (Food & Beverage Production (1FO79); Agriculture, Food & Beverage (1AG53); Pizza (1PI09))

REGION: (Missouri (1MI10); Italy (1IT70); Kansas (1KA13); North America (1NO39); New York (1NE72); USA (1US73); Americas (1AM92); Southern Europe (1SO59); New England (1NE37); Europe (1EU83); Massachusetts (1MA15); Maryland (1MA47); Western Europe (1WE41); Illinois (1IL01))

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Section: SO

Two Italian pastimes spin together on Saturdays

MINDY KINNAMAN, The Kansas City Star

SPIN! Neapolitan Pizza wants to bring a touch of the Italian lifestyle to Lee's Summit, but not just with its food.

The restaurant, at 1808 N.W. Chipman Road, hosts free bike rides each Saturday beginning at 9:45 a.m., now through Labor Day weekend.

SPIN! co-owners Gail and Richard Lozoff and Ed Brownell wanted to bring together two of Italy's greatest pastimes: eating and bicycle riding.

Each of the restaurant's four locations features bicycles in its décor — from the murals of bicycle riders on the walls to the light fixtures made from bicycle gears. The patios are surrounded by fences created from bike racks.

"I'm personally interested in cycling, not in a competitive way," Gail Lozoff said. "When we started, we wanted to create a community tie-in. Every well-intentioned store wants to do that. The benefits of cycling are health, fun and community building."

While looking for a sponsor, Jon-Paul Shores, a bicycle racer and owner of ShoresSports.com, recognized that SPIN! would be a good fit. While talking with Gail Lozoff about sponsorship, the two conceived the idea of non-competitive bicycle rides for the community.

The program began last year at the Overland Park location, 6541 W. 119th St. Each Monday night individuals and families gather at the restaurant to ride through the neighborhood.

Based upon the success of the Overland Park rides, Gail Lozoff and Shores decided to expand the idea to Lee's Summit.

The 19-mile ride around Longview Lake is open to riders of all ages and skill levels and is led by Shores and former mountain bike champion Cameron Chambers. Both Shores and Chambers take steps to help make sure all participants are comfortable with their bicycles, even helping make adjustments if necessary.

Participants are given wristbands with the restaurant's phone number on them in case they need to call for help. A shorter ride is also an option.

"People should expect a family-friendly ride where they are going to show up and it be as advertised," Gail Lozoff said. "We're trying to create an opportunity to learn. Riders will learn the rules of the road and get their feet wet for a longer ride."

In its first week, 25 riders came out to participate in the Lee's Summit ride.

"It was really well received," Gail Lozoff said. "Everyone had a great time."

The numbers have dropped off, but Gail Lozoff remains optimistic. The Overland Park location experienced turnout that varied from week to week last year, but this year, the ride's popularity has risen and the numbers have stayed around 50 people each week.

Blue Springs cyclist Sheryl Crawford learned of the rides through an e-mail from the restaurant. She came out for the first ride and enjoyed it so much, she made it a regular part of her week.

"It had a good turnout," Crawford said. "It was a good ride, and I got to eat SPIN! pizza afterward. I'm a bike rider. You can't beat that."

SPIN! offers a 10 percent discount on meals for participants, friends and family to enjoy after the ride.

Another participant, Meshelle Vesecky of Columbia, learned of the ride from a friend.

"I love to cycle," Vesecky said. "It's good exercise. I was going to be in town for the (Royals vs. Cardinals baseball) game, so I thought it would be great to do. I plan to come back."

Details **SPIN! Neapolitan** Pizza has arranged to take recreational bicyclists on a spin through the Lee's Summit area.

- When: 9:45 a.m. Saturdays through Labor Day
- Where: Meet at the pizza restaurant, 1808 N.W. Chipman Road, Lee's Summit.
- Route: 19 miles around Longview Lake

--- INDEX REFERENCES ---

INDUSTRY: (Entertainment (1EN08); Sports (1SP75); Cycling (1B176))

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Language: EN

OTHER INDEXING: (Ed Brownell; Jon-Paul Shores; Cameron Chambers; Sheryl Crawford) (DETAILS SPIN; LEE; NW; OVERLAND PARK; SHORESPORTS COM; SPIN) (Blue Springs; Cameron Chambers; Cardinals; Chambers; Crawford; Ed Brownell; Gail Lozoff; Jon-Paul Shores; Meshelle Vesecky; Neapolitan Pizza; Richard Lozoff;

Saturdays; Sheryl Crawford; Shores; Vesecky) (Columbia; us; usa; na; us.mo; us.mo.kcity; us.sc; us.sc.columb)

KEYWORDS: (NT/NEC)

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August 12, 2009

Section: SO

Take a spin on Wednesday evenings; blessing of the animals is Aug. 23

Add midtown Kansas City to the list of **SPIN! Neapolitan** Pizza locations that arrange free, family-friendly bicycle rides each week.

The rides will be led by knowledgeable cyclists every Wednesday through September, with an emphasis on safety. Riders will gather at 6:15 p.m. behind the SPIN! at 4950 Main St. and take off at 6:30 p.m.

The route is 11 miles, but riders have the option to repeat it for a 22-mile ride. The course goes past Loose Park, through Mission Hills, south to Gregory, north on Oak to 40th St., south on Broadway through the Plaza, jog on Ward Parkway to 48th St. and back to the restaurant.

The other rides: 6:15 p.m. Mondays at the Overland Park SPIN!, 6541 W. 119th St., and 9:15 a.m. Saturdays in Lee's Summit, 1808 N.W. Chipman Road.

St. Peter's United Church of Christ will conduct its annual "blessing of the animals" by the Rev. Jody Furnas-Wright at 2 p.m. Aug. 23 at the church, 700 E. 110th St., followed by a dog agility demonstration at 2:30 p.m.

All pets are welcome, but should be caged or restrained. Owners will receive a certificate personalized with the pet's name.

The event is free to the public, but a freewill offering will benefit Wayside Waifs. Refreshments will be provided for people and pets, and professional photographers will be available to take pictures of your pet, and you can get a free 8-by-10 print. Call 816-942-1155 for more information.

---- INDEX REFERENCES ----

Language: EN

OTHER INDEXING: (Jody Furnas-Wright) (LEE; NW CHIPMAN; OVERLAND PARK SPIN; SPIN; UNITED CHURCH; WARD) (Add; Call; Jody Furnas; Loose Park; Mondays; Neapolitan Pizza; Owners; Refreshments; Wayside Waifs) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

KEYWORDS: (CT/ebf.fin.sec.hiy); (CT/ebf.fin.sec); (CT/ebf.fin); (CT/ebf); (NT/Debt); (NT/Stocks)

Word Count: 279
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September 1, 2009

Restaurants let you stash your alcohol
sarah benson
{ ink }

Thanks to a restaurant-industry trend, you can pay to keep your drink in the clink.

Wine lockers — available at select restaurants and wine bars — are for-rent lockboxes where you can stash wine or liquor until your next visit.

At \$200 to \$1,000 a year, the lockers aren't cheap. But they do come with enticing benefits.

For example, if you rent a \$200-per-year whiskey locker at Raglan Road, 170 E. 14th St., you get your name etched onto a brass plate on the locker's exterior, said manager Tammy Slaybaugh. That's all about prestige, she said.

And when you rent a wine locker at Trezo Mare, 4105 N. Mulberry Drive, you get two bottles of top-quality wine each month. The value of the wine is roughly equal to your locker rent, according to manager Dinh Pham, who said Trezo Mare doesn't turn much profit on its wine-locker program.

The goal, Pham said, is to give customers incentive to return again and again.

Paul and Alana Scott of midtown started renting a wine locker three years ago at JP Wine Bar, 1526 Walnut St. to learn more about vino.

The two rent the locker for \$40 a month. Thanks to the membership — and frequent trips to JP — the couple is on a first-name basis with the bar's staff.

"You feel like it's your place," Paul said.

He said that comfort level allows him to ask questions and find out more about wine. An extra perk is the discount he receives on wine and food at the bar.

Want to vault your vino? Here's where to do it.

Bring your own Here's a wallet-friendly alternative to the wine locker: **Spin Neapolitan** Pizza, a locally owned

artisan pizza chain with four local locations, has a "BYOV" program — as in, bring your own vino.

It works like this: You bring your own bottle of wine into the restaurant, pay an uncorking fee, and drink up while you eat pizza (or salad or a sandwich). The uncorking fee is \$1 on Sundays and Thursdays and \$5 on Fridays and Saturdays. Spin also sells bottles of wine for about \$18 apiece.

Owner Gail Lozoff said she started the program shortly after opening because at the time Spin had a limited wine list.

"We wanted people to be able to drink good wines with our pizza," Lozoff said. "We kept the pricing low because we felt that one of the attractions of Spin is that you get great artisan food for a very reasonable price."

The BYOV program was a hit, Lozoff said, so Spin kept it going even after improving its wine list.

The program is available at three of four Spin locations: 6541 W. 119th St. in Overland Park, 1808D N.W. Chipman Road in Lee's Summit and 14230 W. 119th St. in Olathe. You can't BYOV to the Kansas City location at 4950 Main St. because of Kansas City liquor laws.

Trezo Vino Open since March, this Leawood wine bistro at 11570 Ash St. was the first bar or restaurant in Kansas to sell wine lockers (wine lockers were illegal in Kansas until this summer).

Trezo Vino, which started selling the lockers in June, has three levels of wine lockers: silver, gold and platinum.

The silver membership costs \$400, the gold costs \$600 and the platinum is \$1,000. Each annual membership nets you two bottles of wine per month — the more expensive the membership, the more expensive the wine. You can't bring your own wine in, but you can purchase more wine from the restaurant and keep it in the locker, even if you don't finish the whole bottle.

Each locker has a nameplate and a key, which is kept at Trezo Vino.

Trezo Vino event planner Andrea Lavalley said the bistro has 75 wine lockers, and 25 have sold since June.

She added that the wine lockers are a good value because when you buy a \$1,000 platinum membership, for example, you actually get \$2,000 in wine.

Trezo Mare Act fast if you want a wine locker at Trezo Mare, 4105 N. Mulberry Drive in Kansas City.

The Mediterranean restaurant and bar boasts 100 wine lockers, but there's only one left for rent.

The wine lockers also come in three tiers: There's a \$300-per-year locker, a \$500-per-year locker and a \$1,000-per-year temperature-controlled locker. Again, the higher the price, the better the wine. Trezo Mare allows wine-locker members to bring their own wine, and there's no uncorking fee.

Wine-locker owners also enjoy free wine tastings (normally about \$20) and special treatment.

"We treat those folks as part of our restaurant," manager Dinh Pham said.

Raglan Road This Power & Light District Irish pub, 170 E. 14th St., rents out whiskey lockers for \$200 a year.

To keep your locker, you have to buy at least one bottle of liquor a year. Whiskey is popular, but you can buy vodka, rum or any other liquor you prefer. You keep the key, but you can't pour from your own bottle — that's the server's job, thanks to liquor laws.

Manager Tammy Slaybaugh said the pub has sold 20 out of 50 whiskey lockers.

JP Wine Bar This classy wine bar, with locations at 1526 Walnut St. in the Crossroads Arts District and 4311 W. 119th St. in Leawood, treats its wine-locker program as a wine-of-the-month club.

Brian K. Jewell, who manages the Crossroads location, said lockers at both wine bars cost \$475 per year. That money gets you 12 bottles of wine that retail for about \$35 each. Wine-locker owners also net a 15 percent discount on wine and food at the bar. Plus, they're invited to free monthly wine tastings, which normally cost \$10 to \$15.

--- INDEX REFERENCES ---

NEWS SUBJECT: (Food & Beverage Laws (1FO27))

INDUSTRY: (Food & Beverage Production (1FO79); Agriculture, Food & Beverage (1AG53); Restaurants & Food Service (1RE91))

REGION: (North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (BYOV; FRIDAYS; JP; JP WINE BAR; N MULBERRY DRIVE) (Andrea Lavalley; Brian K. Jewell; Dinh Pham; Gail Lozoff; Lozoff; Neapolitan Pizza; Paul; Paul and Alana Scott; Pham; Spin; Tammy Slaybaugh) (Kansas City; Kansas City; Kansas; Kansas; Kansas City; us; usa; na; us.mo; us.mo.kcity; us.ks; us.mo.kancty)

KEYWORDS: (NT/NEC); (XC/any.company); (XC/any)

Word Count: 1052

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September 21, 2009

Recession prompts a boom in cause marketing
DEBRA SKODACK
The Kansas City Star

Ronda and Scott Gentry never thought about buying a slice of Spin pizza.

That is, until it did some good.

Then they bought a whole pizza — Italian and turkey sausage — last week, along with a special pizza for their dog Bulova.

The Lee's Summit fundraiser at Spin benefited the Wayside Waifs animal shelter.

The Blue Springs couple's special dinner is part of a growing segment of philanthropy called cause marketing. Simply put, it's when businesses and nonprofits get together to sell something to consumers that helps raise donations.

Cause marketing is not a 5K run, but rather a structured business deal. It might be the sale of a pink blender, with a portion of the proceeds going to breast cancer research. It might be a massage, with some of the proceeds going to a domestic violence shelter.

Cause marketing has been around for more than two decades, but the recession has prompted a boom.

"We are your perfect cause-marketing people," Ronda Gentry said.

She has a full-time job as operations manager at The Best of Kansas City, but her husband has been underemployed as a video and audio contractor since losing his full-time job in June.

Going out has become a rarity for the two — unless it's for a good cause.

"Anytime we choose to go out, it's got to be worthwhile," Ronda Gentry said.

Their next special date is "Bark at the K" on Sunday, when dogs and their owners can enjoy a Royals game together while raising money for animal causes.

Nonprofits certainly have noticed the importance of cause marketing as the recession erodes individual donations and grants.

Habitat for Humanity Kansas City, for example, has scheduled four cause-marketing events in the next few weeks, including a happy hour Friday at Qudos Cognac and Cigar Bar in Kansas City.

The \$5 cover charge that goes to the nonprofit might not seem like much until Habitat begins to calculate its potential: If 100 people pay the cover, that's enough money to buy a front and back door to a Habitat home.

"You have to be more creative in this type of economy," said Rebecca Dye, spokeswoman for Habitat for Humanity Kansas City. "Funds are short, but the needs are great."

Cause marketing often brings in more than donations to a nonprofit. It can introduce a business's regular customers to a charity.

"Awareness is as important as the actual dollars raised in the event," said Marla Svoboda, development director at Wayside Waifs in Kansas City.

Businesses definitely understand the benefit.

"What we've seen happening in this economy hasn't put a damper on companies continuing to invest in cause marketing and cause products," said Mike Swenson, president of Barkley Public Relations in Kansas City and a national cause-marketing expert.

"Think of it — since the turn of the century, we've had 9/11, Katrina, two wars and the worst recession in our lifetime," Swenson said. "We've had a lot of upheaval, and amidst all that, what kept growing is people's desire to give back."

Swenson said consumers are so used to corporate good deeds that they almost expect it from a company.

Consider some of the findings from the 2008 Cause Survey from PRWeek/Barkley Public Relations:

- 45.8 percent of the women surveyed said they had bought a product that benefited a cause in the last 12 months.
- 63.4 percent of those women said they purchased a particular brand because they knew that brand supports a cause they believe in.
- 72 percent of the companies surveyed said a worsening economy would not affect their commitment to cause-marketing programs.

Consumers should not be afraid to ask how a charity might be benefiting from cause marketing, said David Renz, director of the Midwest Center for Nonprofit Leadership at the University of Missouri-Kansas City.

Renz said he once bought a tie at a department store, with some of the proceeds going to a national charity.

"It was something like 1/19th of 1 percent, which doesn't sound like much except if you sell \$12 million worth of ties," Renz said. "It's legitimate to ask."

But there are other reasons for businesses to engage in cause marketing.

"No one practices cause marketing just for the money," said Joe Waters , the director of cause marketing for a Boston nonprofit hospital, who writes a blog called "Selfish Giving."

"More and more consumers are demanding that companies show their corporate responsibilities," Waters said.

That's OK, said Gail Lozoff, a co-owner of **Spin Neapolitan** Pizza.

Last week's fundraiser — the restaurant's third — grew out of the suggestion of an employee.

"It's a way to connect with our customers and provide things that are important to our customers and important to us," Lozoff said.

What everyone gets for giving Besides the money raised and spent, cause marketing produces intangibles, too.

For the business:

- New customers who know the charity but not the business
- A nice-guy image
- A morale boost for employees who want to support a cause

For the charity:

- Virtually no overhead
- New donors who know the business but not the charity
- A creative reminder of the cause

For the customer:

- A feel-good, no-guilt way to spend money
- A chance to meet people with similar interests
- A fun reason to write a check

--- INDEX REFERENCES ---

COMPANY: MIDWEST CENTER FOR NONPROFIT LEADERSHIP; UNIVERSITY OF MISSOURI

NEWS SUBJECT: (Social Issues (1SO05); Economic Indicators (1EC19); Sales & Marketing (1MA51); Economics & Trade (1EC26); Philanthropy (1PH09); Recession (1RE01); Business Management (1BU42))

INDUSTRY: (Sponsorship (ISP44); Advertising & Public Relations (IAD83))

REGION: (Missouri (1MH10); Kansas (1KA13); North America (1NO39); USA (1US73); Americas (1AM92))

Language: EN

OTHER INDEXING: (AWARENESS; BLUE SPRINGS; LEE; MIDWEST CENTER FOR NONPROFIT LEADERSHIP; ROYALS; SPIN; SPIN NEAPOLITAN PIZZA; UNIVERSITY OF MISSOURI; WAYSIDE WAIFS) (Anytime; Cigar Bar; David Renz; Funds; Gail Lozoff; Habitat; Joe Waters; Lozoff; Marla Svoboda; Mike Swenson; Rebecca Dye; Renz; Ronda and Scott Gentry; Ronda Gentry; Selfish; Swenson; Virtually; Waters) (Kansas City; Kansas City; Kansas City; Kansas City; Boston; us; usa; na; us.mo; us.mo.kcity; us.ma; us.ma.boston; us.mo.kancty)

KEYWORDS: (CT/ebf.bus.mkt.mrk); (CT/ebf.bus.mkt); (CT/ebf.bus); (CT/ebf.eco.oth.eco); (CT/ebf.eco.oth); (CT/ebf.eco); (CT/ebf); (NT/Economy_US); (NT/Sales+Marketing); (XC/any.company); (XC/any)

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September 16, 2009

Fall festivals; Lee's Summit news in brief

Downtown's Main Street will be hopping this weekend during the 40th anniversary Fall Fun Festival, which begins at noon Friday and runs through 6 p.m. Sunday. What's billed as the largest parade in Eastern Jackson County kicks off Saturday's activities at 10 a.m.

Organized by the Blue Springs Chamber of Commerce , the event features a beer garden with live entertainment, a 22-foot rock-climbing wall, a petting zoo, a carnival and a Dockdogs contest, where canines will compete all three days to see which one can make the longest leap from a dock into a body of water. Look for a karaoke contest at 8 p.m. Friday and local dance groups performing on the community stage.

New this year is a crisscross collision course, where runners compete on a slippery course while enclosed in bubbles.

St. Ann's parish invites the community to its annual fall festival from 11:30 a.m. to 4 p.m. Sept. 27, a Sunday.

You'll find games, a Moon Walk , dunk tank, crafts, funny photos, lots of raffles and a priestly magic show, courtesy of the Rev. Bernard Branson .

The church is at 10109 E. Lexington Ave.

Breast care center

St. Luke's East--Lee's Summit opened its Center for Breast Care on Monday.

Services include walk-in mammograms, various biopsy techniques, an MRI designed specifically for breast scans, and computer-aided detection of breast abnormalities, which augments the work of the on-site breast radiologist.

Breast cancer patients will have access to clinical research trials through the center's affiliation with Saint Luke's Cancer Institute .

"Because we have biopsy capability on-site, we can perform a breast biopsy on the same day that the breast abnormality is found and often have pathology results to the patient on the following day," said Ruby Meierotto , breast radiologist at Saint Luke's East, 100 N.E. St. Luke's Blvd. near Interstate 470 and Douglas Street.

Take a dog for pizza

If you think you can't take your dog anywhere, you're wrong. Starting at 5:30 tonight, your mutt is welcome at **SPIN! Neapolitan** Pizza's patio, where he or she can dine on breadstick appetizers, pizzas and gelato made by Three Dog Bakery..

The cost for the CIAO BOW WOW! event is \$20 per dog, plus food ordered from the restaurant menu.

Profits will benefit the Wayside Waifs animal shelter.

Registration is required. Call 816-246-SPIN (7746).

BLUE SPRINGS INDEPENDENCE

--- INDEX REFERENCES ---

COMPANY: MRI; SUMMIT

INDUSTRY: (Healthcare Practice Specialties (1HE49); Healthcare Services (1HE13); X-Ray Imaging (1XR26); Healthcare (1HE06); Diagnostic Imaging (1DI42))

Language: EN

OTHER INDEXING: (BLUE; BLUE SPRINGS CHAMBER; CANCER INSTITUTE; FALL FUN FESTIVAL; LEE; MOON WALK; MRI; NE ST; SPIN; SUMMIT; WAYSIDE WAIFS) (Bernard Branson; Call; Downtown; Lexington Ave; Luke; Neapolitan Pizza; Registration; Ruby Meierotto) (us; usa; na; us.mo; us.mo.kcity)

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September 23, 2009

Johnson County Community Calendar Sept. 23-29

Benefits

CIAO BOW WOW: Eat pizza with your dog on patio; canine pizzas made by Three Dog Bakery. 5:30 p.m. Sept. 23, **Spin! Neapolitan** Pizza, 6541 W. 119th, Overland Park. \$20 per dog plus food ordered from menu; reservations required. Benefits Wayside Waifs. (913-764-7746)

LIGHT THE NIGHT WALK: Carnival, 6 p.m.; three-mile walk, 8 p.m. Sept. 25, Corporate Woods, College Boulevard and Indian Creek Parkway, Overland Park. Participants raise minimum of \$25. www.lightthenight.org/mid (913-262-1515)

RAISING AWARENESS FOR CHILDREN'S EDUCATION AND CAR SHOW: Car show, live band, food and more. 5-10 p.m. Sept. 25, Kansas School for the Deaf, 450 E. Park, Olathe. Free. ksdeaf.org/ (913-324-0600)

IN LIVING PINK: Young Survival Coalition Greater of Kansas City gala to raise funds for young breast-cancer survivor support, education and awareness. 6:30 p.m. Sept. 25, Overland Park Marriott, 10800 Metcalf, Overland Park. \$75. www.youngsurvival.org/kansascity (913-642-4972)

Civic affairs

FOCUS ON JOHNSON COUNTY: Understanding Property Taxes and the Appeals Process. Co-sponsored by League of Women Voters. 7-8:30 p.m. Sept. 24, Johnson County Library-Central Resource, 9875 W. 87th, Overland Park. Free. Reservations required. www.jocolibrary.org/leagueseminars (913-495-2497)

Community events

HERE WE GROW AGAIN KIDS CONSIGNMENT SALE: 9 a.m.-8 p.m. Sept. 23-24, 9 a.m.-6 p.m. Sept. 25, 9 a.m.-2 p.m. Sept. 26, Holiday Inn, 101 W. 151st, Olathe. Sunday is half-price day. www.herewegrowagain.biz (913-940-7963)

Health, medical

L'CHAIM PHYSICIANS WELLNESS SERIES: Topic: aging eyes. 4:30-6 p.m. Sept. 24, Jewish Community Center,

Lewis and Shirley White Theatre, 5801 W. 115th, Overland Park. Free. www.jeckc.org or saintlukeshealthsystem.org (816-932-6220)

LIFE SKILLS: EMBRACING CHANGE AND CREATING CONNECTIONS: Making the Most of Your Mental Illness Series Workshop. 7-8:30 p.m. Sept. 24, Old Mission United Methodist Church, 5519 State Park, Fairway. www.mhah.org (913-281-2221, ext. 112)

CANCER PREVENTION: Dr. David Bouda, head of Midwest Cancer Care at Menorah Medical Center. 1 p.m. Sept. 29, Tallgrass Creek Center, 13800 Metcalf, Overland Park. Reservations requested. www.menorahmedicalcenter.com (913-541-7400).

Nature

OVERLAND PARK ARBORETUM AND BOTANICAL GARDENS: Programs include: Herbs: The harvest ... medicinal, culinary, aromatherapy (Sept. 23, \$20), Bird walk (Sept. 26, free). 8909 W. 179th, Overland Park. www.opkansas.org/_Vis/Arboretum/ (913-685-3604)

NATURE TOTS: Walk with child on trail. 10-11:30 a.m. Sept. 23, Blue Valley Recreation Center, 6545 W. 151st, Stanley. \$30-\$38. www.mymomssupport.com (913-638-5508)

Reunions

ST. THOMAS AQUINAS HIGH SCHOOL ALL YEARS REUNION: 8:30-11:30 p.m. Sept. 25, St. Thomas Aquinas High School, 11411 Pflumm, Overland Park. \$5. Class of 1984 also 8 p.m. Sept. 26 at Shorthorn's and noon Sept. 27 picnic at Sar-Ko-Par Park; Gold Medal Club 5-7 p.m. Sept. 25 in St. Thomas Aquinas High library. www.aquinascommunity.com

Senior adults

JOHNSON COUNTY PARK AND RECREATION 50-PLUS OVERLAND PARK: Activities include: Laptop Computer Internet and E-mail (Sept. 23), Art: Plein Air Day Trip (Sept. 24), Ways to Protect Yourself from Identity Theft (Sept. 24). Matt Ross Community Center, 8101 Marty, Overland Park. \$10-\$54. www.jcprd.com (913-642-6410)

JOHNSON COUNTY PARK AND RECREATION 50-PLUS OLATHE: Activities include: Adventure Walk: Kaw River (Sept. 23), Basic Internet I (Sept. 24), 50 Plus Sock Hop (Sept. 25), Basic Internet II (Sept. 29). Olathe Senior Center, 311 E. Park, Olathe. \$8-\$57. www.jcprd.com (913-782-1878)

Volunteers, donations (areawide)

SCHOOL LUNCH REVOLUTION: Shoppers at Whole Foods Market can contribute at checkout stands through Sept. 30. (816-472-4289)

JOHNSON COUNTY YOUTH COURT: Volunteers ages 13-18 needed for peer-to-peer counseling and intervention program. www.volunteerkc.org (913-715-7467)

VILLA ST. JOSEPH: Read with older adults. www.volunteerkc.org (913-345-1745)

OSAWATOMIE CHAMBER OF COMMERCE: Plant trees Sept. 26 along railroad tracks in Marais Des Cygnes

River basin. www.volunteerkc.org (913-755-4114)

KAW VALLEY ARTS ASSOCIATION : Assist with keeping gallery open, help create database and assist with tours. www.kvarts.org (913-371-0024)

Youth activities

JOHNSON COUNTY MUSEUM OF HISTORY: Programs include: Pop 'n Play @ the Museum (Sept. 23). 6305 Lackman, Shawnee. Free-\$1. www.jocomuseum.org (913-715-2550)

---- INDEX REFERENCES ---

COMPANY: MENORAH MEDICAL CENTER; JEWISH COMMUNITY CENTER; CIAO

REGION: (North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

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OTHER INDEXING: (115TH; 179TH; APPEALS PROCESS; ARTS ASSOCIATION; BENEFITS WAYSIDE WAIFS; BLUE VALLEY RECREATION CENTER; CIAO; COMMUNITY; CORPORATE WOODS COLLEGE; COUNTY; GOLD MEDAL CLUB; JEWISH COMMUNITY CENTER; JOHNSON COUNTY; JOHNSON COUNTY COMMUNITY CALENDAR; JOHNSON COUNTY LIBRARY CENTRAL RESOURCE; KANSAS SCHOOL; KAW; LEAGUE OF WOMEN VOTERS; MATT ROSS COMMUNITY CENTER; MENORAH MEDICAL CENTER; MENTAL ILLNESS SERIES; MIDWEST CANCER CARE; OSAWATOMIE; SCHOOL; ST; TALLGRASS CREEK CENTER; THOMAS; VILLA ST; YOUTH COURT) (26; 26, Holiday Inn; Benefits; BOTANICAL GARDENS; Civic; Coalition Greater; Computer Internet; David Bouda; Health; Internet; L'CHAIM; Methodist Church; Neapolitan Pizza; Olathe Senior; Overland; Overland Park; OVERLAND PARK ARBORETUM; Park; Park Marriott; Reunions; Shirley White Theatre; Sunday; Thomas Aquinas; Volunteers; Youth) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

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September 30, 2009

City community calendar: Sept. 30-Oct. 6

Benefits

CIAO BOW WOW: Eat pizza with your dog on patio; canine pizzas made by Three Dog Bakery. Benefits Wayside Waifs. 5:30 p.m.Sept. 30, **Spin! Neapolitan** Pizza, 4950 Main. \$20 per dog plus food ordered from menu; reservations required. (816-561-7746)

ALUMNI AND FRIENDS GOLF TOURNAMENT: Sponsored by Harrisonville Public School Foundation . 8 a.m.Oct. 2, Hoot's Hollow, Country Creek Golf Club, 20800 E. 215th, Harrisonville. \$80. www.harrisonvilleschools.org (816-380-2727, ext. 1224)

CATCH THE SPIRIT 5K WALK/RUN: Benefits Harrisonville Public School Foundation and Christina Collins Memorial scholarship. 8 a.m.Oct. 3, Harrisonville High School , 1504 E. Elm, Harrisonville. \$20-\$25. www.harrisonvilleschools.org (816-380-2727, ext. 1224)

Civic affairs

BRITISH NATIONAL DEBATE TOUR: MCC-Longview team will challenge two British debaters on topic of crime and punishment. 7 p.m.Oct. 1, Metropolitan Community College-Longview, Cultural Arts Building, 500 S.W. Longview, Lee's Summit. (816-672-2090)

WATER QUALITY IN MISSOURI: Learn about status and what you can do. 7 p.m.Oct. 6, Anita B. Gorman Conservation Discovery Center, 4750 Troost. Free. missouri.sierraclub.org/thb (816-523-7823)

Organizations

NATIONAL ASSOCIATION OF ACTIVE AND RETIRED FEDERAL EMPLOYEES, CHAPTER 1012: Luncheon meeting; program on changes to federal employee health-insurance plans. 11 a.m.Oct. 2, Foxwood Springs Living Center, Holmes Hall, Raymore. \$9. (816-322-9314)

Community events

JOSEPH S. AND ETHEL B. ATHA LECTURE: MARC SIMPSON : Associate director of Williams College

graduate program in History of Art on "Whistler, Inness and the Art of Painting Softly." 6-7 p.m.Oct. 1, Nelson-Atkins Museum of Art , Atkins Auditorium, 4525 Oak. Free. Tickets required. www.nelson-atkins.org (816-751-1ART)

KANSAS CITY JUGGLING FESTIVAL: Oct. 2-4, 3-Trails Camp and Retreat Center, 16200 E. U.S. 40. \$10 for jugglers, \$3 for non-jugglers. www.kansascityjugglingclub.com/fest (978-810-0108)

CRAFT SHOW AND BAKE SALE: Sponsored by Lee's Summit Parks and Recreation. 10:30 a.m.-5 p.m.Oct. 2, 9 a.m.-4 p.m.Oct. 3, Gamber Center, 4 S.E. Independence Ave., Lee's Summit. www.lspark.net (816-969-1580)

ARTS IN THE PARK: Art walk, music, food samples and more. 11 a.m.-2 p.m.Oct. 2, Oppenstein Park, 12th & Walnut.

LONGVIEW ART AND WORLD MUSIC FESTIVAL: Music, entertainment, food, drink and artwork. 3-7 p.m. Oct. 2, 10 a.m.-7 p.m. Oct. 3, 11 a.m.-5 p.m.Oct. 4, New Longview Retail Area, 3217 S.W. Longview, Lee's Summit. www.longviewartmusicfest.com (816-373-4987)

MISSOURI BANK ROCK. PAPER. SCISSORS. THROWDOWN TOURNAMENT: 5:30-8 p.m.Oct. 2, Missouri Bank , Crossroads Branch, 125 Southwest Blvd. Free. (816-881-6119)

HARVEST FESTIVAL: Hayrides, pumpkin patch, contests, music, food drive and more. 8 a.m.-3 p.m.Oct. 3, City Market, Fifth and Walnut. www.thecitymarket.org (816-842-1271)

FALL FESTIVAL AND AUCTION: Crafts, vendors, food and auction. Benefits mission projects. 9 a.m.Oct. 3, Grandview United Methodist Church , 12613 Grandview Road, Grandview.

HARVEST FESTIVAL: Booths, chuck wagon, chicken dinner. 10 a.m.-7 p.m.Oct. 3, Blue Ridge Boulevard United Methodist Church , 5055 Blue Ridge. \$4-\$8.50. (816-353-1435)

FACES OF CORINTHIAN HALL: Public can craft faces of Corinthian Hall using clay, design gargoyle masks and other activities. Noon-4 p.m.Oct. 4, Kansas City Museum , 3218 Gladstone. Free. www.kcmuseum.com (816-483-8300)

NATIONAL FRONTIER TRAILS MUSEUM: Civil War Lecture: "The Lower South Secedes — Fort Sumter," 7 p.m.Oct. 6 (\$5). 318 W. Pacific, Independence. Regular admission \$3-\$5. www.frontiertrailsmuseum.org (816-325-7575)

Exhibits, performances

MYSTICAL MATH ROOM: Discover physics and math through demonstrations. 6-8:30 p.m.Sept. 30, [Rockhurst University](http://www.rockhurst.edu) , Richardson Science Center, 5300 Troost. www.rockhurst.edu (816-501-4895)

"MEET THE PAST" TELEVISION SERIES PREVIEW: Series, filmed at library, features interviews with prominent historical figures as portrayed by actors. 6:30 p.m.Oct. 1, Kansas City Public Library Plaza Branch, 4801 Main. www.kclibrary.org (816-701-3407)

GARY COOPER GOES TO WAR FILM SERIES: "They Came to Cordura." 1 p.m.Oct. 3, National World War One Museum , J.C. Nichols Auditorium, 100 W. 26th. Free. www.theworldwar.org (816-784-1918)

BENEFIT CONCERT: Polished Brass, an ensemble of Raytown Community Band , and other local talent. Benefits

Shepherds Center of Raytown. 2-3:30 p.m.Oct. 3, River Christian Fellowship, 6400 Woodson, Raytown. \$6. (816-356-9000)

U.S. AIR FORCE BAND OF MID-AMERICA'S HOT BRASS: Jazz, funk, blues, soul, zydeco, swing and country music on museum's southeast lawn. 4 p.m.Oct. 3, National World War One Museum , 100 W. 26th. Free. www.theworldwar.org (816-784-1918)

LIVE ON THE LAWN: BENEFIT CONCERT AND OPEN-MIKE JAM: Featuring Kevin Watson, singer/songwriter from Golden, Colo. 4:30-7 p.m.Oct. 3, John Wornall House Museum , 6115 Wornall. Free. www.wornallhouse.org (816-444-1858)

Health

WOMEN'S HEART HEALTH — BETTER U: Learn about American Heart Association's Better U Program; free blood- pressure and cholesterol checks. 11:30 a.m.-1 p.m.Sept. 30, Centerpoint Medical Center , 19600 E. 39th, Independence. Free. www.centerpointmedical.com (816-751-3000)

DIABETES NATION: AMERICA AT RISK: Town hall meeting on how diabetes affects community and health care. Sponsored by Truman Medical Centers. 8:30 a.m.- 12:30 p.m.Oct. 5, InterContinental, 401 Ward Parkway. (800-667-6316) www.vnake.com

BOO TO THE FLU: Seasonal flu vaccination event. 8 a.m.-4 p.m.Oct. 6, Visiting Nurse Association , 1500 Meadow Lake Parkway. \$25. 18 and over. www.boototheflu.com or (816-627-6241 or 816-931-1909)

WHAT'S BEST FOR YOUR BREASTS?: Learn life-saving role early detection can play and how women with breast cancer survive and thrive. 2-3 p.m.Oct. 6, St. Luke's Hospital Foundation , 4225 Baltimore. Free. saintlukeshealthsystem.org (816-932-6220)

Let's eat

STEAK NITE: Steak, shrimp, chicken. 5-7 p.m.Oct. 2, American Legion Post 21, 16701 E. U.S. 40, Independence. \$6.50-\$9.50. (816-373-0221)

Nature

BURR OAK WOODS NATURE CENTER: Programs include: Conservation Kids Club: Take Your Parent Camping Night! (7-13 and parent), Leaves Before They Leave (5 and up), Calling All Caterpillars! (7 and up). 1401 N.W. Park, Blue Springs. mdc.mo.gov/areas/cnc/burroak/ (816-228-3766)

GEORGE OWENS NATURE PARK: Events include: Hunter Education Course (Oct. 6 and 8). 1601 S. Speck, Independence. Free. www.independencemo.org (816-325-7370)

Libraries

KANSAS CITY PUBLIC LIBRARY, www.kclibrary.org : •Central Branch: Programs include: Art of Lester Goldman (Oct. 2), "Beetle Juice" (Oct. 3). 14 W. 10th. (816-701-3407)

•Plaza Branch: Programs include: Do You Like My Hat ? (Oct. 2), David N. Atkinson , "Appointing the Supreme Court : Truman to Obama" (Oct. 5). 4801 Main. (816-701-3481)

MID-CONTINENT PUBLIC LIBRARY, www.mcpl.lib.mo.us : •Lee's Summit Branch: Programs include: Knits and Needles (Oct. 1, adults), Underbooked! Finding New Titles to Read (Oct. 6, adults). 150 N.W. Oldham Parkway, Lee's Summit. (816-524-0567)

•Colbern Road Branch: Programs include: Japanese Calligraphy for Teens (Oct. 1), Stitch 'N Time (Oct. 6, adults), Restorative Yoga (Oct. 6, adults). 1000 N.E. Colbern, Lee's Summit. (816-525-9924)

•Raytown Branch: Programs include: Tai Chi Chih Beginner's Level (Sept. 30, adults), Crochet (Sept. 30, adults), Overdrive (Sept. 30, adults), Flu Shots (Oct. 1, adults, \$25). 6131 Raytown, Raytown. (816-353-2052)

Seasonal

CORN MAZE AND PUMPKIN PATCH: Open to public 6-10 p.m. Fridays, 10 a.m.-10 p.m. Saturdays, 1-6 p.m. Sundays through Oct. 31, Shuck's Family Fun Farm, 20156 S. Missouri 291, Pleasant Hill. \$11; special group rates. www.shucksmaze.com (816-478-0249)

FRIDAY NIGHT GHOST TOURS ON THE SQUARE: 45-minute tours on covered wagon. 7-10 p.m. Oct. 3, 10, 17, 24 and 31, Independence Square, Independence. \$12-\$18. www.theindependencesquare.com (816-461-0065)

Senior adults

ADVENTURES IN LEARNING: 8:30 a.m. registration and free blood-pressure checks, 9 a.m. travelogue, 10 a.m. classes. Oct. 2, Christ United Methodist Church, Independence Shepherds Center, 14506 E. 39th, Independence. \$1, lunch \$4. (816-254-0521)

Getting listed E-MAIL: calendar@kcstar.com

DEADLINE: E-mail notices should be received at least two weeks before the Wednesday publication date.

--- INDEX REFERENCES ---

COMPANY: AMERICAN LEGION; CRAFT; METROPOLITAN COMMUNITY COLLEGE; AMERICAN HEART ASSOCIATION; CENTERPOINT MEDICAL CENTER; CHRIST UNITED METHODIST CHURCH; ROCKHURST UNIVERSITY; MISSOURI BANK AND TRUST COMPANY OF KANSAS CITY; CIAO

REGION: (Missouri (1MI10); North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

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OTHER INDEXING: (ADVENTURES; ALUMNI; AMERICAN HEART ASSOCIATION; AMERICAN LEGION; ARTS; BENEFITS HARRISONVILLE PUBLIC SCHOOL FOUNDATION; BENEFITS SHEPHERDS CENTER; BENEFITS WAYSIDE WAIFS; BLUE RIDGE BOULEVARD UNITED METHODIST CHURCH; BOO; BURR; CENTER; CENTERPOINT MEDICAL CENTER; CHRIST UNITED METHODIST CHURCH; CHRISTINA COLLINS; CIAO; COLBERN ROAD BRANCH; CONSERVATION KIDS CLUB; CORN; COUNTRY CREEK GOLF CLUB; CRAFT; ELM; FALL; FAMILY FUN FARM; FOXWOOD SPRINGS LIVING CENTER; GAMBER CENTER; GARY; GORMAN CONSERVATION DISCOVERY CENTER; GRANDVIEW UNITED METHODIST CHURCH; HARRISONVILLE; HARRISONVILLE PUBLIC SCHOOL FOUNDATION; HOOT; HOSPITAL FOUNDATION; INDEPENDENCE SHEPHERDS CENTER; JOHN WORNALL HOUSE; LEE; LESTER

GOLDMAN; LIVE; LONGVIEW; LONGVIEW RETAIL AREA; MCC LONGVIEW; METROPOLITAN COMMUNITY COLLEGE; MISSOURI BANK; MISSOURI BANK ROCK PAPER SCISSORS; MYSTICAL; NW; NW PARK BLUE SPRINGS; NATIONAL; NATIONAL ASSOCIATION; NATIONAL WORLD WAR; PAINTING SOFTLY; RAYTOWN; RAYTOWN BRANCH; RAYTOWN COMMUNITY BAND; RETREAT CENTER; RICHARDSON SCIENCE CENTER; ROCKHURST UNIVERSITY; S MISSOURI; SHUCK; SUPREME COURT; TRUMAN; TRUMAN MEDICAL CENTERS; US AIR FORCE; VISITING NURSE ASSOCIATION; WILLIAMS COLLEGE; WOMEN) (2, Oppenstein Park; Atkins Auditorium; BAKE SALE; Benefits; Christian Fellowship; City; Civic; Crossroads Branch; David N. Atkinson; E. Independence Ave.; ETHEL B. ATHA; Exhibits; Flu Shots; Fridays; FRIENDS GOLF; GEORGE OWENS NATURE; Hall; Holmes Hall; InterContinental; J.C. Nichols Auditorium; JOSEPH S.; Kevin Watson; Learn; Library Plaza Branch; N.E. Colbern; NATIONAL; Neapolitan Pizza; Organizations; Plaza Branch; PUMPKIN PATCH; Regular; Restorative Yoga; S.W. Longview; Saturdays; Sponsored; Sundays; Tickets; Walnut; WATER QUALITY; WORLD MUSIC) (Baltimore; Missouri; us; usa; na; us.mo; us.mo.keity; us.md; us.md.blmre)

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September 29, 2009

Get Involved: Ciao Bow Wow

SEPTEMBER

Ciao Bow Wow What: Enjoy pizza with your pooch on the **Spin Neapolitan** Pizza patio to raise money for Wayside Waifs. Includes dog treats from Three Dog Bakery.

When: 5:30 p.m. today

Where: **Spin Neapolitan** Pizza, 4950 Main St.

Cost : \$20 per dog (human food is extra)

Info : Reservations required. Call 816.561.7746

OCTOBER

"On the Upswing" Golf Tournament What: An 18-hole scramble, silent auction and lunch to benefit Solace House, a Prairie Village grief resource center for children and their families.

When : 9 a.m. registration, 10:30 a.m. tee-off Monday

Where: Meadowbrook Golf & Country Club, 9101 Nall Ave. in Prairie Village

Cost: \$200 per golfer

Info: kansascityhospice.org or call Vicki Rancilio at 816.276.2616

Thomas Hart Benton Group What: Learn about the status of water quality in Missouri and how you can help protect it.

When : 7 p.m. Tuesday

Where: Anita B. Gorman Conservation Discovery Center, 4750 Troost Ave.

Cost: Free

Info: missouri.sierraclub.org/thb

Ozanam Guild Second Fridays What: An opportunity to network with young professionals while raising money to support children in need. Food and beer provided.

When : 6-8 p.m.Oct. 9

Where: Velvet Dog, 400 E. 31st St.

Cost: \$15

Info: ozanamguild.org

Pilates for Pink 2009 What: Studio on Main hosts four special pilates classes to help support the Breast Cancer Research Foundation .

When : 9 a.m.Oct. 10 and Oct. 16, 5:30 p.m.Oct. 21, 7 p.m.Oct. 27

Where: Studio on Main, 123 S. Main St., Independence

Cost: \$10

Info: studio-on-main.com, pilatesforpink.com

TLC's Fourth Annual Power With a Purpose What: Women's gathering and fundraiser for TLC for Children and Families

When : 6-8:30 p.m.Oct. 12

Where: The Spirit of Avalon, 5225 Renner Road in Shawnee

Cost: Individual reservations are a minimum \$100 donation. Bring a guest at no additional cost

Info: kidstlc.org

Swing for Life Golf Tournament What: Panera Bread hosts the second annual golf tournament to benefit the Young Survival Coalition , an organization dedicated to helping women with breast cancer ages 40 and under.

When : 10:30 a.m.Oct. 12.

Where: Prairie Highlands Golf Course, 14695 Inverness St., Olathe

Cost: \$100 per player

Info: panerakansas.com

Midwest Ear Institute's HearAid Gala: The Resonance of Revelry What: A reception, auctions and dinner fundraiser for Midwest Ear Institute , part of Saint Luke's Hospital. Entertainment by Quixotic performance ensemble.

When : 6-10 p.m.Oct. 16

Where: Starlight Theatre, 4600 Starlight Road

Cost: \$175 per person

Info: saintlukesgiving.org, 816.932.1664

Community LINC Rent Party What: An annual fundraiser with food, drinks, jazz and other live entertainment to raise money for Community LINC, an area nonprofit that aids homeless and needy families.

When : 6-9 p.m.Oct. 17

Where: The Midland, 1228 Main St.

Cost: \$75

Info: communitylinc.org, cdenny@communitylinc.org

Ante Up for YouthFriends What: A charity Texas Hold 'em tournament featuring 2008 World Series of Poker Champions Grant and Blair Hinkle . The winning player will receive an entry into the World Series of Poker Championship in Las Vegas.

When : 6-11 p.m.Oct. 17

Where: Town Pavilion, 1100 Walnut St., 32nd floor

Cost: \$75-\$250

Info: poker@youthfriends.org , 816.268.5919

Benefit Concert & BBQ for Mike Roark What: Six bands, coffee-house acoustic music show, barbecue dinner, bake sale and silent auction.

When : 3-9 p.m.Oct. 18.

Where: Unity Temple on the Plaza, 707 W. 47th St.

Cost: Concert is \$10 for adults, \$6 ages 12 and under. Concert/meal combo is \$18 for adults, \$14 ages 12 and under.

Info: mikeroarkbenefit.com

Beyond the Blues What: A night of dancing and live music to support the Mental Health Association of the Heartland

and the Kansas City Blues Society .

When : 6 p.m.Oct. 24

Where: Armacost Museum , 4200 E. 135th St., Grandview

Cost: \$25

Info: beyondtheblueskc.org

Volunteers needed Salud Center Food Pantry

The Guadalupe Centers Inc. Salud Center is running low on supplies and looking for donations of canned food and toiletries. Call 816.561.6885 before dropping your donations off at the center, 2641 Belview St.

Cross-Lines Thrift Store

Help run the cash register and provide customer service at Cross-Lines Thrift Store, 736 Shawnee Ave. in Kansas City, Kan. Call 913.281.3388 or go to cross-lines.org.

--- INDEX REFERENCES ---

COMPANY: MENTAL HEALTH ASSOCIATION; UNITY; LINC; GUADALUPE CENTERS INC; CONCERT; PANERA BREAD CO

INDUSTRY: (Entertainment (1EN08); Golf (1GO13); Sports (1SP75))

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OTHER INDEXING: (BENEFIT CONCERT BBQ; BREAST CANCER RESEARCH FOUNDATION; CONCERT; GUADALUPE CENTERS INC; HEARAID GALA; LIFE GOLF TOURNAMENT; LINC; MEADOWBROOK GOLF COUNTRY CLUB; MENTAL HEALTH ASSOCIATION; MIDWEST EAR INSTITUTE; NALL AVE; PANERA BREAD; PRAIRIE HIGHLANDS GOLF; SAINT LUKES HOSPITAL; SALUD CENTER; SHAWNEE AVE; SOLACE HOUSE; SPIN NEAPOLITAN PIZZA; TLC; UNITY; WAYSIDE WAIFS; WOMEN) (Anita B. Gorman; Ante; Armacost Museum; Blair Hinkle; Champions Grant; Ciao Bow Wow; Community LINC; Mike Roark; Ozanam Guild; Pavilion; Starlight Theatre; Survival Coalition; Thomas Hart; Thrift Store; Velvet Dog; Vicki Rancilio; Volunteers) (Missouri; Las Vegas; Kansas City, Kan; us; usa; na; us.mo; us.mo.kcity; us.ks; us.nv; us.ks.kancity; us.nv.lasveg)

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September 22, 2009

Get Involved: How you can help KC

SEPTEMBER

Royals Girls Night Out What: Pregame happy hour, cooking lesson by "Top Chef" Season 4 finalist Richard Blais , fashion show and spa services to benefit the American Heart Association's Go Red for Women Campaign.

When: 4 p.m. Thursday

Where: Kauffman Stadium Outfield Experience

Cost: \$23-\$33

Info: royals.com/girlsnightout

Royals Coat Drive What: Royals wives and volunteers will collect new and gently used coats. Items will be given to the Johnson County Christmas Bureau .

When : 4-7 p.m. Thursday and 5-7:30 p.m. Friday

Where: Kauffman Stadium Outfield Experience

Cost: Free

Info: royals.com

Ed-Stock What: Music festival to help pay for surgery for Ed Drowns, a singer with local tribute band KC/DC who has a brain tumor. The event features a bike run, auction and music by Rattle and Hum, Perpetual Change, The Zeros, Stairway to Zeppelin and KC/DC.

When: Bike run starts at 6 p.m. Friday. Music starts at 7 p.m.

Where: Bike Run at Worth Harley Davidson North, 6609 N. Oak Trafficway. Music at Jerry's Bait Shop, 302 S.W. Main St. in Lee's Summit

Cost: \$10, plus donations

Info: edstock.groovysoul.com

See What I See: Night Golf What: Hank Stram charity gold tournament to benefit the Children's Center for the Visually Impaired .

When: 5 p.m. Friday

Where: The National Golf Club of Kansas City, 10316 Tom Watson Parkway, Parkville

Cost: \$175 per gofer. Includes dinner.

Info: ccvi.org

Images of Hope What: Art auction to benefit Gordon Parks Elementary, a nonprofit charter school serving children in Kansas City. The artwork is inspired by students' poetry.

When: 6:30 p.m. Friday

Where: Gordon Parks Elementary School , 3715 Wyoming St.

Cost: \$175 per person, \$100 ages 35 and under

Info: gordonparks.org

Make-A-Wish Foundation Hot Air Balloon Show What: Help kick off the Make-A-Wish Foundation's "Stories of Light" fundraising campaign with a hot-air balloon show, games, face painting, crafts and more.

When: 4-9 p.m. Saturday

Where: Mission Farms, 106th and Mission Road in Leawood

Cost: A donation of \$2 per person, \$5 per family is requested.

Info: kc.wish.org or contact Kendra Gray at 816.889.9474.

Rotary Club of Leawood benefit auction What: Dinner with live and silent auctions to benefit First Downs for Down Syndrome, Marillac and Synergy Services. Western dress and barbecue theme.

When: 6 p.m. Saturday

Where: Ritz Charles, 9000 W. 137th. St. in Overland Park

Cost: \$75

Info: jrawlings@kc.rr.com , 913.341.1854

Paint the Town for Saint Luke's Cancer Institute What: Performing and visual artists, tapas and cocktails to benefit Saint Luke's Cancer Institute .

When: 6-10 p.m. Saturday

Where: Poolside at InterContinental Kansas City at the Plaza, 401 Ward Parkway

Cost: \$100, or \$150 for ages 41 and up

Info : Call 816.932.2252 to register.

Strutt With Your Mutt What: An annual three-kilometer dog walk down the Trolley Track Trail. The event includes shopping, contests and entertainment. Proceeds benefit Wayside Waifs.

When: Registration starts at 9:30 a.m. Saturday, walk starts at 10:30 a.m.

Where: West 63rd Street and Brookside Plaza

Cost: \$25-\$35

Info: waysidewaifs.org

Big Brothers Big Sisters Fundraiser at Great Wolf Lodge Water Park What: Indoor water park will be open to the public with all proceeds benefiting Big Brothers Big Sisters of America Inc.

When: 1-5 p.m. Sunday

Where: Great Wolf Lodge, 10401 Cabela Drive, Kansas City, Kan.

Cost: \$15

Info : bbbskc.org

Free to Breathe Lung Cancer Event What: A five-kilometer, half-mile walk and kids' dash to raise awareness and gain support.

When: Registration at 7 a.m., first race at 8:30 a.m. Sunday.

Where: Zepi's Pizza and Pub, 13164 State Line Road , Leawood

Cost: \$15-\$30

Info : freetobreathe.org or contact Jayne Hartwig at 816.679.7914 or juliasarmy@gmail.com

Folly Theater Usher Training What: Help the Folly Theater by learning to be an usher.

When : 6-8 p.m. Tuesday

Where : Folly Theater, 300 W. 12th St.

Cost: Free

Info: 816.842.5500 or joan@follytheater.com

Ciao Bow Wow What: Enjoy pizza with your pooch while enjoying pizza on the patio to raise money for Wayside Waifs. Includes pizza from **Spin Neapolitan** Pizza and dog treats from Three Dog Bakery.

When: 5:30 p.m. Sept. 30

Where: **Spin Neapolitan** Pizza, 4950 Main St.

Cost : \$20 per dog, plus food costs

Info : Reservations required. Call 816.561.7746

Volunteers needed Clay County Public Health Center

Volunteers are needed Thursday to help the Clay County Public Health Center during its busy flu-shot season. Volunteers will work as greeters, help with data entry, direct traffic or serve as runners. Call Carol Lovett at 816.595.4237 or e-mail clovett@clayhealth.com .

Arthritis Foundation Classic Car Show

The Arthritis Foundation Western Missouri/Greater Kansas City Chapter needs classic-car owners to exhibit cars that are more than 25 years old at its show Saturday. The charity also needs volunteers from 10 a.m. to 7 p.m. E-mail Colin Chambers at cchambers@arthritis.org for details.

Humane Society of Greater Kansas City

The Humane Society is in need of volunteers to help walk dogs and groom cats. Helpers also need for office work, housekeeping and outside yard work. Call Jo Hickey at 913.596.1000 or e-mail jo@hcgkc.org .

Reach Out and Read Kansas City

Read to at-risk kids at a pediatric clinic, host a book drive, help with special events, be part of the group's speakers' bureau or sort and label books. Go to reachoutandreadkc.org or call 913.588.2793.

Walk for Lupus

Join the committee for the Sept. 27 Walk for Lupus Now. Duties include publicity, raising money, finding sponsors and helping at the walk. Call 816.761.0850 or e-mail info@lifewithlupus.org .

Cross-Lines Thrift Store

Help run the cash register and provide customer service at Cross-Lines Thrift Store, 736 Shawnee Ave. in Kansas City, Kan. Volunteers are needed for on-call shifts and Saturdays. Call 913.281.3388 or go to cross-lines.org.

The Children's Place

Classroom assistants are needed to help with activities, field trips and lessons at The Children's Place, which provides treatment and therapy to children who have suffered abuse, neglect and severe trauma. Call 816.363.1898 or e-mail solish@tcpkc.org .

--- INDEX REFERENCES ---

COMPANY: GREAT PLAINS ENERGY INC; AMERICAN HEART ASSOCIATION; PERPETUAL

NEWS SUBJECT: (Non-Profit Organizations (1NO22); Social Issues (1SO05))

REGION: (Missouri (1MI10); North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (137TH ST; AMERICAN HEART ASSOCIATION; ARTHRITIS FOUNDATION; ARTHRITIS FOUNDATION CLASSIC CAR SHOW; BIG BROTHERS BIG; BIKE; BREATHE LUNG CANCER; CABELA DRIVE; CALL; CALL CAROL LOVETT; CALL JO HICKEY; CANCER INSTITUTE; CANCER INSTITUTE WHAT: PERFORMING; CLAY COUNTY PUBLIC HEALTH CENTER; ED DROWNS; FOUNDATION HOT AIR; GORDON PARKS ELEMENTARY SCHOOL; GREAT WOLF LODGE; GREAT WOLF LODGE WATER; GREATER KANSAS CITY; HUM; HUMANE SOCIETY; JERRY; JOHNSON COUNTY CHRISTMAS BUREAU; KANSAS CITY; LUPUS; MARILLAC AND SYNERGY SERVICES; MISSION FARMS; N OAK TRAFFICWAY; NATIONAL GOLF CLUB; PERPETUAL; PREGAME; REGISTRATION; ROTARY CLUB; ROYALS; SAINT LUKE; SHAWNEE AVE; SPIN NEAPOLITAN PIZZA; SYNDROME; VISUALLY IMPAIRED; WESTERN MISSOURI/GREATER; WORTH HARLEY DAVIDSON NORTH; ZEPI) (Bait Shop; Ciao Bow Wow; Classroom; Colin Chambers; Cos; Folly Theater; Folly Theater Usher; Free; Gordon Parks Elementary; Helpers; Join; Make; Pub; Rattle; Read; Richard Blais; Ritz Charles; Saint Luke; Stairway; Strutt; Sunday; Thrift Store; Wayside Waifs; Western) (Kansas City; Kansas City; Kansas City, Kan; Kansas City, Kan; us; usa; na; us.mo; us.mo.kcity; us.ks; us.ks.kancty; us.mo.kancty)

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October 4, 2009

Tour de BBQ bike ride has a higher purpose
DAN MARGOLIES
The Kansas City Star

Tired but jubilant, Titus Fehling and his girlfriend pedaled the final few yards of the Tour de BBQ today, stopping just short of Hale Arena in the American Royal Complex .

The 60-mile bike ride had begun some five hours earlier. Along the way, the pair partook of barbecue provided by Oklahoma Joe's and Jack Stack — two of more than half a dozen barbecue joints that provided riders with succulent sustenance along the way.

But the reason for Fehling's jubilation had nothing to do with pulled pork or smoked sausage.

It had everything to do with his sister, 41-year-old Jerri Sum , who was diagnosed with stage 3 cervical cancer two years ago and greeted him at the end of the ride.

Fehling, his girlfriend and more than a dozen other riders signed up in honor of Sum for the ride, a fundraiser for the Lance Armstrong Foundation and the University of Kansas Cancer Center. The group managed to raise \$3,000.

"I'm so incredibly proud," said a beaming and visibly moved Sum, who threw her arms around her brother as he pulled up.

More than 400 riders took part in the maiden Tour de BBQ on Saturday, traversing a 60-mile loop around some of the area's signature barbecue joints and stopping for samples at each. There was also a shorter, 15-mile ride.

The Tour — held in conjunction with the American Royal Barbecue — raised a total of \$45,000, according to organizer Erica R. Brown .

"It's an incredible, humbling experience to see how many people are committed to the cause," she said.

Jeff Reene, chief operating officer of the KU Cancer Center , rode the 15-mile course and said he was thrilled with how well the event turned out.

He was even more pleased with the money it raised, which he said would be used to pursue KU's goal of acquiring

comprehensive cancer center designation ---- the highest level of recognition in cancer research and care ---- from the National Cancer Institute .

The designation would entitle KU to more federal grants, clinical trials and research programs.

Reene described himself as a recreational cyclist, but the tour brought out the full gamut of cyclists — from beginning to recreational to hard-core. **Spin Neapolitan** Pizza, one of the sponsors, fielded a team of 60 riders, many of whom participate in the rides that depart several times a week from area Spin locations.

For the Tour de BBQ, Spin created a special pizza consisting of barbecued spiked crushed Roma tomatoes, roasted chicken sausage, mozzarella, provolone and fontina cheese, chopped red onions and roasted corn.

"We sold 181 pies as of last night," Spin co-owner Gail Lozoff said.

Spin donated 10 percent of the proceeds to the event.

Michael Straub , 52, didn't take part in the 15- or 60-mile rides, but he may have been the toughest cyclist of all.

Determined not to let his liver cancer keep him from participating, he volunteered his time at BB's Lawnside BBQ at 85th Street and Troost Avenue, one of the pit stops along the 60-mile route.

To get there, he cycled from Antioch and Johnson Drive. When he was done, he cycled back to Hale Arena.

"Don't tell my doctor," he pleaded. "But I know I'm going. There's nothing they can do. I'm on full disability. But I still wanted to be involved."

---- INDEX REFERENCES ---

COMPANY: NATIONAL CANCER INSTITUTE

INDUSTRY: (Entertainment (1EN08); Sports (1SP75); Cycling (1BI76))

Language: EN

OTHER INDEXING: (AMERICAN ROYAL; ANTIOCH AND JOHNSON DRIVE; BB; BBQ; CANCER CENTER; KU; LANCE ARMSTRONG FOUNDATION; LAWNSIDE BBQ; NATIONAL CANCER INSTITUTE; OKLAHOMA JOES AND JACK STACK; TOUR; TOUR DE BBQ; UNIVERSITY OF KANSAS CANCER CENTER) (Erica R. Brown; Fehling; Gail Lozoff; Jeff Reene; Jerri Sum; Michael Straub; Reene; Spin; Spin Neapolitan Pizza; Sum; Titus Fehling; Troost Avenue) (Roma; us; usa; na; us.mo; us.mo.kcity; it; ita; eu; it.rome)

KEYWORDS: (NT/NEC)

Word Count: 636

10/4/09 KCSTAR (No Page)

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6/25/09 Kan. City Star (Pg. Unavail. Online)
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June 25, 2009

SPIN! Neapolitan Pizza to Feature Rick Malsick on June 30

Rick Malsick will play his original music at **SPIN! Neapolitan** Pizza in Overland Park on Tuesday, June 30 from 6-8 p.m. as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Malsick has more than 25 years experience as a musician, songwriter, playwright, and actor. He is an accomplished finger style guitarist, playing mostly ragtime, jazz, and blues, with some sweet and slow tunes thrown in for good measure. Malsick's newest CD, Athena, will be released this summer. For more about his music go to www.myspace.com/rickmalsick.

[read more](#)

---- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Neapolitan Pizza) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 116
6/25/09 KCSTAR (No Page)
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6/25/09 Kan. City Star (Pg. Unavail. Online)
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June 25, 2009

Jim Abel to Play at **SPIN! Neapolitan** Pizza in Olathe on June 30

Jim Abel will perform at **SPIN! Neapolitan** Pizza in Olathe from 6 – 8 p.m. on Tuesday, June 30 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Abel writes and performs a unique style of folk and alternative music, including humorous and serious songs about love, friends, and family. Widely acclaimed for his compelling music and intelligent lyrics, Abel plays regularly in venues across the Kansas City area and surrounding communities and has received significant coverage in print and broadcast media. Abel released his latest CD, Thunder, in May 2008. For more on his music go to www.wordsandmusic.us.

[read more](#)

--- INDEX REFERENCES ---

REGION: (North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (Jim Abel) (POUNCE MARKETING; SPIN) (Abel; Jim Abel; Neapolitan Pizza) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 132
6/25/09 KCSTAR (No Page)
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6/25/09 Kan. City Star (Pg. Unavail. Online)
2009 WLNK 12127144
Loaded Date: 06/25/2009

Kansas City Star (MO)
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June 25, 2009

Tim Hazlett to Play at **SPIN! Neapolitan** Pizza on Main Street on June 30

Tim Hazlett will perform at **SPIN! Neapolitan** Pizza on Main Street in Kansas City from 6 – 8 p.m. on Tuesday, June 30 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Hazlett has played the violin for 35 years, with musical styles that include classical, jazz, and blues. He is a strolling violinist and has played at weddings, receptions, parties, restaurants, and holiday events. Hazlett is currently a violinist in the Heritage Philharmonic based in Independence, where he has played for 11 seasons.

[read more](#)

--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (Tim Hazlett) (HERITAGE PHILHARMONIC; POUNCE MARKETING; SPIN) (Hazlett; Neapolitan Pizza; Tim Hazlett) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 111
6/25/09 KCSTAR (No Page)
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6/25/09 Kan. City Star (Pg. Unavail. Online)
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Loaded Date: 06/25/2009

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June 25, 2009

SPIN! Neapolitan Pizza to Feature Musician Lezlie Revelle in Lee's Summit on June 30

Lezlie Lezlie Revelle will play her original music at **SPIN! Neapolitan** Pizza in Olathe on Tuesday, June 30 from 6-8 p.m. as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Revelle comes from a family where music was the second language. Since she was old enough to walk and sing, she has performed in choirs, variety shows, theatre productions, coffee houses, fairs, and festivals. Revelle blends her songwriting talents with a roots rock/folk feel, a buoyant personality, and an occasional Celtic flair. As a songwriter, playwright, and poet Revelle shares stories of the human condition and the divinity to be found in us all. For more about her music go to www.myspace.com/lezlierevelle.

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--- INDEX REFERENCES ---

INDUSTRY: (Entertainment (1EN08); Live Entertainment (1LI85))

Language: EN

OTHER INDEXING: (Lezlie Lezlie Revelle) (FEATURE MUSICIAN LEZLIE REVELLE; LEZLIE LEZLIE REVELLE; POUNCE MARKETING; REVELLE; SPIN) (Neapolitan Pizza) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (NT/NEC)

Word Count: 149
6/25/09 KCSTAR (No Page)
END OF DOCUMENT

6/12/09 Kan. City Star (Pg. Unavail. Online)
2009 WLNR 11316497
Loaded Date: 06/13/2009

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June 12, 2009

Jim Abel to play at SPIN! Neapolitan Pizza in Overland Park

Jim Abel will perform at **SPIN! Neapolitan** Pizza in Overland Park from 6 – 8 p.m. on Tuesday, June 16 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing.

read more

--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (Jim Abel) (POUNCE MARKETING) (Jim Abel; Neapolitan Pizza) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 41
6/12/09 KCSTAR (No Page)
END OF DOCUMENT

6/12/09 Kan. City Star (Pg. Unavail. Online)
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June 12, 2009

Kirby Wendler to play at **SPIN! Neapolitan** Pizza on Main Street

Kirby Wendler will perform at **SPIN! Neapolitan** Pizza on Main Street in Kansas City from 6 – 8 p.m. on Tuesday, June 16 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing.

[read more](#)

--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (Kirby Wendler) (POUNCE MARKETING) (Kirby Wendler; Neapolitan Pizza) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 44
6/12/09 KCSTAR (No Page)
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8/6/09 Kan. City Star (Pg. Unavail. Online)
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August 6, 2009

Nathan Goldman and Graham Fasbinder to Play at **SPIN! Neapolitan** Pizza on Main Street on August 11

Nathan Goldman will perform at **SPIN! Neapolitan** Pizza on Main Street from 6 – 8 p.m. on Tuesday, August 11 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. He will be joined by guest Graham Fasbinder. Goldman is a talented acoustic singer/songwriter who is just breaking into the Kansas City music scene with his heartfelt and clever original music. A senior at Shawnee Mission East High School, Goldman also plays guitar and sings vocals with the popular teen rock band, Mr. Fish. Their CD, Soft Serve Assault, was released in 2007. Fasbinder, who will start at K.U. in the fall, plays both acoustic lyrical and electric lead guitar with felicity. His music is a mix of thoughtful, inspiring, introspective and stirring compositions. In addition to his solo singing and songwriting, he plays with the band Lifted. For more information on Goldman's music go to www.myspace.com/nathangoldman.

read more

--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (Nathan Goldman) (CD; KU; POUNCE MARKETING; SOFT SERVE ASSAULT; SPIN) (Fasbinder; Fish; Goldman; Graham Fasbinder; Nathan Goldman; Neapolitan Pizza) (Kansas City; us; usa; na; us.mo; us.mo.kecity; us.mo.kancty)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 189
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August 6, 2009

Erik Karlsson to Play at **SPIN! Neapolitan** Pizza in Overland Park on August 11

Erik Karlsson will perform at **SPIN! Neapolitan** Pizza in Overland Park from 6 – 8 p.m. on Tuesday, August 11 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. A transplant from Houston to the heartland of Kansas City, Karlsson quickly found his way into the local music scene with his positive outlook and dynamic stage presence. His folk-rock songs feature stories about people with honest issues dealing with things in honest ways - some are happy, some at the end of their rope - but all are treated with respect at the hands of this engaging musician. Karlsson's newest CD, Trying To Fill The Great Big Empty, was released in April. For more information on his music go to www.erikkarlsson.com.

[read more](#)

--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Erik Karlsson; Karlsson; Neapolitan Pizza) (Houston; Kansas City; us; usa; na; us.mo; us.mo.kcity; us.tx; us.mo.kancty; us.tx.houstr)

KEYWORDS: (NT/NEC)

Word Count: 150
8/6/09 KCSTAR (No Page)
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August 6, 2009

Tim Hazlett to Play at **SPIN! Neapolitan** Pizza in Olathe on August 11

Tim Hazlett will perform at **SPIN! Neapolitan** Pizza in Olathe from 6 – 8 p.m. on Tuesday, August 11 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Hazlett has played the violin for 35 years, with musical styles that include classical, jazz, and blues. He is a strolling violinist and has played at weddings, receptions, parties, restaurants, and holiday events. Hazlett is currently a violinist in the Heritage Philharmonic based in Independence, where he has played for 11 seasons.

read more

--- INDEX REFERENCES ---

REGION: (North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (HERITAGE PHILHARMONIC; POUNCE MARKETING; SPIN) (Hazlett; Neapolitan Pizza; Tim Hazlett) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 108
8/6/09 KCSTAR (No Page)
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August 6, 2009

SPIN! Neapolitan Pizza to Feature Musician Larry Garrett in Lee's Summit on August 11

Larry Garrett will play his original music at **SPIN! Neapolitan** Pizza in Lee's Summit on Tuesday, August 11 from 6-8 p.m. as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Garrett has been performing in the Kansas City area since the mid-80s. He plays the guitar and harmonica, and sings in coffee-houses, libraries, churches, bars, restaurants, and festivals, as well as at private parties. Garrett's music focuses on family and friends, and audiences always smile at his poignant approach to life. For more information on his music go to www.myspace.com/larrygarrett.

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---- INDEX REFERENCES ----

Language: EN

OTHER INDEXING: (FEATURE MUSICIAN LARRY GARRETT; GARRETT; LARRY GARRETT; POUNCE MARKETING; SPIN) (Neapolitan Pizza) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancity)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 124
8/6/09 KCSTAR (No Page)
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July 30, 2009

SPIN! Neapolitan Pizza to Feature Musician Jim Abel in Lee's Summit on August 4

Jim Abel will play his original music at **SPIN! Neapolitan** Pizza in Lee's Summit on Tuesday, August 4 from 6-8 p.m. as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Abel writes and performs a unique style of folk and alternative music, including humorous and serious songs about love, friends, and family. Widely acclaimed for his compelling music and intelligent lyrics, Abel plays regularly in venues across the Kansas City area and surrounding communities and has received significant coverage in print and broadcast media. Abel released his latest CD, Thunder, in May 2008. For more information on his music go to www.wordsandmusic.us.

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--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (FEATURE MUSICIAN JIM ABEL; POUNCE MARKETING; SPIN) (Abel; Jim Abel; Neapolitan Pizza) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 139
7/30/09 KCSTAR (No Page)
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7/30/09 Kan. City Star (Pg. Unavail. Online)
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July 30, 2009

Rick Malsick to Play at **SPIN! Neapolitan** Pizza in Overland Park on August 4

Rick Malsick will perform at **SPIN! Neapolitan** Pizza in Overland Park from 6 – 8 p.m. on Tuesday, August 4 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Malsick has more than 25 years of experience as a musician, songwriter, playwright, and actor. He is an accomplished finger-style guitarist, playing mostly ragtime, jazz, and blues, with some sweet and slow tunes thrown in for good measure. Malsick plays regularly in the Kansas City area at a variety of venues, including bars, coffeehouses, and restaurants. His most recent CD, Athena, will be released July 31. For more information on his music go to www.myspace.com/rickmalsick.

[read more](#)

--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Malsick; Neapolitan Pizza; Rick Malsick) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

KEYWORDS: (NT/NEC)

Word Count: 138
7/30/09 KCSTAR (No Page)
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7/16/09 Kan. City Star (Pg. Unavail. Online)
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July 16, 2009

Kirby Wendler to play July 21 at **Spin Neapolitan** Pizza on Main Street

Kirby Wendler will perform at **SPIN! Neapolitan** Pizza on Main Street from 6 – 8 p.m. on Tuesday, July 21 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Wendler draws on life experiences as he weaves his observations, visions, and emotions into songs we can all identify with. His melodies and lyrics are masterful, well accompanied by acoustic guitar, and occasionally seasoned with Dylanesque style harmonica. They run from deeply thought provoking to romantic to ethereal. You cannot leave without hearing something you liked.

[read more](#)

--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (Kirby Wendler) (POUNCE MARKETING; SPIN) (Kirby Wendler; Wendler) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (NT/NEC)

Word Count: 117
7/16/09 KCSTAR (No Page)
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7/16/09 Kan. City Star (Pg. Unavail. Online)
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July 16, 2009

Tim Behrens to play July 21 at Spin Neapolitan Pizza in Overland Park

Tim Behrens will perform at **SPIN! Neapolitan** Pizza in Overland Park from 6 – 8 p.m. on Tuesday, July 21 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Behrens has been writing and performing music for the last 17 years. He is an acoustic singer/songwriter with a contemporary edge, mixing folk and finger-style with heartfelt lyrics. Behrens models himself after poetic songwriters like Paul Simon, Jack Johnson, James Taylor, but has a unique twist that is all his own. For more information on his music go to

[read more](#)

--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (Tim Behrens; Paul Simon; Jack Johnson; James Taylor) (NEAPOLITAN PIZZA; POUNCE MARKETING; SPIN; SPIN NEAPOLITAN PIZZA) (Behrens; Jack Johnson; James Taylor; Paul Simon; Tim Behrens) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (NT/NEC)

Word Count: 113
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7/16/09 Kan. City Star (Pg. Unavail. Online)
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July 16, 2009

Dave Patmore to play July 21 at **Spin Neapolitan** Pizza in Olathe

Dave Patmore will perform at **SPIN! Neapolitan** Pizza in Olathe from 6 – 8 p.m. on Tuesday, July 21 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. David Patmore sings about love, loss, redemption, and the trials of everyday life, delivering an unforgettable punch with his gutsy lyrics, percussive guitar, and bluesy vocals. Patmore's musical credits include playing with The Bobcats, Change Agent, Abbey Road, and The Jerry Dowell Band. He has original material recorded on five CDs, and has been covered by other artists, as well. For more information on his music go to www.myspace.com/davidpatmore.

[read more](#)

--- INDEX REFERENCES ---

REGION: (North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (Dave Patmore; David Patmore; Abbey Road) (JERRY DOWELL BAND; NEAPOLITAN PIZZA; POUNCE MARKETING; SPIN; SPIN NEAPOLITAN PIZZA) (Dave Patmore; David Patmore; Patmore) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 131
7/16/09 KCSTAR (No Page)
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July 16, 2009

Tim Hazlett to play July 21 at **Spin Neapolitan** Pizza in Lee's Summit

Tim Hazlett will play his original music at **SPIN! Neapolitan** Pizza in Lee's Summit on Tuesday, July 21 from 6-8 p.m. as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Tim Hazlett has played the violin for 35 years, with musical styles that include classical, jazz, and blues. He is a strolling violinist and has played at weddings, receptions, parties, restaurants, and holiday events. Hazlett is currently a violinist in the Heritage Philharmonic based in Independence, where he has played for 11 seasons.

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--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (Tim Hazlett; Tim Hazlett) (HERITAGE PHILHARMONIC; NEAPOLITAN PIZZA; POUNCE MARKETING; SPIN; SPIN NEAPOLITAN PIZZA) (Hazlett; Tim Hazlett) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 112
7/16/09 KCSTAR (No Page)
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8/30/09 Kan. City Star (Pg. Unavail. Online)
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August 30, 2009

Jim Abel plays Tuesday at **SPIN! Neapolitan** Pizza in Overland Park

Jim Abel will perform at **SPIN! Neapolitan** Pizza in Overland Park from 6 -- 8 p.m. on Tuesday, Sept 1 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Abel writes and performs a unique style of folk and alternative music, including humorous and serious songs about love, friends, and family. Widely acclaimed for his compelling music and intelligent lyrics, Abel plays regularly in venues across the Kansas City area and surrounding communities and has received significant coverage in print and broadcast media. Abel released his latest CD, Thunder, in May 2008. For more on his music go to www.wordsandmusic.us

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---- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Abel; Jim Abel; Neapolitan Pizza) (Kansas City; us; usa; na; us.mo; us.mo.kecity; us.mo.kancty)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 133

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August 30, 2009

Dave Patmore plays Tuesday at **SPIN! Neapolitan** Pizza on Main Street

Dave Patmore will perform at **SPIN! Neapolitan** Pizza on Main Street from 6 – 8 p.m. on Tuesday, Sept 1 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. David Patmore sings about love, loss, redemption, and the trials of everyday life, delivering an unforgettable punch with his gutsy lyrics, percussive guitar, and bluesy vocals. Patmore's musical credits include playing with The Bobcats, Change Agent, Abbey Road , and The Jerry Dowell Band . He has original material recorded on five CDs, and has been covered by other artists, as well. For more information on his music go to www.myspace.com/davidpatmore.

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--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (JERRY DOWELL BAND; POUNCE MARKETING; SPIN) (Dave Patmore; David Patmore; Neapolitan Pizza; Patmore) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 133
8/30/09 KCSTAR (No Page)
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August 30, 2009

Harry Hewlett plays Tuesday at SPIN! Neapolitan Pizza in Olathe

Harry Hewlett will play his original music at **SPIN! Neapolitan** Pizza in Olathe on Tuesday, Sept 1 from 6-8 p.m. as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Hewlett grew up on a cotton farm in west Texas and now lives in the Kansas City area, where he writes, sings, and plays the guitar and harmonica. Last year he performed hundreds of shows at retirement homes, coffee shops, and other venues. His concerts are full of humor and feature original songs from his latest CD, Tahoka Daisy.

read more

--- INDEX REFERENCES ---

REGION: (North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Harry Hewlett; Hewlett; Neapolitan Pizza; Neapolitan Pizza) (Texas; Kansas City; us; usa; na; us.mo; us.mo.keity; us.tx; us.mo.kancty)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 109
8/30/09 KCSTAR (No Page)
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August 30, 2009

Larry Garrett plays Tuesday at **SPIN! Neapolitan** Pizza in Lee's Summit

Larry Garrett will perform at **SPIN! Neapolitan** Pizza in Overland Park from 6 – 8 p.m. on Tuesday, Sept 1 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Garrett has been performing in the Kansas City area since the mid-80s. He plays the guitar and harmonica, and sings in coffeehouses, libraries, churches, bars, restaurants, and festivals, as well as at private parties. Garrett's music focuses on family and friends, and audiences always smile at his poignant approach to life. For more about his music go to www.myspace.com/larrygarrett.

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--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Garrett; Larry Garrett; Neapolitan Pizza) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 119
8/30/09 KCSTAR (No Page)
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8/24/09 Kan. City Star (Pg. Unavail. Online)
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August 24, 2009

Jim Abel to Play at **SPIN! Neapolitan** Pizza in Olathe on August 25

Jim Abel will perform at **SPIN! Neapolitan** Pizza in Olathe from 6 – 8 p.m. on Tuesday, August 25 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Abel writes and performs a unique style of folk and alternative music, including humorous and serious songs about love, friends, and family. Widely acclaimed for his compelling music and intelligent lyrics, Abel plays regularly in venues across the Kansas City area and surrounding communities and has received significant coverage in print and broadcast media. Abel released his latest CD, Thunder, in May 2008. For more on his music go to www.wordsandmusic.us

[read more](#)

---- INDEX REFERENCES ---

REGION: (North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (Jim Abel) (POUNCE MARKETING; SPIN) (Abel; Jim Abel; Neapolitan Pizza) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 132
8/24/09 KCSTAR (No Page)
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8/15/09 Kan. City Star (Pg. Unavail. Online)
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August 15, 2009

Rick Malsick to Play at **SPIN! Neapolitan** Pizza on Main Street on August 18

Rick Malsick will perform at **SPIN! Neapolitan** Pizza on Main Street from 6 – 8 p.m. on Tuesday, August 18 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Malsick has more than 25 years of experience as a musician, songwriter, playwright, and actor. He is an accomplished finger-style guitarist, playing mostly ragtime, jazz, and blues, with some sweet and slow tunes thrown in for good measure. Malsick plays regularly in the Kansas City area at a variety of venues, including bars, coffeehouses, and restaurants. His most recent CD, Athena, was released in July. For more information on Malsick's music go to www.myspace.com/rickmalsick.

[read more](#)

--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Malsick; Neapolitan Pizza; Rick Malsick) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

KEYWORDS: (NT/NEC)

Word Count: 139
8/15/09 KCSTAR (No Page)
END OF DOCUMENT

8/15/09 Kan. City Star (Pg. Unavail. Online)
2009 WLNR 15924005
Loaded Date: 08/15/2009

Kansas City Star (MO)
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August 15, 2009

Street Corner Choir to Play at **SPIN! Neapolitan** Pizza in Overland Park on August 18

Street Corner Choir, the songwriting duo of Lezlie Revelle and David Hakan, will perform at **SPIN! Neapolitan** Pizza in Overland Park from 6 – 8 p.m. on Tuesday, August 18 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. With inspired guitar arrangements, solid gold lyrics, and velvet harmonies, you'll think you just stepped off the bus and entered the gates of heaven. Hakan has been recording and performing his original music since 1999. He has played small clubs and house concerts from Baltimore to Houston. Hakan gives us a voice like John Denver's, wit like John Prine's, and the subtle poetry of Dave Carter. His guitar sound is clear and luscious; the melodies will have you whistling in the shower, and the stories will get you wondering about the world in new ways. Revelle comes from a family where music was the second language. Since she was old enough to walk and sing, she has performed in choirs, variety shows, theatre productions, coffee houses, fairs, and festivals. Revelle blends her songwriting talents with a roots rock/folk feel, a buoyant personality, and an occasional Celtic flair. As a songwriter, playwright, and poet Revelle shares stories of the human condition and the divinity to be found in us all. For more on their music go to www.myspace.com/davidhakan and www.myspace.com/lezierevelle.

read more

---- INDEX REFERENCES ---

INDUSTRY: (Entertainment (1EN08); Live Entertainment (1LI85))

REGION: (North America (1NO39); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (Lezlie Revelle; Dave Carter) (LEZLIE REVELLE; POUNCE MARKETING; REVELLE; SPIN) (Corner Choir; David Hakan; Hakan; John Prine; Neapolitan Pizza; Street; Street Corner Choir) (Baltimore; Houston; us; usa; na; us.mo; us.mo.kcity; us.md; us.tx; us.md.bltmre; us.tx.houstr)

KEYWORDS: (NT/NEC)

Word Count: 276
8/15/09 KCSTAR (No Page)
END OF DOCUMENT

8/15/09 Kan. City Star (Pg. Unavail. Online)
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August 15, 2009

Elaine McMilian to Play at **SPIN! Neapolitan** Pizza in Olathe on August 18

Elaine McMilian will perform at **SPIN! Neapolitan** Pizza in Olathe from 6 – 8 p.m. on Tuesday, August 18 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Born and raised in Independence, Missouri, McMilian has been singing all over the greater Kansas City area since she was a small child. After performing in such diverse groups as an alternative rock band, a women's a capella trio, an acoustic duo, and a classic rock cover band, McMilian's focus now is on songwriting and performing her own original music. She writes songs that showcase her high voice and wide range as well as poetic musings. For more on her music go to www.myspace.com/elainemcmilianmusic.

[read more](#)

--- INDEX REFERENCES ---

REGION: (Missouri (1MI10); North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Born; Elaine McMilian; McMilian; Neapolitan Pizza) (Missouri; Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancity)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 143
8/15/09 KCSTAR (No Page)
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8/15/09 Kan. City Star (Pg. Unavail. Online)
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August 15, 2009

SPIN! Neapolitan Pizza to Feature Musician Paula Crawford in Lee's Summit on August 18

Paula Crawford will play her original music at **SPIN! Neapolitan Pizza** in Lee's Summit on Tuesday, August 18 from 6-8 p.m. as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Crawford is a life-long Kansas City resident who has performed for more than 10 years throughout the metro area. Her songs and style are unique. Last year she performed with Kacico Dance in over a dozen performances. She is also a favorite in Independence at the Main Street Coffee House. Crawford creates songs as one would sample at a smorgasbord -- a little bite of this and a little pinch of that. She is currently recording a CD with hopes of a release party this fall. You can learn more about her music at www.myspace.com/paulasorensen.

[read more](#)

--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (CRAWFORD; FEATURE MUSICIAN PAULA CRAWFORD; PAULA CRAWFORD; POUNCE MARKETING; SPIN; STREET COFFEE HOUSE) (Neapolitan Pizza) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 154
8/15/09 KCSTAR (No Page)
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9/12/09 Kan. City Star (Pg. Unavail. Online)
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September 12, 2009

Kirby Wendler plays Tuesday at **Spin Neapolitan** Pizza on Main Street

Kirby Wendler will perform at **SPIN! Neapolitan** Pizza on Main Street from 6 – 8 p.m. on Tuesday, September 15 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Wendler draws on life experiences as he weaves his observations, visions, and emotions into songs we can all identify with. His melodies and lyrics are masterful, well accompanied by acoustic guitar, and occasionally seasoned with Dylanesque style harmonica. They run from deeply thought provoking to romantic to ethereal. You cannot leave without hearing something you liked. For more information on his music go to www.myspace.com/kirbylive.

[read more](#)

--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Kirby Wendler; Wendler) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (CT/acc); (NT/Arts+Culture)

Word Count: 131

9/12/09 KCSTAR (No Page)

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2009 WLNR 17944465
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September 12, 2009

Dave Patmore plays Tuesday at **Spin Neapolitan** Pizza in Overland Park

Dave Patmore will perform at **SPIN! Neapolitan** Pizza in Overland Park from 6 – 8 p.m. on Tuesday, Sept 15 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Patmore sings about love, loss, redemption, and the trials of everyday life, delivering an unforgettable punch with his gutsy lyrics, percussive guitar, and bluesy vocals. Patmore's musical credits include playing with The Bobcats, Change Agent, Abbey Road, and The Jerry Dowell Band. He has original material recorded on five CDs and has been covered by other artists, as well. For more information on his music go to www.myspace.com/davidpatmore.

read more

--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (JERRY DOWELL BAND; POUNCE MARKETING; SPIN) (Dave Patmore; Patmore) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 132

9/12/09 KCSTAR (No Page)

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September 12, 2009

Jim Thomas plays Tuesday at **Spin Neapolitan** Pizza in Lee's Summit

Jim Thomas will play his original music at **SPIN! Neapolitan** Pizza in Lee's Summit on Tuesday, Sept 15 from 6-8 p.m. as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Thomas has performed in bands and groups throughout the South and Midwest, and has recently started writing and performing his own material as a solo act. His easy listening, story-telling style incorporates both humor and emotion as he sings about life. For more information on his music go to www.myspace.com/jimthomas1951.

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--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Jim Thomas; Thomas) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 109

9/12/09 KCSTAR (No Page)

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September 12, 2009

Laura Lisbeth plays Tuesday at **Spin Neapolitan** Pizza in Olathe

Laura Lisbeth will play her original music at **SPIN! Neapolitan** Pizza in Olathe on Tuesday, September 15 from 6-8 p.m. as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. When Lisbeth takes the stage with her big dreadnaught guitar, you can expect a smile to appear on your face the minute she starts singing. With a strong and silky voice carrying over her crisp acoustic guitar, she'll draw you in and weave her magical lyrics until you know that this is where you want to stay, where you need to be, until the last word of the last song is finally sung. Lisbeth is an accomplished singer/songwriter whose songs are receiving recognition: McCallister Road, Southernmost Point, and The Number, winning 3rd place in the American Songwriter Magazine's lyric contest for September/October 2008. For more on her music go to www.myspace.com/lauragiess.

read more

--- INDEX REFERENCES ---

REGION: (North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (AMERICAN SONGWRITER; POUNCE MARKETING; SPIN) (Laura Lisbeth; Lisbeth) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 180
9/12/09 KCSTAR (No Page)
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9/6/09 Kan. City Star (Pg. Unavail. Online)
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Loaded Date: 09/06/2009

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September 6, 2009

Jim Abel plays Tuesday at **Spin Neapolitan** Pizza on Main Street

Jim Abel will perform at **SPIN! Neapolitan** Pizza in Main Street from 6 – 8 p.m. on Tuesday, Sept. 8 as part of the restaurant's Folk on the Patio series, produced by POUNCE Marketing. Abel writes and performs a unique style of folk and alternative music, including humorous and serious songs about love, friends, and family. Widely acclaimed for his compelling music and intelligent lyrics, Abel plays regularly in venues across the Kansas City area and surrounding communities and has received significant coverage in print and broadcast media. Abel released his latest CD, Thunder, in May 2008. For more on his music go to www.wordsandmusic.us

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--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Abel; Jim Abel) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancity)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 131
9/6/09 KCSTAR (No Page)
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Loaded Date: 09/06/2009

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September 6, 2009

Spin Neapolitan Pizza features Rick Malsick on Tuesday in Olathe on Sept. 8

Rick Malsick will play his original music at **SPIN! Neapolitan Pizza** in Olathe on Tuesday, Sept. 8 from 6-8 p.m. as part of the restaurant's Folk on the Patio series, produced by POUNCE Marketing. Malsick has more than 25 years experience as a musician, songwriter, playwright, and actor. He is an accomplished finger style guitarist, playing mostly ragtime, jazz, and blues, with some sweet and slow tunes thrown in for good measure. Malsick plays regularly in the Kansas City area at a variety of venues, including bars, coffeehouses, and restaurants. His newest CD, Athena, was released in July. For more about his music go to www.myspace.com/rickmalsick.

read more

--- INDEX REFERENCES ---

REGION: (North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Malsick; Neapolitan Pizza; Rick Malsick; Spin Neapolitan Pizza) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 133
9/6/09 KCSTAR (No Page)
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September 6, 2009

Lezlie Revelle, Street Corner Choir play Tuesday at **Spin Neapolitan** Pizza in Overland Park

Lezlie Revelle and her musical duo with David Hakan, Street Corner Choir, will perform at **SPIN! Neapolitan** Pizza in Overland Park from 6 – 8 p.m. on Tuesday, Sept. 8 as part of the restaurant's Folk on the Patio series, produced by POUNCE Marketing. Revelle comes from a family where music was the second language. Since she was old enough to walk and sing, she has performed in choirs, variety shows, theatre productions, coffee houses, fairs, and festivals. Revelle blends her songwriting talents with a roots rock/folk feel, a buoyant personality, and an occasional Celtic flair. As a songwriter, playwright, and poet Revelle shares stories of the human condition and the divinity to be found in us all. Hakan has been recording and performing his original music since 1999. He has played small clubs and house concerts from Baltimore to Houston. Hakan gives us a voice like John Denver's, wit like John Prine's, and the subtle poetry of Dave Carter. His guitar sound is clear and luscious; the melodies will have you whistling in the shower, and the stories will get you wondering about the world in new ways. For more on their music go to www.myspace.com/davidhakan and www.myspace.com/lezierevelle.

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--- INDEX REFERENCES ---

INDUSTRY: (Entertainment (1EN08); Live Entertainment (1LI85))

REGION: (North America (1NO39); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Corner Choir; David Hakan; Hakan; John Prine; Lezlie Revelle; Revelle; Street; Street Corner Choir) (Baltimore; Houston; us; usa; na; us.mo; us.mo.kcity; us.md; us.tx; us.md.blmre; us.tx.houstr)

KEYWORDS: (NT/NEC)

Word Count: 243

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September 6, 2009

Spin Neapolitan Pizza feature Duane Woner on Tuesday in Lee's Summit

Duane Woner will play his original music at **SPIN! Neapolitan** Pizza in Olathe on Tuesday, Sept. 8. from 6-8 p.m. as part of the restaurant's Folk on the Patio series, produced by POUNCE Marketing. Woner has been playing music in Kansas City since the early 60s. He plays bass in a number of bands and performs his original music in coffeehouses, bars, and outdoor venues throughout the city. Woner's music has been described as "mid-western alternative folk country rock with an occasional but seriously bizarre twist of weird and childlike humor." For more on his music go to www.myspace.com/duanewoner.

[read more](#)

---- INDEX REFERENCES ---

REGION: (North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (LEE; POUNCE MARKETING; SPIN) (Duane Woner; Neapolitan Pizza; Spin Neapolitan Pizza; Woner) (Kansas City; us; usa; na; us.mo; us.mo.kecity; us.mo.kancity)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 122
9/6/09 KCSTAR (No Page)
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September 17, 2009

Rick Malsick to Play at **SPIN! Neapolitan** Pizza in Overland Park on Sept 22

Rick Malsick will perform at **SPIN! Neapolitan** Pizza in Overland Park from 6 -- 8 p.m. on Tuesday, Sept 22 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Malsick has more than 25 years of experience as a musician, songwriter, playwright, and actor. He is an accomplished finger-style guitarist, playing mostly ragtime, jazz, and blues, with some sweet and slow tunes thrown in for good measure. Malsick plays regularly in the Kansas City area at a variety of venues, including bars, coffeehouses, and restaurants. His most recent CD, *Athena*, was released this summer. For more on his music go to www.myspace.com/rickmalsick.

read more

--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Malsick; Neapolitan Pizza; Rick Malsick) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

KEYWORDS: (NT/NEC)

Word Count: 136
9/17/09 KCSTAR (No Page)
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September 17, 2009

Jim Thomas to Play at **SPIN! Neapolitan** Pizza on Main Street on Sept 22

Jim Thomas will perform at **SPIN! Neapolitan** Pizza on Main Street from 6 – 8 p.m. on Tuesday, September 22 as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Thomas has performed in bands and groups throughout the South and Midwest, and has recently started writing and performing his own material as a solo act. His easy listening, story-telling style incorporates both humor and emotion as he sings about life. For more on his music go to www.myspace.com/jimthomas1951.

[read more](#)

---- INDEX REFERENCES ----

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Jim Thomas; Neapolitan Pizza; Thomas) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 105

9/17/09 KCSTAR (No Page)

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September 17, 2009

Duane Woner to Play at **SPIN! Neapolitan** Pizza in Olathe on Sept 22

Duane Woner will play his original music at **SPIN! Neapolitan** Pizza in Olathe on Tuesday, September 22 from 6-8 p.m. as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Woner has been playing music in Kansas City since the early 60s. He plays bass in a number of bands and performs his original music in coffeehouses, bars, and outdoor venues throughout the city. Woner's music has been described as "mid-western alternative folk country rock with an occasional but seriously bizarre twist of weird and childlike humor." Guess that says it all! For more on his music go to www.myspace.com/duanewoner

read more

--- INDEX REFERENCES ---

REGION: (North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Duane Woner; Neapolitan Pizza; Woner) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

KEYWORDS: (XC/NYSE); (CT/ace); (NT/Arts+Culture)

TICKER SYMBOL: NYSE:GES

Word Count: 130
9/17/09 KCSTAR (No Page)
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9/17/09 Kan. City Star (Pg. Unavail. Online)
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September 17, 2009

SPIN! Neapolitan Pizza to Feature Musician Harry Hewlett in Lee's Summit on Sept 22

Harry Hewlett will play his original music at **SPIN! Neapolitan** Pizza in Lee's Summit on Tuesday, September 22 from 6-8 p.m. as part of the restaurant's Folk on the Patio series, produced all summer by POUNCE Marketing. Hewlett grew up on a cotton farm in west Texas and now lives in the Kansas City area, where he writes, sings, and plays the guitar and harmonica. Last year he performed hundreds of shows at retirement homes, coffee shops, and other venues. His concerts are full of humor and feature original songs from his latest CD, Tahoka Daisy.

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--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (FEATURE MUSICIAN HARRY HEWLETT; HARRY HEWLETT; HEWLETT; POUNCE MARKETING; SPIN) (Neapolitan Pizza) (Texas; Kansas City; us; usa; na; us.mo; us.mo.kcity; us.tx; us.mo.kancty)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

Word Count: 112
9/17/09 KCSTAR (No Page)
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9/27/09 Kan. City Star (Pg. Unavail. Online)
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September 27, 2009

Kirby Wendler plays Tuesday at Spin Neapolitan Pizza on Main Street

Kirby Wendler will perform at **SPIN! Neapolitan** Pizza on Main Street from 6 – 8 p.m. on Tuesday, September 29 as part of the restaurant's Folk on the Patio series, produced through mid-October by POUNCE Marketing. Wendler draws on life experiences as he weaves his observations, visions, and emotions into songs we can all identify with. His melodies and lyrics are masterful, well accompanied by acoustic guitar, and occasionally seasoned with Dylanesque style harmonica. They run from deeply thought provoking to romantic to ethereal. You cannot leave without hearing something you like. For more information on his music go to www.myspace.com/kirbylive.

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--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Kirby Wendler; Wendler) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (NT/NEC)

Word Count: 133
9/27/09 KCSTAR (No Page)
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9/27/09 Kan. City Star (Pg. Unavail. Online)
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September 27, 2009

Street Corner Choir plays Tuesday at **Spin Neapolitan** Pizza in Olathe

Street Corner Choir, the musical duo of David Hakan and Lezlie Revelle , will play their original music at **SPIN! Neapolitan** Pizza in Olathe on Tuesday, September 29 from 6-8 p.m. as part of the restaurant's Folk on the Patio series, produced through mid-October by POUNCE Marketing. Hakan has been recording and performing his original music since 1999. He has played small clubs and house concerts from Baltimore to Houston. Hakan gives us a voice like John Denver's, wit like John Prine's, and the subtle poetry of Dave Carter . His guitar sound is clear and luscious; the melodies will have you whistling in the shower, and the stories will get you wondering about the world in new ways. Revelle comes from a family where music was the second language. Since she was old enough to walk and sing, she has performed in choirs, variety shows, theatre productions, coffee houses, fairs, and festivals. Revelle blends her songwriting talents with a roots rock/folk feel, a buoyant personality, and an occasional Celtic flair. As a songwriter, playwright, and poet Revelle shares stories of the human condition and the divinity to be found in us all. For more on their music go to www.myspace.com/davidhakan and www.myspace.com/leziherevelle.

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---- INDEX REFERENCES ---

INDUSTRY: (Entertainment (1EN08); Live Entertainment (1LI85))

REGION: (North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Corner Choir; David Hakan; Hakan; John Prine; Lezlie Revelle; Revelle; Street; Street Corner Choir) (Baltimore; Houston; us; usa; na; us.mo; us.mo.kecity; us.md; us.tx; us.md.bltmre; us.tx.houstr)

KEYWORDS: (NT/NEC)

Word Count: 250
9/27/09 KCSTAR (No Page)
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9/27/09 Kan. City Star (Pg. Unavail. Online)
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September 27, 2009

Spin Neapolitan Pizza in Lee's Summit features Larry Garrett on Tuesday

Larry Garrett will play his original music at **SPIN! Neapolitan** Pizza in Lee's Summit on Tuesday, September 29 from 6-8 p.m. as part of the restaurant's Folk on the Patio series, produced through mid-October by POUNCE Marketing. Garrett has been performing in the Kansas City area since the mid-80s. He plays the guitar and harmonica, and sings in coffeehouses, libraries, churches, bars, restaurants, and festivals, as well as at private parties. Garrett's music focuses on family and friends, and audiences always smile at his poignant approach to life. For more about his music go to www.myspace.com/larrygarrett.

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--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (NEAPOLITAN PIZZA; POUNCE MARKETING; SPIN; SPIN NEAPOLITAN PIZZA)
(Garrett; Larry Garrett) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

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September 27, 2009

Tim Hazlett plays Tuesday at **Spin Neapolitan** Pizza in Overland Park

Tim Hazlett will perform at **SPIN! Neapolitan** Pizza in Overland Park from 6 – 8 p.m. on Tuesday, September 29 as part of the restaurant's Folk on the Patio series, produced through mid-October by POUNCE Marketing. Hazlett has played the violin for 35 years, with musical styles that include classical, jazz, and blues. He is a strolling violinist and has played at weddings, receptions, parties, restaurants, and holiday events. Hazlett is currently a violinist in the Heritage Philharmonic based in Independence, where he has played for 11 seasons.

[read more](#)

---- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (HERITAGE PHILHARMONIC; POUNCE MARKETING; SPIN) (Hazlett; Tim Hazlett) (us; usa; na; us.mo; us.mo.kcity)

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October 4, 2009

Larry Garrett plays Tuesday at **Spin Neapolitan** Pizza in Overland Park

Larry Garrett will perform at **SPIN! Neapolitan** Pizza in Overland Park from 6 – 8 p.m. on Tuesday, October 6 as part of the restaurant's Folk on the Patio series, produced through mid-October by POUNCE Marketing. Garrett has been performing in the Kansas City area since the mid-80s. He plays the guitar and harmonica, and sings in coffeehouses, libraries, churches, bars, restaurants, and festivals, as well as at private parties. Garrett's music focuses on family and friends, and audiences always smile at his poignant approach to life. For more on his music go to www.myspace.com/larrygarrett.

[read more](#)

---- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Garrett; Larry Garrett) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

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October 4, 2009

Spin Neapolitan Pizza features Paula Crawford Tuesday in Lee's Summit

Paula Crawford will play her original music at **SPIN! Neapolitan** Pizza in Lee's Summit on Tuesday, October 6 from 6-8 p.m. as part of the restaurant's Folk on the Patio series, produced through mid-October by POUNCE Marketing. Crawford is a life-long Kansas City resident who has performed for more than 10 years throughout the metro area. Her songs and style are unique. Last year she performed with Kacico Dance in over a dozen performances. She is also a favorite in Independence at the Main Street Coffee House. Crawford creates songs as one would sample at a smorgasbord -- a little bite of this and a little pinch of that. She is currently recording a CD with hopes of a release party this fall. For more on her music go to www.myspace.com/paulasorensen.

read more

--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (LEE; POUNCE MARKETING; SPIN; STREET COFFEE HOUSE) (Crawford; Neapolitan Pizza; Paula Crawford; Spin Neapolitan Pizza) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

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October 4, 2009

Lisa Sandell plays Tuesday at **Sping Neapolitan** Pizza in Olathe

Lisa Sandell will play her original music at **SPIN! Neapolitan** Pizza in Olathe on Tuesday, October 6 from 6-8 p.m. as part of the restaurant's Folk on the Patio series, produced through mid-October by POUNCE Marketing. Sandell's unique improvisational guitar style and compelling mix of original folk/blues songs weave a deep and soulful spell. With unique lap-sliding acoustic guitar and spine-tingling bluesy vocals, Sandell creates music that is spiritually resonant and emotionally satisfying. For more information on her music go to www.lisasandell.com.

[read more](#)

--- INDEX REFERENCES ---

REGION: (North America (INO39); Kansas (1KA13); Americas (IAM92); USA (IUS73))

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Lisa Sandell; Sandell) (us; usa; na; us.mo; us.mo.kcity)

KEYWORDS: (CT/ace); (NT/Arts+Culture)

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October 4, 2009

Jim Abel plays Tuesday at **Spin Neapolitan** Pizza on Main Street

Jim Abel will perform at **SPIN! Neapolitan** Pizza on Main Street from 6 – 8 p.m. on Tuesday, October 6 as part of the restaurant's Folk on the Patio series, produced through mid-October by POUNCE Marketing. Abel writes and performs a unique style of folk and alternative music, including humorous and serious songs about love, friends, and family. Widely acclaimed for his compelling music and intelligent lyrics, Abel plays regularly in venues across the Kansas City area and surrounding communities and has received significant coverage in print and broadcast media. Abel released his latest CD, Thunder, in May 2008. For more on his music go to www.wordsandmusic.us.

[read more](#)

--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Abel; Jim Abel) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

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October 9, 2009

Rick Malsick to play Tuesday at **Spin Neapolitan** Pizza in Overland Park

Rick Malsick will perform at **SPIN! Neapolitan** Pizza in Overland Park from 6 – 8 p.m. on Tuesday, October 13. This will be the final night of this season's Folk on the Patio series, produced at all four SPIN! restaurants by POUNCE Marketing. Malsick has more than 25 years of experience as a musician, songwriter, playwright, and actor. He is an accomplished finger-style guitarist, playing mostly ragtime, jazz, and blues, with some sweet and slow tunes thrown in for good measure. Malsick plays regularly in the Kansas City area at a variety of venues, including bars, coffeehouses, and restaurants. His most recent CD, Athena, was released this summer. For more on his music go to www.myspace.com/rickmalsick.

[read more](#)

--- INDEX REFERENCES ---

Language: EN

OTHER INDEXING: (POUNCE MARKETING; SPIN) (Malsick; Rick Malsick) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

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January 9, 2010

Restaurants offer incentives for people to venture out in the cold to dine out
JOYCE SMITH
The Kansas City Star

It may be cold on the outside, but Kansas City restaurants are turning up the heat on the inside with deals for hunkered-down homebodies.

Frigid temperatures? Get chili cheap at The Well Bar Grill & Rooftop and Lew's Grill & Bar, sister operations in Waldo. They've tied the price of a cup of chili to the temperature — with the purchase of an entree — so when it's 15 degrees outside, you pay 15 cents. And yes, if the temperature is below zero, they'll pay you.

Under 20 degrees? Downtown's Prime Rib Grill is offering "buy one/get one free" entrees at that temperature for members of the Kansas City Originals, an independent restaurant group.

And tonight, Cafe Trio near the Country Club Plaza is offering free valet parking, free coffee or cocoa, and a "buy one/get one free" lunch, dinner or drink, up to a \$20 value.

"It's been a slow week, all the snow, so we are trying to generate business and give people incentive to get out of the house," said Greg Morey, director of marketing for Cafe Trio.

Spin Neapolitan Pizza offered a voucher worth 20 percent off this week to its Spin Club e-mail members. The response was so good at the four area locations that it extended the offer through Sunday.

Others restaurateurs have turned up their marketing efforts.

Celina Tio is using Facebook and Twitter to remind fans that her Brookside restaurant, Julia(n), is still open despite the weather.

During last Saturday's snowstorm she had 95 diners. But on Wednesday, another snow day, she only had about 20 customers for lunch and then another 20 for dinner.

"Some came from the Northland, some were first-time diners, and some were neighbors from less than a mile away," Tio said. "When I thanked them for braving the weather to come in, they thanked me for staying open, because several places were closed."

As the owner of a "neighborhood" restaurant, Tio said, she thinks it is unfair to close early or entirely.

"It is important to me that we are always open during our posted hours," she said.

--- INDEX REFERENCES ---

INDUSTRY: (Food & Beverage Distribution & Services (1FO39); Food & Beverage Production (1FO79); Agriculture, Food & Beverage (1AG53); Restaurants & Food Service (1RE91))

REGION: (North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (BAR GRILL ROOFTOP AND LEWS GRILL BAR; COUNTRY CLUB; PRIME RIB GRILL; SPIN CLUB; SPIN NEAPOLITAN PIZZA) (Cafe Trio; Celina Tio; Downtown; Frigid; Greg Morey; Tio) (Kansas City; us; usa; na; us.mo; us.mo.kcity; us.mo.kancty)

KEYWORDS: (XC/Unknown); (NT/NEC)

TICKER SYMBOL: Unknown:FACE

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September 22, 2010

Community briefs: Spin! plans benefit for Wayside Waifs

SPIN! BENEFIT TO AID WAYSIDE WAIFS

SPIN! Neapolitan Pizza, 12890 W. 119th St., Olathe, will have its fourth annual Ciao Bow Wow event at 4 p.m. Sunday.

The patios will be reserved for dogs and their human companions to share dinner while benefitting Wayside Waifs animal shelter. There will be a special menu for dogs of breadstick appetizers, pizzas and gelato made by Three Dog Bakery. The cost is \$25 per dog, plus food ordered from the restaurant menu.

Reservations are required. Visit www.spinpizza.com or call the restaurant, 913-764-7746.

CITY'S GLOVER RECEIVES AWARD

Victor Glover, the city of Olathe's human relations manager, has received a "Marks of Excellence" Award from the National Forum for Black Public Administrators.

The award is presented annually to African-American public administrators who achieve extraordinary success in the field of public management while demonstrating an unselfish commitment to the community.

Glover is one of 10 Kansas or Missouri citizens to receive the award, which will be presented Oct. 15 at the annual NFBPA Kansas City Chapter award luncheon.

Glover, an Olathe native, joined the city of Olathe staff in 2006. He manages human relations functions, including equal employment opportunity and fair housing initiatives. He also serves as the staff liaison to the Olathe Human Relations Commission, the Persons with Disabilities Advisory Board and the Olathe Diversity Committee.

DISABILITY MENTORING DAY

Greater Kansas City Disability Mentoring Day will be celebrated Oct. 15, at MidAmerica Nazarene University's Bell Cultural Center, 2030 College Way.

The event promotes employment and entrepreneurial opportunities for job seekers with disabilities through infor-

mation sharing, job shadowing and career exploration. Businesses interested in participating in the Job Fair portion of the event can find details at www.dmd-kc.org or may contact Brian Ellefson , 913-239-9776 or briman3@kc.rr.com , or Barney Mayse , 913-262-1294, bmayse@thewholeperson.org .

There will be a panel discussion, "It's a Win Win: Hiring the Disabled and Veterans" from 11 a.m. to 1:30 p.m. in Hager Lecture Hall in the Cook Center. Panelists include representatives from Grundfos Pumps, the city of Olathe, AMC Theatres—Olathe, and Foreclosure Management Co.

COUNTY CLINICS OFFER FLU SHOTS

The Johnson County Health Department is offering flu shots during regular clinic hours. The vaccine costs \$25 and Medicare Part B is accepted.

The Centers for Disease Control and Prevention recommends that everyone 6 months of age and older get a seasonal flu vaccine this year. The H1N1 flu strain is covered in this year's seasonal shot.

For information on availability, clinic hours and locations, call 913-826-1263 (informational recording only) or visit www.jocoflu.org.

--- INDEX REFERENCES ---

COMPANY: DISABILITY MANAGEMENT ALTERNATIVES LLC; MIDAMERICA NAZARENE UNIVERSITY

INDUSTRY: (Viral (1V115); Healthcare (1HE06); Influenza (1IN29); Infectious Diseases (1IN99))

REGION: (Missouri (1MI10); U.S. Midwest Region (1MI19); North America (1NO39); Kansas (1KA13); Americas (1AM92); USA (1US73))

Language: EN

OTHER INDEXING: (BELL CULTURAL CENTER; COOK CENTER; DISABILITIES ADVISORY BOARD; DISABILITY; FORECLOSURE MANAGEMENT CO; JOHNSON COUNTY HEALTH DEPARTMENT; MIDAMERICA NAZARENE UNIVERSITY; NATIONAL FORUM FOR BLACK PUBLIC; OLATHE; OLATHE DIVERSITY COMMITTEE; OLATHE HUMAN RELATIONS COMMISSION; SPIN; WAYSIDE WAIFS) (Barney Mayse; Brian Ellefson; Businesses; COUNTY CLINICS OFFER FLU; Glover; Lecture Hall; Neapolitan Pizza; Victor Glover) (Kansas; Missouri; us; usa; na; us.mo; us.mo.kcity; us.ks)

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March 2, 2011

Food club searches KC for the best pizza, burgers
JAMES A. FUSSELL
The Kansas City Star

Like millions of others, Lea and Valerie Bailes enjoy going out with friends for pizza or burgers.

Unlike those millions of others, they bring detailed score cards.

Since 2008, the Liberty couple and their group of friends have been on a mission, going from Parkville to Prairie Village in search of the most mouth-watering burger and palate-pleasing pizza. Recently Valerie began blogging about the results at www.kcnoshers.blogspot.com.

The gastric get-togethers — part socializing, part culinary criticism — started after they read a story in The Star. The inspiring article, "Our Critic Searches for KC's Best Pizza," was written by the paper's late food critic, Lauren Chapin

If The Star could do it, Valerie thought, so could she. After all, she was a registered dietitian.

And what about Lea, an attorney who owns Guier Fence with Valerie?

A lanky 6-foot 3, he likes to eat.

The couple recruited more than a dozen friends from Pleasant Valley Baptist Church in Liberty, and a pizza club was born. Over the next year and a half they followed Chapin's list, meeting once a month at 18 restaurants to rate crusts, cheeses, sauces, toppings, service and more.

Each member had his or her own style of evaluation. One member took a walk on the wild side, ordering both salmon and artichoke and Polish sausage and sauerkraut pizzas, while another stuck with pepperoni for the sake of consistency.

Opinions varied, of course. Valerie liked the Art of Pizza in the Crossroads Arts District so much she had her sister's baby shower there.

But when all the votes were counted, four restaurants — D'Bronx, Waldo Pizza, the Art of Pizza and Spin! Nea-

politan Pizza — shared top honors.

Last August the club switched its focus from pizza to burgers: KC's Best Burger Club.

Laura Anderson, a marketing manager from Kansas City, North, who is the club's only single member, loves the club.

"Brilliant idea," she said. "When you're adults and you start getting married and having kids it can be hard to maintain your friendships. If you let it, life can get in the way."

Sometimes the club meetings seem like a scene from a movie.

"One of the guys was swinging one of the kids in the air, and I was holding one of the babies, and we were all laughing. And I remember thinking, 'I am so richly blessed to have these friends in my life.'"

Adeena Almond appreciates the club for exposing her to places she might not have found on her own.

"So many people gravitate to chain restaurants," she said. "But with the smaller places, you get fantastic food and wonderful atmosphere."

On a recent Tuesday they were at it again. Valerie Bailes wrapped her small hands around a hefty hamburger at Grinders, an eclectic eatery in the Crossroads Arts District that the group had previously visited for pizza.

"Mmmm," she said, sinking her teeth into soft bread and steaming ground beef.

Her burger is called the "Large Marge" for a reason. A huge bun and handfuls of toppings (including cheese, grilled onions, barbecue sauce and bacon) snuggled up to a hulking half-pound of beef. Around her sat a table of friends, all club members. Last week they wolfed down burgers at Westport Flea Market. Before that it was BRGR in Prairie Village and Blanc Burgers + Bottles on the Plaza.

Valerie's favorite?

"I like Blanc," she said. "But I was pleasantly surprised by BRGR. They both had unique, fresh, delicious burgers and fries and milkshakes."

Lea goes with BRGR over Blanc by a smidge, but only because one of the owners is from his hometown of Tyler, Texas.

The most passionate response for any single burger — inducing breathless gasps and exaggerated eye rolls — belongs to Blanc's Inside Out burger, a bleu-cheese stuffed meat monster with smoked bacon and onion ring on an onion brioche bun.

"Oh my gosh!" gushed Adeena Almond. "It's to die for. It is so good!"

The club doesn't have many rules. Members prefer locally owned restaurants, and — with an occasional exception — do not go to chains. Valerie brings ballots to each meal. And while personal preferences are fair game (thin crust over thick), she does insist on some standards, especially with the pizza.

Take the cheese.

"A good cheese doesn't make the pizza oily, nor does it taste funny," she wrote in her judging guidelines. "The cheese should ... be stretchy when you take your first bite."

Or the sauce.

"A good sauce isn't acidic or bitter, nor is it laden with sugar. It shouldn't be sweet like ketchup. There should be enough sauce that you can taste it and slide the cheese off in your mouth, but not too much as to overpower the taste of the cheese."

There are no guidelines yet for burgers.

The Grinders burger menu is small but infinitely customizable. On this night members are in luck. There's a buy-one-get-one special on the Large Marge. Most everyone orders one. Around the table with Valerie, Lea and Laura Anderson sit fellow Northlanders Adeena and Jerin Almond, Ashley and Kyle Jackson and their 1-year-old daughter, Ellie, and Craig Swanson, whose wife, Nicole, couldn't make it. Swanson sits with his 3-year-old son, Brett.

Over the years the meetings have become more than the sum of their scrumptiousness.

Members have celebrated births, new jobs and new boyfriends and mourned loved ones and members moving away. At Grinders, Kyle Jackson, who recently returned from a church mission trip to Myanmar, talked about the experience. Later the group celebrated Jerin's 30th birthday with a cookie cake.

"We've sort of done life through this," Anderson said.

Grinders was dimly lit. Adeena liked its eclectic décor and hipster ambiance. The waitress began to take orders, and quickly rattled off the dizzying variety of cheese options.

"American, cheddar, pepper Jack, Swiss, bleu cheese, gorgonzola, fresh mozzarella, goat cheese," she said without taking a breath. "You name it, we've got it."

Anderson ordered hers Hillbilly style with barbecue sauce, cheddar, grilled onions and bacon, with a side of gouda potato casserole. Valerie ordered the same, while Lea opted for "Diablo" (hot and spicy).

When the food arrived, Anderson dug into her gouda potato casserole and made a "yummy" face.

Swanson picked up a fork and raised his eyebrows as if to say "bite?"

Anderson nodded.

"Mmmm ... goud-a" he said.

Later Anderson took a bite of her Hillbilly burger.

"This is seriously good," she said.

Anderson considered bringing a guy she has been dating but changed her mind. Too early, she thought. And too much pressure.

"It is like meeting members of your family," she said.

At the end of the night, the members looked at one another. What's the verdict?

"The meat's tasty," Valerie said. "Really good. The toppings? Great selection and quality."

Craig Swanson wasn't as positive. The MU grad felt it was a step down from Westport Flea Market, which reminded him of Booches Billiard Hall in Columbia.

No, Valerie said. Grinders was better.

For Kyle, BRGR was still the best. As for Adeena, who had bleu cheese and bacon on her burger, Grinders was love at first bite — "neck and neck" with Blanc's Inside Out burger for noshing nirvana.

As the night ended, members tended to their ballots. A month later they will meet again in another part of town with fresh experiences and opinions for another installment of KC's Best Burger Club.

Until then they wiped their mouths and said goodbye, happy and smiling with full stomachs and warm hearts.

"So," Valerie said. "Where do y'all think we should we go next month?"

WHERE HAVE THEY BEEN?

For pizza: **Spin! Neapolitan** Pizza in Lee's Summit; D'Bronx Authentic Deli and Pizzeria on West 39th Street; Grinders in the Crossroads Arts District; the Dish Famous Stuffed Pizza in Liberty; La Cucina di Mamma in Brookside; Pizza 51 near the University of Missouri-Kansas City ; the Art of Pizza in the Crossroads; Avelluto's Italian Delight in Mission; Blue Grotto in Brookside; Ingredient, downtown; PizzaBella, in the Crossroads; Tim's Pizza in Independence; Waldo Pizza in Lee's Summit; Whole Foods Market in Overland Park; Bredeaux Pizza in Parkville; Minsky's Pizza Café & Bar in Liberty; and the Square Pizza in Independence.

For burgers : Five Guys Burgers and Fries in Liberty; LC's Hamburgers Etc. in Gladstone; B:2 a Burger Boutique in Lee's Summit (now closed); Blanc Burgers + Bottles on the Plaza; BRGR Kitchen + Bar in Prairie Village; Westport Flea Market and Grinders.

---- INDEX REFERENCES ---

COMPANY: AMERICAN LIMOUSINE SERVICE INC; AMERICAN LITHOGRAPHERS INC; AMERICAN CELLULAR CORP; AMERICAN STRATEGIC INCOME PORTFOLIO INC III; AMERICAN WHOLESALE INSURANCE HOLDING COMPANY LLC; AMERICAN HOME VIDEO CORP; AMERICAN PROPERTY EXCHANGE INC; AMERICAN NATIONAL BANK OF SIDNEY (THE); AMERICAN INTERNATIONAL GROUP INC; AMERICAN INVESTMENT SERVICES INC; AMERICAN COMMUNITY BANCORP INC; AMERICAN INTERNATIONAL VENTURES INC; PLEASANT VALLEY BAPTIST CHURCH; AMERICAN INDEPENDENCE CAPITAL MANAGEMENT LLC; AMERICAN INDEPENDENCE CORP; AMERICAN COMMERCIAL BARGE LINE LLC; AMERICAN ACHIEVEMENT CORP; AMERICAN AMMUNITION INC; JACK; AMERICAN MIDSTREAM (LOUISIANA INTRASTATE) LLC; AMERICAN TRANSMISSION COMPANY LLC; AMERICAN GREETINGS CORP; AMERICAN CYANAMID CO; AMERICAN EXPERIMENT FOUNDATION (THE); AMERICAN WHOLESALE INSURANCE HOLDING CO LLC; AMERICAN VANGUARD CORPORATION OF IMPERIAL VALLEY; AMERICAN RESIDENTIAL SERVICES LLC;

AMERICAN FINANCIAL ASSOCIATES INC; AMERICAN SECURITIES MANAGEMENT LP; MONDRAGON UNIBERTSITATEA; KING CORE ELECTRONICS INC; AMERICAN CONSOLIDATED MINERALS CORP; AMERICAN BANCORP; AMERICAN AGRICULTURIST SERVICES INC; AMERICAN ATLANTIC CO; AMERICAN COMMUNITY PROPERTIES TRUST; UNIVERSITY OF MISSOURI (THE); AMERICAN INTERNATIONAL ASSURANCE COMPANY (BERMUDA) LTD; AMERICAN INSULOCK INC; AMERICAN ELECTRIC TECHNOLOGIES INC; AMERICAN NATIONAL BANK OF BEAVER DAM THE; AMERICAN TELEVISION AND COMMUNICATIONS CORP; AMERICAN ARCHITECTURAL PRODUCTS CORP; AMERICAN ENTERPRISE DEVELOPMENT CORP; AMERICAN SECURITY RESOURCES CORP; AMERICAN UNIVERSITY; AMERICAN BANKNOTE CORP; AMERICAN PHYSICIANS SERVICE GROUP INC; AMERICAN ROADPRINTING LLC; AMERICAN RESTAURANT GROUP INC; AMERICAN TECHNOLOGIES GROUP INC; AMERICAN ANALYTICAL CHEMISTRY LABORATORIES CORP; AMERICAN COMMERCIAL LINES INC; AMERICAN TECHNICAL CERAMICS CORP; AMERICAN BUILDINGS CO; AMPO INC; AMERICAN DIABETES ASSOCIATION; AMERICAN MEGATRENDS INC; AMERICAN COMMUNICATIONS LLC; AMERICAN DIVERSIFIED HOLDINGS CORP; AMERICAN TOBACCO SCP LP; AMERICAN ELECTRIC POWER CO INC; AMERICAN FINANCIAL GROUP INC; AMERICAN SHORELINE INC; AMERICAN PARAMOUNT GOLD CORP; AMERICAN REPROGRAPHICS CO; AMERICAN SANITATION INC; AMERICAN PORTFOLIOS HOLDINGS INC; AMERICAN CARESOURCE HOLDINGS INC; AMERICAN EXCHANGE BANK LINDSAY OKLAHOMA; AMERICAN SPORTING GOODS CORP; AMERICAN SECURITIES CAPITAL PARTNERS LLC; AMERICAN STRATEGIC INCOME PORTFOLIO INC; AMERICAN TRIUMVIRATE INSURANCE CO; AMERICAN SOUTHWEST INSURANCE MANAGERS INC; AMERICAN HOMESTAR CORP; AMERICAN MIDSTREAM (MIDLA) LLC; AMERICAN TELECONFERENCING SERVICES LTD; AMERICAN STATES WATER CO; AMERICAN SOUTHWEST HOLDINGS INC; AMERICAN STANDARD AMERICAS; AMERICAN INDEPENDENCE FINANCIAL COUNSELORS LLC; AMERICAN GOLDFIELDS INC; AMERICAN COMMUNITY DEVELOPMENT INC; AMERICAN SHIPPING COMPANY ASA; AMERICAN RE INSURANCE CO; AMERICAN UNITED GOLD CORP; AMERICAN RETIREMENT CORP; AMERICAN INSTITUTE FOR FOREIGN STUDY (U K) LTD; AMERICAN PORTFOLIOS FINANCIAL SERVICES INC; AMERICAN NATIONAL BANKSHARES INC

INDUSTRY: (Food & Beverage Production (1FO79); Fast Food (1FA67); Agriculture, Food & Beverage (1AG53); Restaurants & Food Service (1RE91); Pizza (1PI09); Food & Beverage Distribution & Services (1FO39))

REGION: (Missouri (1MI10); U.S. Mid-Atlantic Region (1MI18); Kansas (1KA13); North America (1NO39); U.S. Midwest Region (1MI19); New York (1NE72); USA (1US73); Americas (1AM92))

Language: EN

OTHER INDEXING: (AMERICAN; BLUE GROTTTO; BOOCHES BILLIARD HALL; BRGR; BRGR KITCHEN + BAR; BURGER BOUTIQUE; BURGER CLUB; FOOD; JACK; KC; LA CUCINA; MU; PIZZA CAFÉ BAR; PIZZABELLA; PLEASANT VALLEY BAPTIST CHURCH; UNIVERSITY OF MISSOURI) (Adeena; Adeena Almond; Anderson; Blanc; Blanc Burgers; Bredeaux Pizza; Brett; Brilliant; Chapin; Craig Swanson; Ellie; Famous Stuffed Pizza; Fries; Guys Burgers; Jerin; Jerin Almond; Kyle; Kyle Jackson; Laura Anderson; Lauren Chapin; Lea; Minsky; Mmmm; Neapolitan Pizza; Nicole; Northlanders Adeena; Pizza; Spin; Square Pizza; Swanson; Valerie; Valerie Bailes; Waldo Pizza) (Kansas City; Texas; Myanmar; Columbia; us; usa; na; us.mo; us.mo.keity; mm; mmm; as; asp; us.sc; us.tx; us.mo.kancty; us.sc.columb)

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September 26, 2011

Tour de BBQ bicycle ride to raise money for cancer research
PETE GRATHOFF
The Kansas City Star

This quite possibly could be the first bicycle ride that won't help you lose weight.

The third annual Tour de BBQ is this Saturday, and it's less a race and more a culinary delight.

Starting in the Power & Light District at 7 a.m., there are 15-, 35- and 62-mile routes available. Rest stops are every 10 miles and are at Kansas City barbeque restaurants.

The places to get your eats are: Gates Bar-B-Q, Smokestack BBQ, Woodyard Bar-B-Que, Fiorella's Jack Stack , Johnny's BBQ, Oklahoma Joe's and R.J.'s Bob-Be-Que, as well as **Spin Neapolitan** Pizza .

The event benefits the Lance Armstrong Foundation and the University of Kansas Cancer Center .

For more information, go to TourdeBBQ.com .

TODAY

GOLF CLASSIC: The Priest Holmes Foundation Golf Classic is at 11 a.m. at the Staley Farms Golf Club ; priestholmesfoundation.org; benefits youth enrichment and empowerment programs of the Priest Holmes Foundation

WWE: Wrestling's WWE Super Show is at 7:15 p.m. at the Sprint Center; sprintcenter.com.

TUESDAY

GOLF TOURNAMENT: The Liberty Mutual Invitational benefiting the Kevin Lockett's Lockett-Up Foundation is at 11 a.m. at The Deuce at The National; tournament winners qualify for Liberty Mutual Invitational finals at Pinehurst; a fundraiser for literacy programs at Genesis Promise Academy . www.lockettup.org/register .

NHL GAME: The Pittsburgh Penguins will take on the Los Angeles Kings in a preseason game at 7 p.m. at the Sprint Center; sprintcenter.com.

TIGER CLUB LUNCHEON: The Star's Mike DeArmond and Gabe DeArmond of PowerMizzou.com will be the guest speakers; lunch buffet is \$15 and begins at 11:30 a.m.; program is at noon; Westport Flea Market, 817 Westport Road.

THURSDAY

BASEBALL HISTORICAL MEETING: Former Royals Dennis Leonard and Ed Hearn will be the guests at the Kansas City Baseball Historical Society meeting from 6:30 to 8:30 p.m. at the Westport Flea Market, 817 Westport Rd.; members get in for free, there is a minimum \$5 donation for nonmembers; kansascitybaseballhistoricalsociety.com.

BOOK SIGNINGS

BEYOND THE PHOG — UNTOLD STORIES FROM KANSAS BASKETBALL'S MOST DOMINANT DECADE: Author Jason King will be at four locations: Wednesday from 4-7 p.m. at Johnny's Tavern, 95th and Antioch in Overland Park; Thursday from 4-7 p.m. at Mac's Sports Pub, 9617 W 87th St. in Overland Park; Friday from 4-8 p.m. at Jock's Nitch in Lawrence; and Saturday at the KU Bookstore in the Student Union an hour before and two hours after the Jayhawks' football game against Texas Tech.

SEX, LIES AND TRIATHLON: Author Leib Dodell will sign copies of his book at Barnes and Noble on the Plaza on Friday Oct. 1 from 10 a.m. to noon.

WATCH PARTIES

PURDUE : Alumni will gather to watch Saturday's 7 p.m. game against Notre Dame at Johnny's Tavern, 6765 W. 119th St., in Overland Park; kc Purdueclub@gmail.com .

ILLINOIS: Illini fans will meet at Coach's Bar & Grill, 103rd and Wornall for all football and basketball games; www.kcillini.net .

OHIO STATE : Gathering for the Buckeyes' game against Michigan State at Old Chicago, 11721 Metcalf Ave., in Overland Park; www.kcbucks.org .

UPCOMING EVENT

KANSAS CITY MARATHON: The marathon, half-marathon and 5K race is Oct. 15; waddellandreedkansascitymarathon.org.

--- INDEX REFERENCES ---

COMPANY: WESTPORT INNOVATIONS INC; PT STAR PACIFIC TBK; BARNES AND NOBLE INC

NEWS SUBJECT: (Philanthropy (1PH09); Social Issues (1SO05); Foundations (1FO95))

INDUSTRY: (Athletics (1AT05); Golf (1GO13); Sports (1SP75); Wrestling (1WR72); Marathons, Biathlons, & Triathlons (1MA39); Entertainment (1EN08))

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Section: SM

Johnson County Community Calendar August 13-19

Community events

OP CHAMBER CONNECTION: Chamber Connection provides 60 minutes of pure networking -- 20 minutes dedicated to large group networking, 35 minutes dedicated to small group networking and 3 minutes to promote your business to your small networking group. Sponsored by United Studios of Self Defense. 8-9 a.m. Aug. 21, Overland Park Chamber of Commerce, 9001 W. 110th St., Overland Park. Reservations required by Aug. 20. (913-491-3600)

7TH STROKE, STROLL, RUN: All participating families get a free pancake breakfast sponsored by HyVee. Sponsored by Kauffman Foundation, Corporate Document Services, Dick's Sporting Goods, Elite Feet, HyVee, The Kansas City Star, Liberty Fruit, O'Reilly Auto Parts, Peavy Corporation, Quartz Concepts, Research Medical Center, Menorah Medical Center, The Rehabilitation Institute of Kansas City, Star Design, Village Shalom, and FitChix. 4 mile walk/run 7 a.m.; kids fun run 8:15 a.m.; 1 mile walk/run 8:30 a.m. Aug. 17, Hy-Vee, 12200 State Line, Leawood. Early registration saves you \$5 before Aug. 10. www.activenet.com or www.communitycarecoalition.org (913-649-2121)

FAMILY-FRIENDLY BIKE RIDES: Weekly family-friendly bikes rides open to bicyclists of all ages and levels of experience led by experienced bike team members. Ride in a group, get cycling tips and advice, and learn the rules of the road. Choose from 11-mile loop or 20-mile route. 6:15 p.m. Aug. 18, **SPIN! Neapolitan Pizza**, 6541 W. 119th St., Overland Park. www.spinpizza.com (913-451-7746)

WHAT PART OF MEOW DON'T YOU UNDERSTAND?: Inspirational speaker, Barb Gaines, shares some of the antics of her cat and how they relate to choices she has made in life. Feature: Saks on 69th Street. Join us for brunch. 9:30-11 a.m. Aug. 21, Milburn Country Club, 7501 W. 69th, Overland Park. \$16. Reservations and cancellations are essential by Aug. 18 at noon. (913-768-4151, 913-780-6850)

Exhibits, performances

WONDER OF THE WORLD: 7:30 p.m. Aug. 15-16; 2 p.m. Aug. 17, Barn Players Theatre, 6219 Martway, Mission. \$5-12. Cash and check only. www.thebarnplayers.org (913-432-9100)

Health