

AVON

Nothing like a fine wine

Hundreds of wine selections offered at Wood & Wine restaurant

By **Kelsey Leyva**
 kleyva@morningjournal.com
 @MJ_KLeyva on Twitter

Enjoying a wine that is picked to perfectly accompany your meal is just one of the amenities guests can take advantage of when dining at Wood & Wine, 38790 Chester Road in Avon.

For nearly six years, the restaurant has been serving up wood-fired pizzas, international and domestic wines, artisan cheeses and breads and many other delicious dishes to residents in Lorain County and surrounding communities, according to Jim Andrews, co-owner of the business. Andrews, of Amherst, partnered with his friend, Ron Miller, of Rocky River, and the two have been in business together since November 2010.

Andrews, who is also the owner of Jackalope Lakeside, 301 Lakeside Ave. in Lorain, said back before the economy took a downturn around 2008 and 2009, he had the idea to develop a smaller wine bar that served wood-fired pizzas and tapas, or appetizers. He said it wasn't until after purchasing the property on Chester Road is when he expanded his concept.

"This place being 560,000 square feet, like 160 seats, we really couldn't just do pizzas because if everybody's eating pizzas



ERIC BONZAR — THE MORNING JOURNAL

Co-owner Jim Andrews, of Amherst, has operated Wood & Wine, located at 38790 Chester Road, in Avon, with his partner Ron Miller of Rocky River, since 2010. The pair will celebrate the business's sixth anniversary this November.

then that oven is going to be backed up," he said. "We had to have variety because


of the size of the place." In addition to the wood-fired pizzas, which come

in American or Neapolitan style, Wood & Wine also offers pasta dishes, wood-

fired wings, steaks and salads. Andrews said the pizzas served at the restau-

rant are homemade and are slightly healthier than the

WINE » PAGE 3



ST. MARY

OF THE WOODS

Independent Living Assisted Living Skilled Nursing

Invites you to attend this special speaker series

Women & the Word

A discussion created to provide a welcoming and supporting environment for the preaching of the Sunday Lectionary from a woman's perspective

St. Mary of the Woods Chapel 3pm-4pm

Kathleen Glavich, SND
 October 20, 2016
 November 3, 2016

Rev. Liz Nau
 October 27, 2016
 November 10, 2016

All are invited to attend. Guests from the community please
 RSVP to Tracey Murphy 440-937-2735

35755 Detroit Rd • Avon, OH 44011

AVON

Fire up the oven

Fresh pizza mandatory at In Forno Pizza

By **Kaylee Remington**
 kremington@morningjournal.com
 @MJ_KRemington on Twitter

It's certainly not easy being a pizza chef and it's even more difficult when you're a wood-fired oven pizza chef who only uses fresh, local ingredients to satisfy customers.

Pizzaiolo George Goodman and his family moved to Cleveland in 2009 after leaving clients in New York City. He worked 12 years in kitchens, not as a chef, but a remodeling contractor. After that, he wanted a change.

Goodman had built a wood-fired oven, but because it was too heavy, it ended up on a trailer. After a year of entertaining family and friends, calls started to come in requesting that he cater parties and events.

One year ago, Inforno Neopolitan Pizza Studio, located at 35840 Chester Road in Avon, came to fruition, but he's been making pizzas for six years.

Goodman said his goal is to provide high-quality pizza.

He and his wife, Elizabeth, who are of Hungarian descent, make neopolitan pizza, according to rules that were proposed by the Associazione Vera Pizza Napolitana. The Goodmans use fresh ingredients from local farmers and growers.

They also make their dough from Italian 00 flour and use the best cheese (Grande) in the country, the Goodmans said.

The pizza is cooked at 850 degrees and is given to patrons in 90 seconds. George Goodman believes that the pizza should be enjoyed right when it comes out of the oven which is why they do not deliver.

Although the size of the restaurant is not that large, it packs a punch with flavor.

"It's our design," Elizabeth Goodman. "We wanted something for all ages like the older generation and the kids so we wanted to mix it up. Everything is fresh and hip."

"In Forno" means wood fired oven, which would explain the name of the restaurant.

George Goodman said he's never been in the pizza business. His remodeling contractor past is over, but it helped him put together his own design on what he wanted for his business.

"My past ended here and my future started here," he said. "Pizza kind of happened accidentally."

One of the most popular pizzas that people order is the Margherita pizza, but, he indicated Americans like



ERIC BONZAR — THE MORNING JOURNAL

Pizzaiolo George Goodman and his family came to Northeast Ohio, from New York, in 2009. In 2015, Goodman opened In Forno Neopolitan Pizza Studio, 35840 Chester Road, Avon.



ERIC BONZAR — THE MORNING JOURNAL

In Forno Neopolitan Pizza Studio's Margherita pizza includes homemade tomato sauce, basil, fresh mozzarella and olive oil.



ERIC BONZAR — THE MORNING JOURNAL

In Forno Neopolitan Pizza Studio's mixed greens salad includes an assortment of fresh leaf greens, tomatoes, onions, olive oil, honey balsamic vinaigrette and crumbled blue cheese.

his pepperoni pizza.

"We have a nice variety so you can find anything for yourself," George Goodman said.

One of the features at the pizza studio is that everyone can come up to the counter and watch their pizza being made in the wood fired oven.

And while people are sitting and watching their pizza being made, Elizabeth Goodman said people will sit at the counter and open up about themselves.

"They're so comfortable sharing their stories with

us," she said. "It's really interesting."

In the kitchen, everything is fresh, George Goodman said. No one will find anything that is canned, he said, while he stirred a bucket of tomato sauce with oregano.

"We do everything, we only use Italian flour and then we make the dough, the tomato sauce and we want the best cheese as possible," George Goodman said. "We keep it simple, it's very important to keep it simple."

The neopolitan pizza is

One year ago, Inforno Neopolitan Pizza Studio, located at 35840 Chester Road in Avon, came to fruition, but he's been making pizzas for six years.

typically made with tomatoes and mozzarella cheese. It can be made with ingre-

dients such as San Marzano tomatoes that grown on the volcanic plains to the south of Mount Vesuvius and mozzarella di bufala Campana, made with milk from water buffalo raised in the marshlands of Campania and Lazio in a semi-wild state.

The dough for the pizza needs to be kneaded by

hand or a low-speed mixer. After the rising process, the dough must be formed by hand without any help from a rolling pin or other machine.

In Forno Pizza is open from 11:30 a.m. to 9 p.m. Tuesdays through Saturdays and from noon to 8 p.m. on Sundays.

We pump it up!

A1 **FREE Estimates**

CONCRETE LEVELING WE PUMP IT UP!

SAVE 50%-70% Off Replacement Co\$T

Common Applications

- Driveways
- Sidewalks
- Patios
- Garages
- Steps
- Slab Homes
- All Types of Concrete
- Commercial & Industrial Uses

440-327-0101
Guaranteed, Bonded & Insured

COUPON

\$25⁰⁰ OFF

Any Job \$250 or more

Offer expires 11/30/2016. Not valid with any other special.

COUPON

\$50⁰⁰ OFF

Any Job \$750 or more

Offer expires 11/30/2016. Not valid with any other special.

Bill BAKERS

15 East Ave., Elyria

"Serving Elyria Since 1950"

WE SERVICE & REPAIR MAJOR APPLIANCES, LARGE SCREEN TVs

WE SELL PARTS OVER THE COUNTER

Reconditioned Appliances great Savings on Washers, Dryers, Refrigerators & Ranges

322-2325
 Lorain 245-3420
 www.billbakersinc.com

Wine

FROM PAGE 1

pizza you can get at most pizza chains.

“We don’t put any oil into our dough,” he said. “There is no sugar put into it. We have an Italian flour, water, active yeast and sea salt.”

Andrews said that an average piece of pizza with pepperonis is about 660 calories, but a slice of Wood & Wine pizza is closer to 180-200 calories. He explained that sugar and oil are part of the browning process and is why they’re included in most dough recipes.

The wood-fired oven operates at 850 to 900 degrees Fahrenheit, which allows for a pizza to be cooked in about three minutes. Andrews said the intense heat allows for the pizzas to properly brown.

Although pizza is a popular item at Wood & Wine, Andrews said people come back time and time again for the smoked mac and Gouda with chicken and asparagus.

The dish was created by John Tleha, head chef at the restaurant.

“I could eat it every day, it’s that good,” Andrews said. “To me it’s one of the best dishes my chef has ever made.”

Wood & Wine also offers an extensive wine list that Andrews said isn’t available at any other restaurant in Avon. Patrons can choose from 200 to 300 different wine selections at any given time. Sometimes as many as 500 different wines are available.

Andrews said the wine list is adjusted about three times a years and features wines from South Africa, Israel and Spain. He said lighter wines are offered in the summer while heartier wines are offered during the winter months.

Jim Fink, a certified sommelier, is at the restaurant at least three times a



ERIC BONZAR — THE MORNING JOURNAL

Wood & Wine boasts roughly 500 different wines available from its temperature-controlled wine cellar.

week to give food and wine pairing advice to customers. Andrews said he has learned a lot from Fink and is also able to help customers with food and wine pairings.

For those who haven’t been to the restaurant before, Andrews recommends keeping an open mind and venturing out of your comfort zone as far as what wines you’re willing to try.

“It is amazing how wine and food do pair up really, really well,” he said, noting that a full service spirits and beer bar is available for customers who aren’t wine enthusiasts.

When asked what he credits his success to, Andrews said it’s all about the people who work with him. Tleha, for example, has worked with Andrews for

the last 15 to 16 years and started at the Jackalope before becoming head chef at Wood & Wine.

“You’re only as good as your people,” he said.

Andrews, who grew up in Lorain, said every dish at the restaurant is made from scratch with locally grown ingredients. He believes the future of Wood & Wine looks bright.

“No matter how advanced we become in society, you can’t make a pill form of a good glass of wine and at the end of the day you’re still going to desire the side of ribs of an animal,” he said.

“That can’t be replaced unless you’re a vegetarian. We’re still primitive. Food is not going anywhere. Food and wine will always stay.”



ERIC BONZAR — THE MORNING JOURNAL

Wood & Wine’s wood-fired pizzas are offered in both Neapolitan and American style.

Avon Oaks

A CARING COMMUNITY

Skilled Nursing and Rehabilitation • Outpatient Therapy Services
 Porter Pavilion - Alzheimer’s Care and Memory Support
 Acorn Childcare Center • The Gardens of French Creek Assisted Living

As we celebrate our 50th year, the Reidy family and the wonderful caregivers of Avon Oaks Caring Community are proud to say we have

“Aged To Perfection”

with our Perfect Ohio Department of Health Surveys, and we continue to be a 5-Star Medicare rated facility.

“Avon Oaks is a place of help, hope and healing.”
 P. Hoag
 - Rehab Client



5 Out of 5 Stars
 Highest Quality Rating
 from Medicare



No deficiencies
 As rated by the
 Ohio Department of Health

37800 French Creek Rd. • Avon, Ohio 44011 • (440) 934-5204 • www.avonoaks.net



LOWEST PRICES OF THE SEASON



Now is the time to save on gorgeous carpet from Karastan for a limited time only.

FLOORS to Your DOOR



Shop in the convenience of your own home! Discount floors to your door!

Free Estimates **Call For Appointment!**

UP TO **18** MONTHS
SAME AS CASH
 FINANCING AVAILABLE
 TO QUALIFIED CUSTOMERS

3 ROOMS CARPET CLEANING

Based on 400 sq. ft.

One Low Price! **\$99**



CARPET REMNANTS

- 12'x6' **\$29⁹⁹**
- 12'x9' **\$59⁹⁹**
- 12'x12' **\$99⁹⁹**
- 12'x15' **\$139⁹⁹**
- 12'x18' **\$179⁹⁹**

SUPER BUY!
 All remnant offers are max prices!

CARPET PAD SPECIAL
 7/16" 8lb Pad
 only...**35¢ per sq. ft.**

Compare to the Home Centers at 70¢ per sq. ft.

THE MORNING JOURNAL

DARE TO COMPARE

Jamie's Installed Price to the Home Centers \$97 Any Size House Installation Price

	Big Box Home Centers	Jamie's Carpet Shop
Deluxe Padding	48¢ per sq. ft.	No Extra Charge
Tack Strip	\$2 per lineal foot	No Extra Charge
Disposal of carpet	38¢ sq. ft.	No Extra Charge
Installation Fee	\$97.00	No Extra Charge
Estimates	\$35.00	No Extra Charge

At Jamie's You'll Never Pay Extra for Pad & Installation on Carpet
 At Jamie's Carpet Shop there is NEVER a fee for estimates, it's FREE!
 At Jamie's All the Extras at No Extra Charge!
"You Gotta Love It!"

Our Bottom Line Prices Beat the Home Centers Everyday! Guaranteed!
 Bring in your quote and we'll pay you \$35 if we can't beat it!*

Visit One of Our 3 **jamies** CARPET SHOP Locations!

ELYRIA

130 Market Dr.
 (Next to Home Depot)
(440) 365-8351

AMHERST

46125 Telegraph Rd.
 (Rt. 113 W. of Rt. 58)
(440) 986-2469

SANDUSKY

WE'VE MOVED!
 402 E. Perkins Ave.
(419) 624-9998

HOURS: Monday-Thursday 9:00 am-7:00 pm • Friday & Saturday 9:00 am-5:00 pm • Sunday 11:00 am-4:00 pm

*Financing available with approved credit on purchases of \$500 or more. Minimum payments required. Carpet Cleaning offer based on 400 sq. ft. See store for details. Stairs, delivery, and rip-ups at minimal charge. Minimum deposit required on all orders. Installation not included with remnants and area rugs. Delivered to your home. Interim mark downs have been taken on sale items. Closeout items will remain on sale until stock is depleted. Color and texture may vary from actual photograph. No extra charge for pad & installation on carpet sales only. Custom labor extra. Prior sales excluded. Note: Although every precaution is taken, errors in prices and/or specifications may occur in printing. We reserve the right to correct any such error. Actual merchandise may not exactly match photos shown. Advertising Supplement. **GOOD THRU 10/31/16.** Karastan rebate on minimum purchase. See store for details.

FREE ESTIMATES ON ALL INSTALLED FLOORING