

## **Fuzio Universal Bistro partners with Share Our Strength in grill giveaway**

*Introduction of Fire-Grilled Pizzas coincides with effort to subside childhood hunger*

SEPTEMBER 2009 — By lighting up the grill, Fuzio Universal Bistro will help extinguish childhood hunger. From Sept. 1 to Sept. 24, diners can enjoy delectable fire-grilled pizza while supporting the non-profit organization Share Our Strength.

The drive couples with Fuzio's introduction of fire-grilled pizzas, with crusts transformed beyond ordinary by open flames. Wait staff will ask guests if they would like to donate \$1 to Share Our Strength, the leading national organization working to make sure that no kid grows up hungry in America. A raffle ticket to win a 4-burner grill will be given for every dollar the donor contributes.

"No child should have to worry about when their next meal will be," Fuzio owner Allen Beebe said, noting, "12.6 million children are at risk of hunger in America, and Fuzio wants to do their part in helping Share Our Strength."

On top of enjoying an authentically flavored Fuzio meal and supporting a good cause, diners at all Fuzio locations who donate will have the chance to win a Master Forge 4-burner gas grill, donated by local businesses, with 100 percent of the proceeds going toward Share Our Strength.

The culmination of the month-long initiative will be Thursday, Sept. 24, as Fuzio Universal chefs demonstrate the open-flamed baking process outside each restaurant location on the brand-new grill before raffling it off at the festive event.

The Fire-Grilled Pizza line adds to Fuzio's eclectic global cuisine. From their cheese and tomato pizza (topped with pomodoro sauce, mozzarella-provolone blend, touch of parmesan, fresh tomato and basil) and roasted herbed portobellos and tomato pizza (topped with fresh pesto, mozzarella-provolone blend, touch of parmesan, herbed roasted portobellos, fresh tomato, basil and chili flakes, with sprinkle of extra virgin olive oil), to their sausage and peppers pizza (topped with pomodoro sauce, mozzarella-provolone blend, touch of parmesan, chicken sausage, roasted red peppers and basil), all of the flavors go well with any selection of Fuzio's extensive wine list or colorful martinis.

**ABOUT FUZIO:** Fuzio Universal Bistro provides both fast service and a relaxed environment to enjoy long meals, meeting all of their diner's needs, no matter how long or short their stay might be. Fuzio provides healthy, affordable and fast alternatives half an hour for people who are pressed for time and on budget. You can be in and out in less than. Have time to kick back and relax? Enjoy a leisurely meal with a delicious and colorful martinis or a relaxing glass of wine. Fuzio presents their wine list in a cutting-edge format that allows diners to choose wine for its flavorful characteristics.

Fuzio Universal Bistro is owned by Allen Beebe and Paul Draper of Modesto-based CALMEX, INC. Fuzio veteran, Stacy Mald, is managing director. There are 12 Fuzio Universal Bistros in California, and one in Nevada. Fuzio first opened its doors to hungry diners in San Francisco's Castro district in 1996. For more information contact Nikita Pacheco, Kulture Konnect 714-633-4542 or visit [www.fuzio.com](http://www.fuzio.com).

**Fuzio locations:**

Brentwood: 2505 Sand Creek Rd.; 925-513-4184

Davis: 139 G Street; 530-753-3877

Dublin: 4930 Dublin Blvd.; 925-833-7124

Emeryville: 5959 Shellmound Street; 510.594.8450

Fremont: 3113 Stevenson Blvd.; 510-687-9310

Fresno: 7742 N. Blackstone; 559-447-4777

Modesto: 1020 10th Street; 209-557-9711

Sacramento: 828 J Street; 916-442-2310

San Francisco Castro District: 469 Castro Street; 415-863-1400

San Francisco Marina District: 2175 Chestnut Street; 415-673-8804

San Francisco Financial District: 1 Embarcadero Center; 415-392-7995

Stockton: 5633 Pacific Ave.; 209-474-9900

Reno: Located in the Sands Regency Hotel: 345 N. Arlington Ave.; 775-348-2219