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PIZZA FOR UKRAINE NEWSLETTER

ANNOUNCEMENT!



Pizza for Ukraine at Pizza Expo

We will exhibit at the Las Vegas
Convention Center on March 2830! You can find us at Booth
128 to learn more about our
mission, how to support Ukraine,
and sample some borsch made by
the Vegas Ukrainian community!

Mission Updates

Pizza for Ukraine has been making, delivering, and teaching Neapolitan pizza in Ukraine since September, 2022. We began in Lviv, but have recently began new missions in Kyiv and Dnipro. A pizza food truck in Kyiv, a pizza

Pizza for Ukraine Food Truck

In Borodyanka, a suburb of Kyiv bombed by Russia and the site of numerous war crimes, we gave the residents a unique and uplifting experience. Together, with Noah Sims from Help.NGO and Ukrainian Pizzaiolo Igor Savosin, we began serving traditional Neapolitan pizza along with borsch from food trucks for free.







Powered by 2 Ooni Koda 16 pizza ovens provided by <u>Ooni</u>, <u>GI Metal</u>'s incredible support with professional pizza tools, <u>Biscotto Stones</u>
<u>International</u>'s donated saputo stones, and assistance by the <u>Associazione Verace Pizza Napoletana</u> in Naples, Italy, together we will continue to nourish, inspire, and deliver hope one pizza at a time.

Pizza for Ukrainian Soldiers

In Dnipro, Pizza for Ukraine



collaborated with Maksym
Svysenko from the Ukrainian
Student League and the TAPS
Charity Fund to deliver 50 care kits
and 25 Neapolitan pizzas to
wounded Ukrainian soldiers from
Bahkmut at a military hospital.



The pizzas were freshly made at the <u>DobroDim</u> support shelter so that local displaced children could enjoy a pizza party, and the care kits included needed clothes funded by <u>Frank Wilson</u>, along with thank you cards to the soldiers handmade by displaced children supported by <u>RozGI</u> and <u>Logos</u>.





Pizza Makers for Ukraine

Also in Dnipro, during bombs and blackouts, Pizza for Ukraine introduced 137 displaced children to the art, history, significance, techniques, and taste of traditional Neapolitan pizza. Partnering again with Maksym Svysenko, representing SpivDiia, we hosted multiple masterclasses for children supported by RozGI and Logos.







These masterclasses make pizza no different than 200-years ago in Naples, Italy. Many forget that Naples during this time was the largest city in the world, and under constant invasion by multiple foreign armies. In the 18th-century, when pizza became the food we know now, it was only from the crucible of war that it has adapted to every country and situation in the world. We have found it no less appropriate during the war in Ukraine.







The Situation in Ukraine

On March 9th, every corner of Ukraine was attacked by Russia with a variety of munitions unlike anything that we have seen before. In terms of the number, variety, and use of advanced weapons, it has signaled many different interpretations. But Ukrainians remain resilient to this terrorism.

Still, the situation in Bahkmut remains stark. Many argue that Bahkmut is not strategic, that it has become a "mud fight", but there will always be another Bahkmut, only further West. So where does Ukraine draw their line in the sand? The symbolism of Bahkmut matters, as does its cost-benefit analysis. Ukraine is on the backfoot, hoping for Russia to buckle. But no one knows which side will

reach their limit first.



How to Help

Pizza for Ukraine's focus right now is to promote its vision at Pizza Expo in Las Vegas and to grow its food truck in Kyiv. Donations through our website are the greatest contributions that we can recommend next to connections with future partners (equipment suppliers, ingredient suppliers, and pizzerias to help fundraise).

DONATE HERE

A Personal Note

"It's no longer March 2022. We are now into 2023, the 2nd year of this war. Supporting Ukraine must not remain a trend from the previous year. It matters just as much now as it did one year ago. Our values have not changed, the need has not changed, yet our focus has wavered. I urge everyone to stay



this conflict in their mind, and to remember it wasn't shock that combined our efforts last year, but care. Feel, focus, care. And never stop giving to Ukraine."

Slava Ukraini

Corey Watson
Founder and Chief Pizzaiolo
Pizza for Ukraine







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