



## LOOK FOR THE SEAL.

California Milk Advisory Board

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| <b>WHAT:</b>       | Pizza Master Class   |
| <b>WHEN:</b>       | Tuesday, June 24, 2025   |
| <b>WHERE:</b>      | Community College of Allegheny County – Allegheny Campus, Pittsburgh, PA |
| <b>TIME:</b>       | 12:00 p.m. – 4:00 p.m.   |
| <b>INSTRUCTOR:</b> | Pizzaiolo Edward Stalewski   |
| <b>LIMIT:</b>      | 20 attendees   |
| <b>FEE:</b>        | \$35 per person per class  |

**Pizzaiolo Edward Stalewski will take participants through the fundamentals of building award-winning pizzas from dough basics to toppings, with a special emphasis on cheese selection, as well as pizza styles from Sicilian to Detroit, perfecting presentation and more. Hands-on pizza exercise and cheese sampling.**

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**CLASS ATTIRE:** Basic “chef” attire is appropriate. (Close toed shoes, hair pulled back/fastened, bring your own chef’s jacket/apron, extra apron – keep in in mind that this is a hands-on class).

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### ABOUT THE INSTRUCTOR:



#### Edward Stalewski, Pizzaiolo, Mercurio’s Pittsburgh

Ed Stalewski is an award-winning pizzaiolo and pizza content creator, known for making top-notch pies and sharing his passion with the world. His journey started in 2013 when he picked up *The Pizza Bible* by Tony Gemignani and decided to master every recipe. That obsession turned into serious skill, leading him to win big competitions like the 2022 Northeast Non-Traditional Division Championship at the International Pizza Expo and the 2024 Real California Pizza Contest (Protein Category).

Ed sharpened his craft working at Mercurio’s, a highly respected Neapolitan pizzeria, learning from some of the best in the business. He also balances a 29-year career in supply chain, proving you can have a corporate job and still make killer pizzas.

On Instagram (@eddiesspiza412), Ed shares his pizza-making tips with 175,000 followers, working with top brands like Ooni, LloydPans, Corto, Stanislaus and Mike’s Hot Honey. His influence in the pizza world even got him named one of the Top 80 Pizza Influencers by Feedspot in 2025.

Outside of pizza, Ed has been married to his wife, Jen, for 25 years, and they have a daughter, Lily, who’s studying Chemical Engineering. Whether he’s firing up his oven, collaborating with brands, or just making a great pizza at home, Ed is all about pushing the craft forward and having fun along the way.