

Copperwood Pizza

By Catherine Dean

Charlie Eisele has known for a while that the love of great pizza brings people together and makes for good business, as well. Along with his son Jacob-currently a full-time college student- created a unique business which was originally based on a popular outdoor activity at his home-oven fired pizza making.

“For fun, my dad built an outside brick oven in our backyard to bake pizzas for our family and friends,” said Jacob. “He was known throughout our neighborhood for his fantastic pizza parties and many people encouraged him over the years to start a business.”

Charlie took that encouragement and invested in an artisan copper encased wood-fire oven that could travel anywhere. The floor of the oven is made of organic clay from France and was created in Maine by experts in the field. He named the business Copperwood Pizza (CP) in a little over two-years in business, has served thousands of pizzas across the state.

Each pizza ordered is personally shaped by Charlie who uses the freshest ingredients. He adds, “Our pizza is Neapolitan style, using only finest and freshest ingredients, including imported cheeses, and when available, locally sourced fruits, vegetables, and meats.

The pizza dough used is made from an Italian flour and undergoes a three-day fermentation process. The standard red sauce which is the base for all the fresh toppings is made from San Marzano tomatoes.

“We only use dry oak,” says Jacob, who along with childhood friend Mathew Dent, staff the oven, even on the hottest Georgia days. “The oven gets around 1000 degrees but the floor hovers around 700.”

The entire Copperwood staff are excited to now be offer catering service to the Milledgeville area. Recently, they joined the Milledgeville/Baldwin County Chamber of Commerce and will be making their Deep Roots debut this year at the local festival.

“The Chamber is so excited to have Copperwood Pizza as a new member. If you haven’t tried their amazing, copper-oven fired pizza, you are missing out,’ says Chamber CEO Angie Martin.

Martin sees Copperwood expanding locally as an asset for the city and county. She adds: “The super interesting combos of fresh ingredients mixed with the unique cooking process makes for a divine bite. I know Milledgeville-Baldwin County will take advantage of the catering services Copperwood Pizza has to offer. With all the outdoor resources and beautiful venues, we have in our community, any event at those locations that is catered by Copperwood Pizza is sure to be a hit!”

When not on the road catering or working festivals, this family-owned business is stationary on most Friday and Saturday evenings in Eatonton at 105 Clack Circle from 5pm to 10 pm. A

combination of new and repeat customers can be found on weekend evenings enjoying their personalized oven-fired pizza.

“We are here every Friday if they are here,” says devoted customer Jude Martincic. “The food is fabulous, and Charlie and his wife Lisa are amazing. They email me each week to let me know where they will be located.”

Copperwood offers appetizers and salads to complement the pizza. Prices and food differ between the restaurant and catering services, as well as reflect market value. CP is reviewing the current menu to possibly add other items that can be prepared in the oven.

If you are interested in booking Copperwood Pizza for your event call 706-816-6544. Keep up with all CP news by visiting their Facebook page <https://www.facebook.com/Copperwoodpizza/>.