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MARCH 10, 2020

Moonlight Pizza Formally The Lunch Room

By Michael Ortoski

PEN ARGYL - Owner Anthony Ulecka decided it was time to do what he loves best, make pizza! The location at 301 S. Robinson Avenue Pen Argyl, PA., formally his business 'The Lunch Room' since 2015 has been transformed into a quaint little pizzeria with seating for 12.

"Lunch time in Pen Argyl had proven to be a very short time frame with a limited customer base requiring fast take out options and therefore, lack of profitability within our previous business model said Ulecka."

"We made a change and opened Moonlight Pizza to align with our dream and vision of having a small & cozy pizzeria with evening hours to serve our customers and their families."

They had a two day soft opening, Thursday March 5th and Friday March 6th but as of today start their regular hours; Tuesday thru Thursday 2pm 8pm, Fridays noon-8pm Closed Sat., Sun., Mon.).



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Salad chef Nicole Adams and owner Anthony Ulecka

Walmart Truck Drivers Raise \$2,000 for Faith Christian School

By Walmart Media Relations

TOBYHANNA, PA - The Tobyhanna transportation office has selected Faith Christian School to receive a \$2,000 donation as part of Walmart's support of local communities. Private Fleet truck drivers for Walmart - already among the safest drivers in the country - drove extra carefully during the week from July 20 through July 26, 2019. For every accident-free mile they drove during that week, Walmart made a financial contribution to local schools. Walmart is donating one cent for each accident-free mile driven by the drivers at each Walmart transportation office. A school in the home region of each transportation office will receive at least

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BHS Educational Foundation Funds Synthetic Cadaver Program

By Deanna Ruzanski / Bangor Area School District Educational Foundation Executive Director

BANGOR - For the second year in a row, 240 students from 9th and 10th grade honors and college prep biology classes at Bangor Area Senior High School were hands deep into learning during a 2 day program at the end of February when they got to dissect Cyndi the SynDaver, a synthetic cadaver that is part of the Da Vinci Science Center's outreach program.

Thanks to funding from The Bangor Area School District Educational Foundation, students had the opportunity to interact with Cyndi the Syn-Daver, a synthetic human cadaver, who was modeled after a 5ft. 2in. female and features complete and functional muscular, skeletal, circulatory, respiratory, gastrointestinal, and endocrine systems - all made from materials that look, feel, and responds just like live tissue; she even pulses and "breathes!"

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Moonlight Pizza

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There is beauty in simplicity, states their menu. There are eight different pizzas that come in two sizes, 16" or 12" and two different salads that come in medium or large. "Part of the idea is for the salad to compliment the pizza" said 'salad chef Nicole Adams.

"I was 7 or 8 years old when I got my first taste of life in a pizzeria. My mother had gotten a job there to bring in extra money for our family" said Ulecka. Little did he know that he would spend the next 20 years of his life there learning the business" said Ulecka.

"It has always been a passion of mine to have my own pizzeria. Something about it made sense, a connection, an energy. It's unmistakable. It's you, the dough, the oven. Nothing else matters. The dough is alive. You have to nurture it. Care for it and you will be rewarded. Ignore it and you will be disappointed.

It's an artist's canvas, the peel is the easel, the sauce and cheese, the paint. It springs to life in the oven, reactions happen, colors blend and pop. It transforms into beautiful life. Once out of the oven, the maker looks upon it as if a child, proud and inspired. The cycle continues."

"And now as fate would have it, I have found myself back to finish my career where I started. Fueled by passion and nostalgia for things and feelings once lost to time. Hoping to create as many memories for others as I have been so blessed to have received."

Most everything is homemade and only use the freshest ingredients available. Ulecka's sauce recipe has been handed down from generations (over 100 years).

Although there will be no delivery, there will be take out. They feel they want to know who their customers are and get to know them as community members.

Find them here to see the whole menu: www.https://moonlightpizza.wixsite.com/penargyl Facebook@moonlightpizzapenargyl

Instagram: moonlight pizza

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