



by Mark Rumreich

Pizza Hut is the largest and most successful pizza restaurant chain in the world, with more than 10,000 locations around the globe. It was founded in 1958 in Wichita, Kansas, by Frank and Dan Carney. Frank and Dan were two college students who borrowed \$600 from their mother to open a pizza parlor in their home town.

In 1977, Pizza Hut was taken over by PepsiCo, Inc. The marriage lasted until 1997, when PepsiCo decided that it was time to get out of the restaurant business. It spun off all its restaurants and today, Pizza Hut is a division of Yum! Brands, who also own Taco Bell, KFC, Long John Silver's and A&W.



Despite their massive international size, Pizza Hut's Broad Ripple presence is limited to a delivery/carryout only store, unless you count the Taco Bell/Pizza Hut at Glendale Mall that serves personal pan pizzas.

Pizza Hut offers a mind-boggling array of pizzas. They have pan pizzas, hand-tossed, Thin 'N Crispy, stuffed crust, 4forALL, the Full House, Dippin' Strips pizza, Carb Tracker, Meat Lover's, Veggie Lover's, the Pepperoni Trio and the Super Supreme. I was looking forward to what I considered Pizza Hut's best - the Big New Yorker, but it's gone now. Size-wise, you can choose from medium or large. How large is large? Pizza Hut doesn't reveal the dimensions, so I prepared my tape measure. There are also breadsticks,

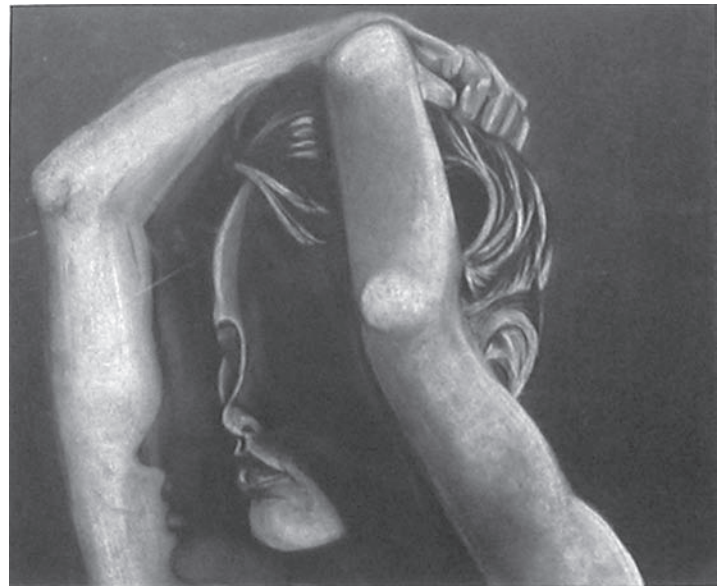
wings and three kinds of salad: garden, Caesar and bag - mmm that sounds good.

We decided to go with classics and therefore ordered a large hand-tossed with pepperoni & sausage, a large Pepperoni Lover's pan pizza and a large Thin 'N Crispy with sausage, mushrooms and black olives.

The Thin 'N Crispy crust was truly thin and crisp. This was Pizza Hut's original crust style from the sixties. Our pizza had virtually no sauce, making it almost like eating toppings on a cracker. The cheese and veggies were great, but the sausage had little flavor. The Thin 'N Crispy measured 14 inches. The hand-tossed crust was doughier than I expected - almost as much dough as the pan pizza. It had the right amount of

# BRHS ART CORNER

In this issue we feature two Broad Ripple High School students - Cassandra Boler, junior (top picture), and Hannah Carmichael, senior (lower picture).



sauce, plenty of mozzarella, spicy pepperoni and the same bland sausage. It also measured 14 inches. The Pepperoni Lover's pan pizza had double cheese and double pepperoni, so there was no shortage of either ingredient. For that much dough, cheese, and meat, it could have used a little more sauce, but I don't like to complain. This pizza measured 13 inches.

Looking at the receipt afterward, I noticed our pizzas showed "pork topping" rather than sausage. I called Pizza Hut and asked about this. They explained that when someone orders sausage, they use pork topping instead. To get actual pizza sausage, the customer would need to specify "Italian sausage." Pizza Hut has determined that this system minimizes customer complaints of having too much flavor.

If you're looking for great pizza at Pizza Hut, you've come to the wrong place. Pizza Hut provides high-volume, mass-market pizza geared to satisfy bland palates. But to be number one, you must be doing something right. Pizza Hut keeps the excitement level high with its vast pizza offerings and innovative recipes.

## Pizza Hut

2230 East 62nd Street  
(delivery & carryout only)  
317-475-0351

Sun -Thurs: 11AM - 11PM  
Fri - Sat: 11AM - 1AM  
www.pizzahut.com

### Crossword solution

puzzle on Page Seven

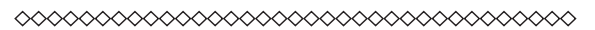
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Sun...12p-10p



Mark Rumreich has been vigilantly surveying the pizza scene in the Indianapolis area for over two decades. He is an avid home brewer, has written for several magazines, and is the author of the Car Stereo Cookbook.



Want your pizza to be reviewed by The Pizza Scene? Add a new pizza since your last review? Did our review overlook your specialty pizza?

Contact the Gazette at 508-6634