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Wood Stone Awarded EUROPAIN Innovations Award for 2005
Teaching an "Old" Oven New Tricks

Bellingham, WA, May 11, 2005 – Wood Stone Corporation was awarded an Innovations EUROPAIN Award for 2005. The award was accepted after Wood Stone entered their most popular selling oven; the gas fired Mt. Adams, in the Innovation category at the EUROPAIN baking exhibition. The exhibition took place in Paris from April 16-20, 2005.

EUROPAIN was established by the UFFEB association which consists of equipment manufacturers for the bakery and pastry sectors in France. The association was established in 1965 to bring together companies active in the manufacturing and/or import and sale of bakery equipment.

This was the first year that the area of innovation was featured at EUROPAIN. The awards were reserved exclusively for equipment manufacturers. A panel of judges chaired by Professor Roland Guinet (Honorary Principal of the École de Boulangerie de Paris) selected products, equipment or services they considered to be innovative in 2005.

Although the concept of stone hearth cooking is thousands of years old, the application of baking breads in the oven is what proved to be a new concept. The Mt. Adams oven is famous for baking pizza and vegetables, but at EUROPAIN it was put to a new task: taking delicate par-baked mini-baguettes and petit pains from frozen to a fiery finish in 10-12 minutes. The breads were used at the show for a wide array of traditional and contemporary sandwiches.

The Wood Stone Corporation, based in Bellingham, WA, is the worlds leading supplier of stone hearth ovens, tandoors, rotisseries and broilers. Wood Stone equipment is featured in over 5,000 locations in 60 plus countries. For more information about Wood Stone please visit our website: www.woodstone-corp.com or call (800) 988-8074.

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