

## Recitation D

### Pizza in America

Cheese and tomato sauce on top of a delicious crust make a pizza a much-loved choice for lunch or dinner. Real pizza addicts will even have one for breakfast! Pizza was first made in Italy, but it was originally rather different to the many kinds we eat today.

In 16th century Naples, pizza dough was used by bakers to test the heat of their ovens. This was then sold to people on the street, just as hot dogs or doughnuts are sometimes sold today. It was a food generally eaten by the poor.

These first pizzas were served with a white sauce. Soon they were also topped with cheese, oil, tomatoes or fish. In 1889, an Italian chef, Raffaele Esposito, invented the 'Margherita.' This pizza was made to honor the Queen of Italy, Margherita of Savoy. It was made with red tomatoes, white mozzarella cheese and green basil to represent the red, white and green of the Italian flag.

Pizza came to the United States in the late 19th century. It first became popular in New Haven, Connecticut. Soon it was also sold in cities like New York, Chicago, and San Francisco. In 1905, a man named Gennaro Lombardi is thought to have opened the first pizzeria in America. His store was in Manhattan, New York City. He sold his pizzas for 5 cents each, but he also cut them into slices for people who couldn't afford a whole one.

After World War II, pizza became a more common meal in American households. Many of the soldiers returning from Italy had discovered the delicious dish and wanted to eat it at home. The popularity of pizza rose like dough, from New York to California. Pizza delivery brought hot cardboard boxes directly to people's front doors. Deep-dish, thin crust, pepperoni, mushroom, and meatball — there's pizza for everyone.

(307 words)