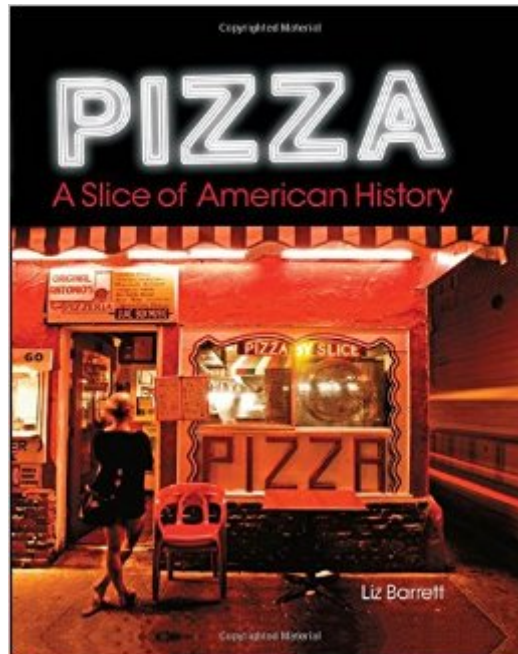


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# Pizza, A Slice Of American History



## Synopsis

Americans eat a combined 350 slices of pizza every second! *Pizza: A Slice of American History* tells the story of how pizza has become one of the country's most popular foods, enjoyed coast to coast by millions of pizza fans. Pizza journalist Liz Barrett explores how it is that pizza came to and conquered North America and how it has evolved into different forms across the continent. Each chapter investigates a different pie: Chicago's famous deep-dish, New Haven's white clam pie, California's health-conscious varieties, New York's Sicilian and Neapolitan, and many others. Recipes provide readers with the opportunity to make and sample some of America's favorite pizza styles. Illustrated throughout with modern and historical photographs, postcards, and memorabilia, *Pizza: A Slice of American History* is one of the most comprehensive and fun cultural histories of pizza ever written.

**PRAISE FOR THE BOOK:** "Barrett's pizza knowledge is extensive and she has a unique gift to distill the information into delectable slices. The images are impressive and create a brilliant visual history of pizza. You will discover some rarities which are true nuggets of the pizza saga." --Albert Grande, *Legends of Pizza*

"Liz Barrett has written one of the best all-around books on pizza I've come across... This is a broad-based exploration of pizza, its history and its place in our culture." --Dave, *The Rochester NY Pizza Blog*

"Chock full of American pizza history, folk-lore, and guest interviews with many pizza luminaries." --Peter Reinhart, *Pizza Quest*

"I am in love with it." --Scott Wiener, *Scott's Pizza Tours*

"Well-written, engaging, beautifully designed and photographed." --Adam Kuban, founder of Slice

## Book Information

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& Reference > History #1804 in Books > Cookbooks, Food & Wine > Main Courses & Side

Dishes

## Customer Reviews

Pizza: A Slice of American History Flatbreads sans tomato have been eaten since further back in history than we can document, but part of what makes pizza a pizza is the sauce. Tomatoes were discovered in 1522, when Spanish conquistadors came upon them growing in the Peruvian Andes. Unfortunately, when the new fruit was brought back to Europe, everyone was too scared to eat it. The rumor was that tomatoes were poisonous. Only the poor were brave enough to try out the fear-inducing fruit; once tomatoes were found to be harmless, everyone began integrating them into their diets (mainly in pastas at first). Legend says that Italian sailors used to eat a lot of pasta with tomato sauce back in the sixteenth century. In fact, the word *marinara* originates from the Italian word *marinara*, which means *of the sea*. By the 1700s, tomatoes had made their way onto flatbreads and focaccia, the first step toward their role in the pizza sauce we all love today. By the time pizza was officially introduced to Americans in 1905, with the opening of Lombardi's, the tomato sauce was the star of the show. Many early pizzerias referred to their pizzas and pizzerias as tomato pie. Since those early days of pizza, the humble tomato sauce has always remained a constant, even as pizza has changed around the country. Its simplicity is unmatched. Most chefs don't even need to cook a sauce, but rather hand crush a few plum tomatoes right onto the pie, along with some extra-virgin olive oil and seasoning. You can't argue with nature's perfection. As pizzerias have looked to stand out over the past few decades, we've seen new sauces emerge on pizza, such as barbecue, ranch, garlic, Alfredo, and more. They're all interesting to try, but our taste buds usually lead us back to the traditional tomato-based sauce we grew up enjoying. In those sauces or scattered on our pizzas, some herbs and spices have become typical over the years. These include basil, oregano, garlic, and red pepper flakes.

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