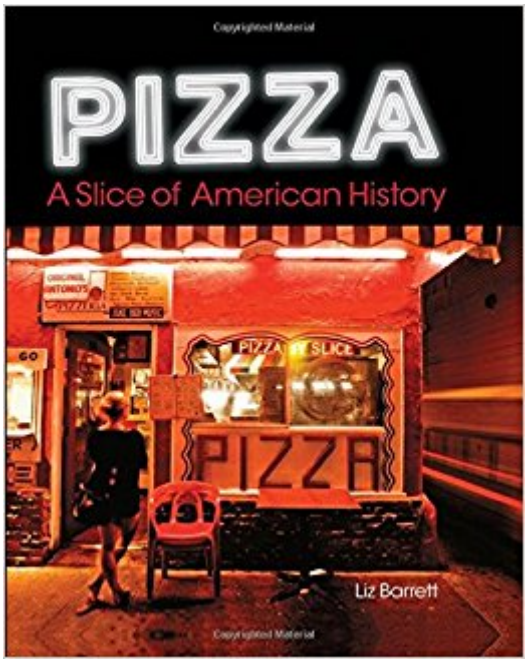
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Pizza, A Slice Of American History



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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 brilliantÃ Â 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 Ã Â "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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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 ruÃƒâ Ã Â¬mor 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 ÃƒÂ¢Ã â ¬Ã Å“marinaraÃƒÂ¢Ã â ¬Ã Â• originates from the Italian word ÃƒÂ¢Ã â ¬Ã Å“marinaro,ÃƒÂ¢Ã â ¬Ã Â• which means ÃƒÂ¢Ã â ¬Ã Å“of the sea.ÃƒÂ¢Ã â ¬Ã Â• 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 LombardiÃƒÂ¢Ã â ¬Ã â„¢s, the tomato sauce was the star of the show. Many early pizzerias referred to their pizzasÃƒÂ¢Ã â ¬Ã â •and pizzeriasÃƒÂ¢Ã â ¬Ã â •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 donÃƒÂ¢Ã â ¬Ã â„¢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 canÃƒÂ¢Ã â ¬Ã â„¢t argue with natureÃƒÂ¢Ã â ¬Ã â„¢s perfection. As pizzerias have looked to stand out over the past few decades, weÃƒÂ¢Ã â ¬Ã â„¢ve seen new sauces emerge on pizza, such as barbecue, ranch, garlic, Alfredo, and more. TheyÃƒÂ¢Ã â ¬Ã â„¢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.

"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 brilliantÃ Â visual history of pizza. You will discover some rarities which are true nuggets of the pizza saga." -Albert Grande, Legends of PizzaÃ Â Ã Â "Well-written, engaging, beautifully designed and photographed." --Adam Kuban, founder of SliceÃ Â "I am in love with it." --Scott Wiener, Scott's Pizza ToursÃ Â Ã Â "Chock full of American pizza history, folk-lore, and guest interviews with many pizza luminaries." --Peter Reinhart, Pizza QuestÃ Â Ã Â "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

Pizza: A Slice of American History is my salute to all of the hard-working pizzeria owners in America who have allowed us all to grow up with this wonderfully fun and communal food. Pizza is something that so many of us love, but we often don’t know a lot about. By taking the reader behind the scenes, I hope to shed some light on the wonderful people and families who keep this industry going strong.

I was under the impression that this book was a look at the cultural history of pizza in America. It isn’t. It has a few photos and vignettes, and recipes for various styles of pizza. It’s not bad for what it is, but I was disappointed when I realized it wasn’t more historical.

A wonderful book delving into the history of pizza, along with a fantastic U.S. tour of sorts on the great pizza cities. There is a wealth of knowledge to be gained by reading this awesome historic culinary treasure! Add to that the bonus of some tasty recipes and interesting pizza facts, and you have either the perfect gift for the pizza guru on your list -- or a superb book for your culinary collection! A must for any pizza lover!!!

Interesting read on the history of pizza and its evolution here in the States. (I am a New York-style girl myself.) There’s plenty of interesting tidbits and photos, and some recipes that I plan on trying at home.

This book is a lot of fun! I like pizza--as do so many of us. This volume is the end result of the authors love and passion for pizza.The book touches on a number of subjects. One that provides context. . . . The origins and history of pizza. How the dish began; its evolution over time; from simplicity to a wide variety of pies; the role of yeast. And so on.The book begins with the major "families" of pizza. Discussed here is the Neapolitan/New York style, Sicilian pizza, deep dish (Chicago) style. Then, somewhat more specialized pizzas (some of which I had never heard of before): New Haven style, Detroit style, St. Louis style, California style, and quite a few others. One interesting element here is recipes that allow the reader to get a sense of the different ways of making pizza. The simple--such as Margherita--to more complex preparations.Other issues addressed--the development of the several major pizza chains, pizza and diet (ugh; there is a

discussion of Atkins' Diet pizza).At a any rate, if you enjoy a pizza now and then, this book would be a lot of fun for you to read!The specialist aspects--crust, sauces and spices, and ovens.

excellent book if your a big pizza fan like me..

Excellent book covering the history of my favorite food. I keep it in the bathroom near my toilet so I can think about pizza while I do my business.

Nothing deep, but a totally fun book and an easy read. I challenge anyone to get through it and not be phoning for a pizza.

I bought this book thinking it was a recipe book but it was a history of pizza and I enjoyed it more than a cook book!

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