

## THE LOWDOWN ON PIZZA'S TRAVELS:

Looking down at the crisp crusted, pie shaped wedge in my hand, I could see the melting cheese oozing over the herb-seasoned tomato sauce, which was dotted with tiny bits of spicy sausage and vegetable bits. I couldn't help thinking how this tiny slice of pizza made its way through history from ancient *times* when Greeks, Egyptians, Armenians, Israelis, and Babylonians were baking flat bread in mud ovens. I'm sure the bakers, just like our businessmen today, wanted to use up their leftover dough and found a great way to do this.

Around 1522, Peru's tomatoes entered the European scene and then joined the pizza parade too. In Naples Italy, pizza was a quick, nourishing and cheap meal for the working class, but when Raffaele Esposito mixed up his pizza with tomato, cheese, seasonings, and toppings in Port Alba in Naples, it became the "in-thing" to have. Legends have King Umberto and Queen Margherita of Italy visiting in late 1880 and loving the pizza she was served so much that it was named after her. You know it as Margherita Pizza!

But before we even find it in Rome, the popular dish traveled to America, England, France, and Spain, thanks to the soldiers who tasted the dish in Italy during World War II.

Also, Italian immigrants, coming from the southern half of Italy, brought their favorite ethnic food recipes with them, spreading pizza's popularity in the U.S. and leading to the assimilation into the mass market.

Traveling across the country, it took a new appearance in the Midwest when the Sicilian dish torte evolved into Chicago's deep dish pizza, which still causes long lines of people to snake around Uno's restaurant's corner, waiting to have one the famous pizza dishes.

The bottom line is we find that the pizza idea has twisted and curved itself into one of the most popular items on a menu. So whether you like thin, thick, deep dish, or farm to woodfired oven, the pizza idea is here to stay.

So today, we are letting it travel to some other adventurous meals, join us for Pizza squared as we mix up that flavor into some new surprising foods.

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<https://macaulay.cuny.edu/eportfolios/rosenberg14/pizza-culture-3/>

<http://firstwe Feast.com/eat/2015/11/illustrated-history-of-pizza-in-america>