

LEVELED BOOK • H

PIZZA!



Written by Maribeth Boelts

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Pizza can be found in almost every city and town.

Pizza Around the World

All over the world, people love
to eat **pizza**.

Everyone likes to eat his or her own
kind of pizza.



Pizza with squid



Chocolate pizza

In Japan, some people like squid
on their pizza.

In Brazil, you can have a chocolate
pizza for dessert!



Pizza with an egg



Pizza with tofu

In Germany, pizza may have an egg on top.

People in India enjoy tofu on their pizza.



A man hands out flatbreads in this painting from ancient Rome.

A History of Pizza

People around the world have made flatbreads with toppings for a long time.



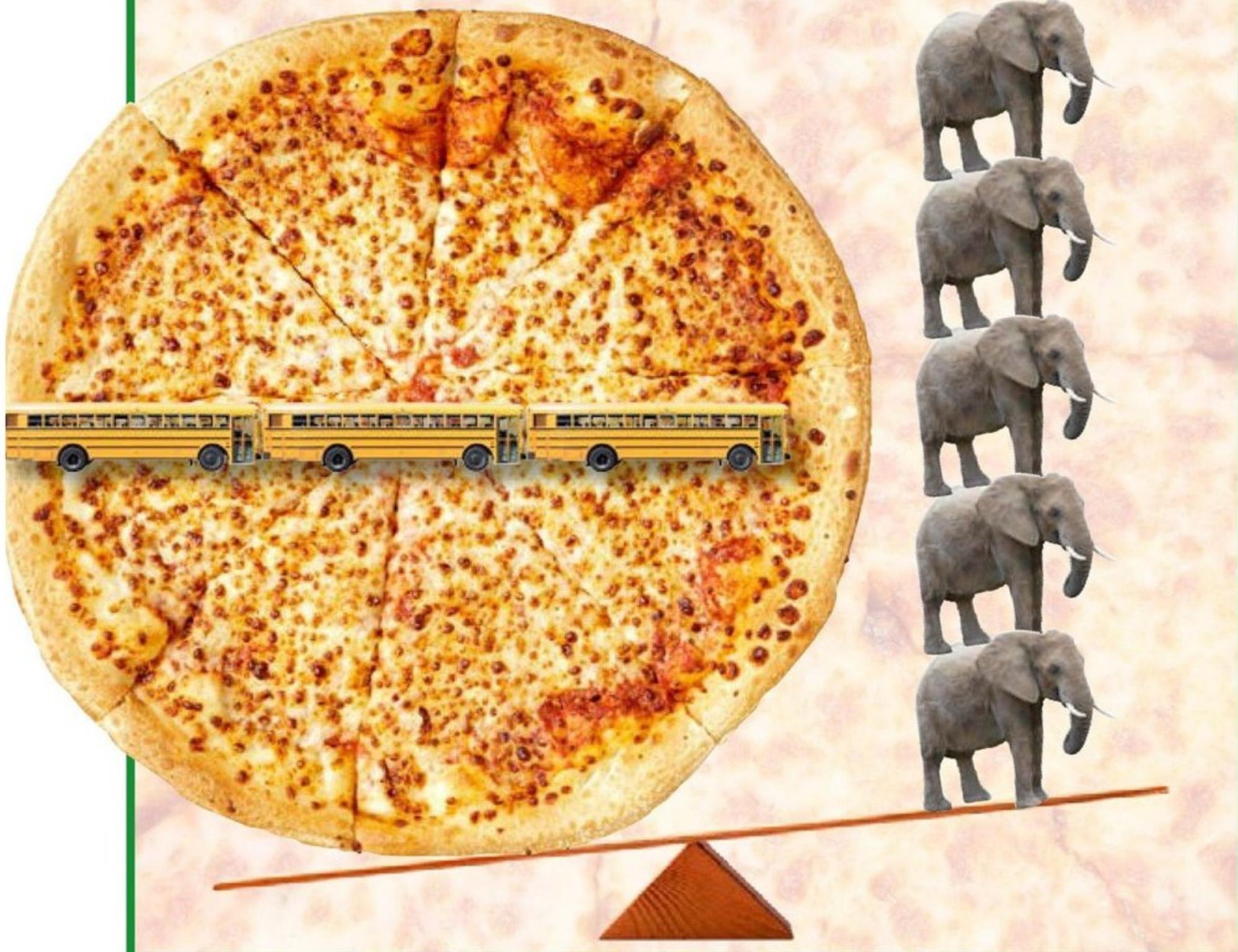
Street cooks in **Italy** started selling the flat breads in the 1700s. The cooks called them *pizzas*. The pizzas had many different toppings. People liked them because they tasted good and were easy to carry.

Do You Know?

The world's largest pizza was made in Italy in 2012. It took two days to cook.



- It was wider across than three school buses.
- It weighed more than five elephants.





Queen Margherita

In 1889, Italy's queen visited the city of **Naples**.

A cook made a special pizza and named it after her.



A Margherita pizza

He topped it with tomatoes, **cheese**, and **basil**.

It was red, white, and green, like Italy's flag.

The queen tasted the pizza, and she loved it.

Pizza in the United States

Pizza came to the United States in the late 1800s.

People moved from Italy to Chicago and New York.



People from other countries arrive in the United States.



The first pizza restaurant in the United States opened in New York City in 1905.

They brought their favorite foods.
Italian cooks made and sold pizzas
in their new homes.

Do You Know?

People in the United States love pizza. People buy the most pizza on Super Bowl Sunday, New Year's Eve, and Halloween.

Pizza was a big hit in the United States!

People could eat it quickly, and it only cost five cents.

Today, people still love to eat pizza!

What is your favorite pizza?



Pizza Facts!

- Pepperoni is the most common pizza topping.
- People in the United States eat about 350 slices of pizza every second.
- October is National Pizza Month.
- People in the United States eat more pizza each year than the entire rest of the world.



Glossary

basil (n.)	an herb that smells sweet and is used in cooking (p. 11)
cheese (n.)	a solid food made from the milk of an animal (p. 11)
Italy (n.)	a country in southern Europe (p. 8)
Naples (n.)	a city on the southern coast of Italy (p. 10)
pizza (n.)	a round, flat bread with cheese, sauce, and other food on top (p. 4)
toppings (n.)	foods that are put on top of another food (p. 7)

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