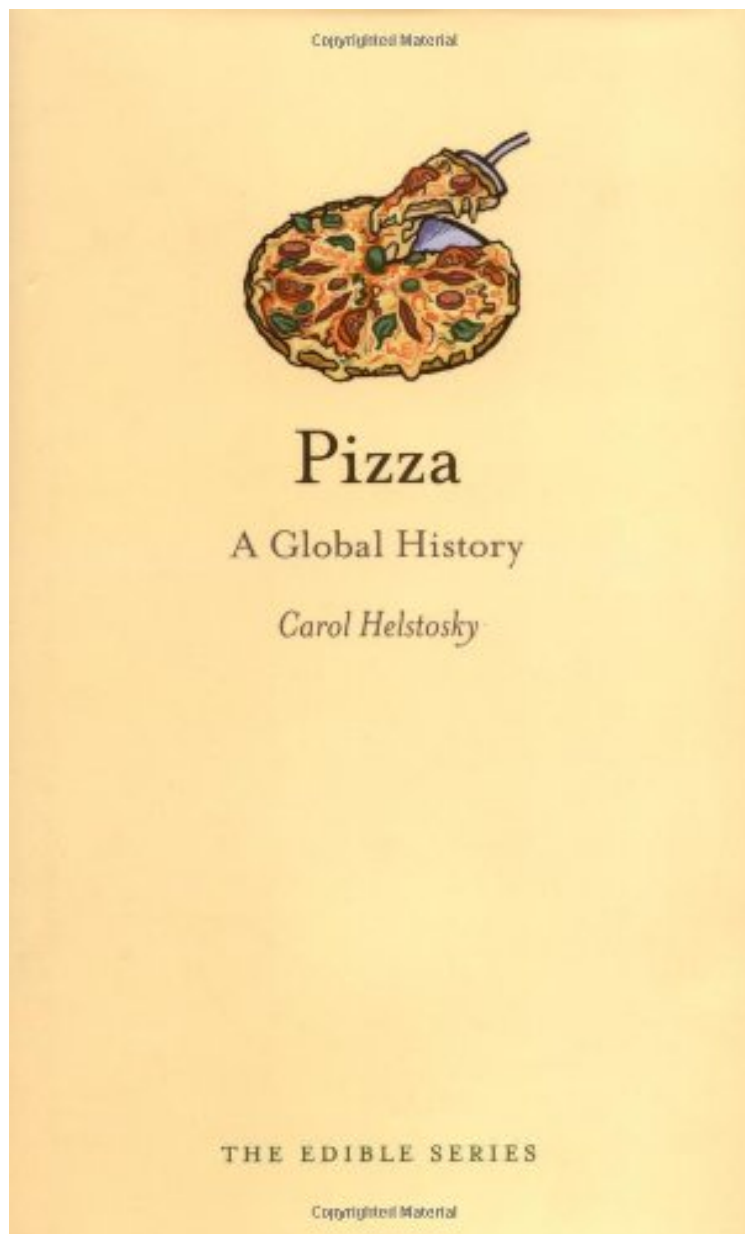


[Library ebook] Pizza: A Global History (Edible)

Pizza: A Global History (Edible)

Carol Helstosky

*DOC | *audiobook | ebooks | Download PDF | ePub*



 Download

 Read Online

#495624 in Books imusti 2008-10-15Original language:EnglishPDF # 1 7.75 x .60 x 4.75l, .73 #File Name: 1861893914128 pagesReaktion Books | File size: 69.Mb

Carol Helstosky : Pizza: A Global History (Edible) before purchasing it in order to gage whether or not it would be worth my time, and all praised Pizza: A Global History (Edible):

0 of 0 people found the following review helpful. Cute BookBy Jesse HBought as a gift, great book.Wonderful content, pictures, and recipes.I love the writing style of these series and am considering buying other titles.0 of 0

people found the following review helpful. Great Pizza ResourceBy Liz BarrettExcellent resource for pizza aficionados or anyone curious about the history of pizza. I used it while researching my own book about the history of pizza in America. Very well written and easy to read.2 of 2 people found the following review helpful. Great Gift IdeaBy A. OlivierI bought this as a gift for my brother and his wife, they are food crazy. Their hobby is cooking, therefore I was looking for a cook book with a difference. This was a perfect gift, not only did it have some great recipes, it also contained some fascinating history of pizzas.I would highly recommend this book.

You can pick Chicago deep dish, Sicilian, or New York-style; pan crust or thin crust; anchovies or pepperoni. There are countless ways to create the dish called pizza, as well as a never-ending debate on the best way of cooking it. Now Carol Helstosky documents the fascinating history and cultural life of this chameleon-like food in *Pizza*.

From *Booklist*People dining in the finest restaurants on truffle-and-lobster pizza may be surprised to learn that pizza originated as a food for the very poor in Naples as early as the late eighteenth century. It took World War II to make pizza an international dish, soldiers returning from Italy with fond memories of tomato-and-cheese-crowned flatbreads. These novel "pies" began appearing in America's metropolises, especially in neighborhoods where there were concentrations of Italian immigrants. In American hands, Naples's bread-based pizza became thinner (New York) and thicker (Chicago). Eventually, pizza lost its moorings almost entirely as it acquired such toppings as pineapple, barbecued chicken, and jalapenos. Within a few decades, pizza conquered even the conservative tastes of school-lunch programs and became the basis for many an entrepreneur's fortune, thanks to the innovation of home delivery. Helstosky offers practical recipes for making all styles of pizza. --Mark Knoblauch "The Edible series contains some of the most delicious nuggets of food and drink history ever. Every volume is such a fascinating and succinct read that I had to devour each in just a single sitting. . . . food writing at its best!"