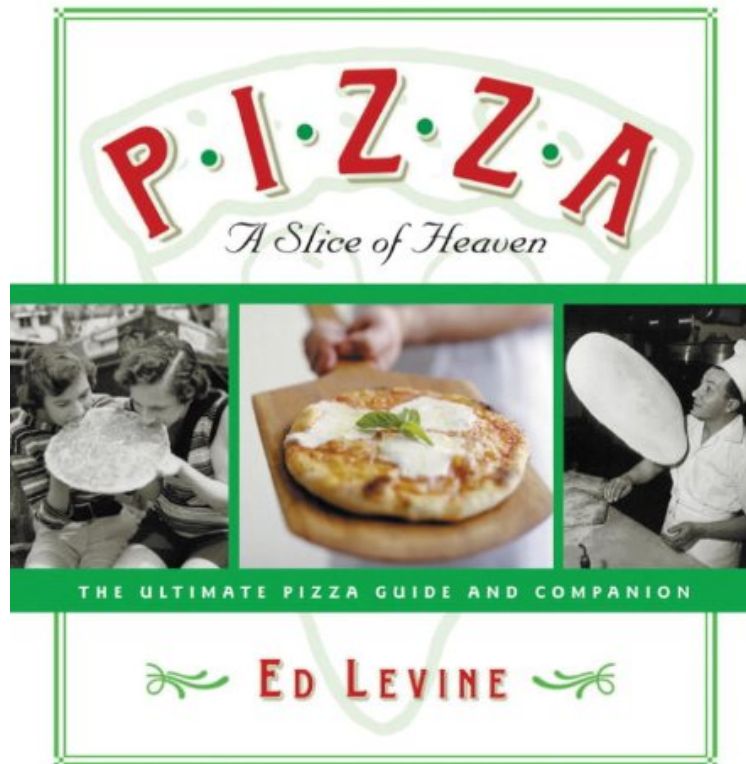


(Online library) Pizza: A Slice of Heaven: The Ultimate Pizza Guide and Companion

Pizza: A Slice of Heaven: The Ultimate Pizza Guide and Companion

Ed Levine

ebooks | Download PDF | *ePub | DOC | audiobook



 Download

 Read Online

#2684455 in Books 2010-04-20 2010-04-20Original language:EnglishPDF # 1 8.96 x .98 x 8.021, 1.60 #File Name: 0789320460320 pages | File size: 73.Mb

Ed Levine : Pizza: A Slice of Heaven: The Ultimate Pizza Guide and Companion before purchasing it in order to gage whether or not it would be worth my time, and all praised Pizza: A Slice of Heaven: The Ultimate Pizza Guide and Companion:

0 of 0 people found the following review helpful. Five StarsBy Teevee Barbelagreat8 of 14 people found the following review helpful. FanpizzatasticBy Texas66The best book on pizza pie that I have read. And to think that I missed eating a pie at Chris Bianco's when lived in Scottsdale.Casserole in Chicago, right on. Frozen pizza is ca ca, how true.Too bad that Ed missed Frank and Angie's in Austin, a place that I rate at three pies.QUIK AGGeorgetown, Texas1 of 1 people found the following review helpful. Should have been a best-seller.By omnivore 2000First, full disclosure: There's a tiny, unpaid contribution of words by me in this book.That said: When it was first published, I expected it to be a best-seller: Ed is extremely knowledgeable, and among many other things, he had the courage to claim that the best U.S. pizza is better to eat than the pizzas of Naples, Italy. I was grudgingly slow to admit this until my last trip to Naples. The native specimens are what American would call soggy. (Some European food fans joke that Americans like everything that's crunchy.) The many written contributions (excluding mine)in Ed's book make it a greatly enjoyable read. One must admit, however, that the dated material--many of the pizza recommendations--are not current. It's not that places in the book may no longer be very good; it's that many new fine pizzerias have opened in

the past six years. Still, this is the best book of its kind.

Celebrates one of our most beloved, ubiquitous, and debate-stirring foods. Pizza is the most popular food in the world, and everywhere in America you can find it. Americans consume 33 billion dollars worth of pizza annually from approximately 63,873 pizzerias. Levine and some of America's best writers and cartoonists set out to answer every cosmic question involving this beloved food: Is Chicago pizza really more of a casserole? What makes New York pizza so good? What and where is the Pizza Belt? Is there such a thing as a good frozen pizza? All these questions and more will be answered by Levine and Calvin Trillin, Ruth Reichl, Roy Blount, Jr., Arthur Schwartz, Mario Batali, Jeffrey Steingarten, and Eric Asimov, among others, who tackle the profound questions and never-ending debates that invariably arise whenever the subject of pizza is brought up in polite company.

From Publishers Weekly Having consumed 1,000 slices of pizza in one year, across 20 states, Canada and Italy, Levine certainly possesses a firsthand, encyclopedic knowledge of the dish. But in his attempt to create "the ultimate guide and companion," he has constructed an unwieldy book with too many toppings. It is at once an anthology of reprinted essays and articles, a collection of celebrity mini-memoirs, a history of pizza both ancient and modern, and a collection of capsule reviews of dozens of pizza purveyors (including classic pizzerias, larger chains and staples of the frozen-food aisle). For the essays, Levine (New York Eats) raids the stables of the New York Times and Conde Nast on the East Coast, and culls from various Pacific coast journalists in the West. Highlights include an amusing piece by Jeffrey Steingarten on how to create a 700-degree heat source at home, and Levine's own seminal 2002 Times piece, "The State of the Slice." But Nora Ephron's memory of her "first time" eating pizza is disappointingly brief and hurried, and actor Ed Norton's 79-word cameo appearance in a paragraph about stromboli feels out of place. New York gets the most attention with reviews from all five boroughs, Westchester and Long Island (an eating trip to Italy merits just 10 pages). Levine at least ends on a high note, profiling the top six pie makers he encountered. Bw photos. (Mar.) Copyright © 2003 Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. About the Author Author, radio and television personality Ed Levine is a regular contributor to the New York Times.