

◀ INDEPENDENT PRACTICE: Previewing Vocabulary

The words in the Word Bank are from the passage you are about to read. Study the definitions. Complete the activity that follows to get familiar with the words before you begin reading. Write the correct word to complete each sentence.

Word Bank
consumes — eats or drinks; uses up
relatively — not absolutely; somewhat
culinary — having to do with cooking
assumed — believed to be true
lapse — to pass
commoners — common people; people not of noble rank

1. Leng's _____ skills have improved since his aunt taught him how to prepare four different kinds of pizza.
2. Twenty years would _____ before the brothers were able to see each other again.
3. The _____ waited with great anticipation for the king and queen to pass by in the royal carriage.
4. The students _____ there would be no quiz that day since the teacher had given one the day before.
5. A person _____ more calories jogging than leisurely strolling.
6. Margaret is _____ knowledgeable of biofuels, but Julio is an expert on the subject.

◀ INDEPENDENT PRACTICE: Reading the Passage

Read the passage. As you read, answer the guided reading questions on your own paper.

The History of Pizza

Billions of pizzas are sold every year in the United States. The average person in the U.S. consumes 46 slices of pizza a year. There are more than sixty thousand pizzerias in the United States. Given how popular pizza is, it seems nearly impossible to imagine life without it. Yet that is exactly what life was like throughout most of human history. Pizza as we know it is a **relatively** modern creation. By looking back at the history of pizza, we can see why we should not take this delicious food for granted.

Ancient Breads

The ancient Greeks and Romans made the first version of pizza: a thin pancake of round bread baked on hot stones. Over time they added herbs and oil to provide extra flavor.

This simple dish spread across what is present-day Italy, where it was popular with people who had only a few ingredients to use. However, this early version cannot properly be called pizza in the modern sense of the term. For one thing, Europeans did not even know what a tomato was—let alone how to spread it across a bread crust in the form of a sauce. Also, what we now know as mozzarella cheese was unknown to the region at that time.

The Tomato

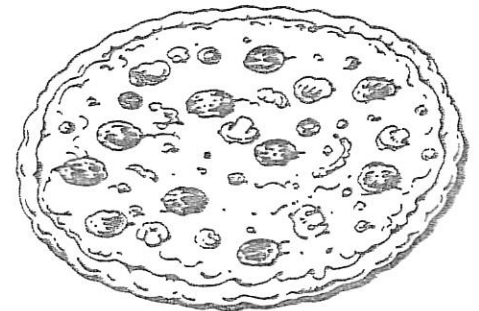
The modern history of pizza began much later, after tomatoes had entered into the **culinary** world of Europe. In the early 1500s, European explorers in South America were exposed to the bright red fruit. The explorers brought tomatoes back to Europe, but everyone **assumed** they were poisonous. As a result, most people used them as a decoration, but they never ate them.

One group of people who did eat tomatoes were the residents of Naples, Italy. They added tomatoes to their bread dough, and they liked the taste so much that they continued to bake bread this way. Yet almost two hundred years had to **lapse** before the tomato would become a commonly accepted food.

And still there was no such thing as a pizza topped with tomato sauce and mozzarella cheese!

Guided Reading:

1. *What is the clue in the first paragraph that tells you to expect the information that follows to be in a time sequence?*



Mr. Pizza

The first pizzeria opened in 1830 in Naples, and it is still open today. But the pizza it served in its early days of operation was not what we think of as traditional pizza. These pizzas were commonly topped with mozzarella and the herb called basil.

Finally, in 1889, an Italian baker created what we think of today as the modern pizza. He added tomatoes to a special pizza for the Italian king and queen. The pizza featured the colors of the Italian flag: red (tomatoes), white (cheese), and green (basil). Queen Margherita asked the bakery to deliver the pizza to a party being held in a park. Many **commoners** must have thought it improbable that a simple food such as a pizza would be a success with royalty. Yet it was a hit.

Pizza Comes to the United States

When Italians immigrated to the United States, they brought their love of pizza with them. They used slightly different ingredients since they were easier to get. For example, they made mozzarella from cow's milk instead of from the milk of water buffalo, as was the case in Italy.

In 1905, Gennaro Lombardi, an Italian-American in New York City, opened the first pizzeria in the United States. Pizzerias popped up across the Northeast in the 1920s.

The Rise of Pizza

It took time for pizza to catch on and become a traditional food in the United States. In the 1920s and 1930s, pizza was not widely eaten in the United States except in cities on the East Coast. However, when U.S. soldiers returned home from World War II, the popularity of pizza in the United States took a remarkable upturn. Many of the soldiers stationed in Italy had discovered pizza there. As they settled back into their hometowns, the popularity of pizzerias exploded.

Over time, technological changes helped make pizza even more popular. For example, frozen pizzas came along in 1957 and were a huge success. Since pizza makers were struggling to keep up with the demand for pizza, it was only a matter of time before someone invented dough machines to speed up the process.

Today, pizza is a gigantic industry, and there are many styles of pizza to choose from.

Guided Reading:

2. Name three signal elements in the "Mr. Pizza" section that serve as clues to help you figure out the sequence of events.

3. Name two things that were both happening during the 1920s.

