



## Pizza: A Global History (Edible)

By Carol Helstosky

[Download now](#)

[Read Online](#) 

### Pizza: A Global History (Edible) By Carol Helstosky

Thin crust, Chicago deep-dish or Sicilian; there are countless ways to create the dish called pizza, and the debate over the best way to cook it never ends. Carol Helstosky documents the fascinating history and cultural life of this chameleon-like food in *Pizza*. Originally a food for the poor in eighteenth-century Naples, pizza is a source of national and regional pride in Italy as well as of cultural identity. In the twentieth century, pizza followed Italian immigrants to America, where it became the nation's most popular dish and fuelled the rise of successful fast-food corporations such as Pizza Hut and Domino's. Pizza has been adapted to local cuisines and has become a metaphor for cultural exchanges. From the world's largest pizza, which was 37.4 metres (122 ft 8 in) in diameter, to the most expensive – sprinkled with edible 24-carat gold shavings – pizza is one of the world's best-loved and most adaptable dishes. *Pizza* also features several tasty recipes and a wealth of illustrations. Whether you love sausage and onions on your pizza or just unadorned cheese, *Pizza* will satisfy even the pickiest of readers.

 [Download Pizza: A Global History \(Edible\) ...pdf](#)

 [Read Online Pizza: A Global History \(Edible\) ...pdf](#)

# **Pizza: A Global History (Edible)**

*By Carol Helstosky*

## **Pizza: A Global History (Edible) By Carol Helstosky**

Thin crust, Chicago deep-dish or Sicilian; there are countless ways to create the dish called pizza, and the debate over the best way to cook it never ends. Carol Helstosky documents the fascinating history and cultural life of this chameleon-like food in *Pizza*. Originally a food for the poor in eighteenth-century Naples, pizza is a source of national and regional pride in Italy as well as of cultural identity. In the twentieth century, pizza followed Italian immigrants to America, where it became the nation's most popular dish and fuelled the rise of successful fast-food corporations such as Pizza Hut and Domino's. Pizza has been adapted to local cuisines and has become a metaphor for cultural exchanges. From the world's largest pizza, which was 37.4 metres (122 ft 8 in) in diameter, to the most expensive – sprinkled with edible 24-carat gold shavings – pizza is one of the world's best-loved and most adaptable dishes. *Pizza* also features several tasty recipes and a wealth of illustrations. Whether you love sausage and onions on your pizza or just unadorned cheese, *Pizza* will satisfy even the pickiest of readers.

## **Pizza: A Global History (Edible) By Carol Helstosky Bibliography**

- Sales Rank: #859525 in eBooks
- Published on: 2012-08-09
- Released on: 2012-08-09
- Format: Kindle eBook

 [Download Pizza: A Global History \(Edible\) ...pdf](#)

 [Read Online Pizza: A Global History \(Edible\) ...pdf](#)

## Download and Read Free Online *Pizza: A Global History (Edible)* By Carol Helstosky

---

### Editorial Review

#### 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' 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 jalapeños. 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

#### Review

"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!"

(Ken Hom, chef and author 2008-07-14)

"Books in Reaktion's Edible series are paragons of their type; concise and flavorful, jammed with interesting facts, period photos and just a handful of recipes, in case you want to 'do it yourself.' I recommend these books to foodies and academics alike."

(Robert Sietsema, restaurant critic for the *Village Voice*)

"A timely retort to gourmandism run amok, the first three titles in this chapbook series aim . . . to illuminate and elevate taken-for-granted staples via concise, discrete histories."

(*Atlantic*)

"It is indeed difficult to overestimate pizza's importance to America or America's importance to pizza, even if today's chain pizzas would make a Neapolitan fume. . . . However, while Pizza Hut and other chains have brought a standardized pie to the world, it was eventually by unstandardizing, Helstosky shows, that chain pizza has flourished globally, taking on the foodways of different countries."

(Nina C. Ayoub *The Chronicle Review*)

"*Pizza* is structured a lucid thesis: the food originated as a poor person's meal but has been culturally reified. Helstosky makes an interesting point regarding the authenticity of a food, pointing out that those who bemoan the commercialization of the pizza ignore its humble origins. This is not to say that she promotes or praises Domino's, but she points out the futility of trying to prevent a traditional food from changing. . . . Ultimately, *Pizza* offers a succinct overview of food history, with impressive analytical heft for a book of its size."

(Margot Kaminski *Gastronomica*)

"Whether they're pizza fanatics or pizza deniers, readers are quite likely to find Helstosky's book fascinating. Her research is impressive, she writes clearly, the photographs are captivating, and the approach to delineating world history through a specific food actually works."

(Steve Weinberg *Denver Post*)

## About the Author

**Carol Helstosky** is associate professor of history at the University of Denver. She is also the author of *Garlic and Oil: Politics of Food in Italy and Food Culture in the Mediterranean*.

## Users Review

### From reader reviews:

#### **Susie Vadnais:**

Have you spare time for just a day? What do you do when you have considerably more or little spare time? Yep, you can choose the suitable activity with regard to spend your time. Any person spent their spare time to take a go walking, shopping, or went to the actual Mall. How about open or maybe read a book eligible Pizza: A Global History (Edible)? Maybe it is to become best activity for you. You already know beside you can spend your time with the favorite's book, you can more intelligent than before. Do you agree with it has the opinion or you have some other opinion?

#### **John Lopez:**

What do you in relation to book? It is not important together with you? Or just adding material if you want something to explain what your own problem? How about your free time? Or are you busy person? If you don't have spare time to try and do others business, it is make you feel bored faster. And you have time? What did you do? Everybody has many questions above. They should answer that question simply because just their can do that. It said that about reserve. Book is familiar in each person. Yes, it is right. Because start from on kindergarten until university need this Pizza: A Global History (Edible) to read.

#### **Kenneth Leishman:**

In this 21st centuries, people become competitive in every single way. By being competitive now, people have do something to make all of them survives, being in the middle of the actual crowded place and notice simply by surrounding. One thing that oftentimes many people have underestimated the idea for a while is reading. That's why, by reading a e-book your ability to survive raise then having chance to stand than other is high. For you who want to start reading a new book, we give you this Pizza: A Global History (Edible) book as beginning and daily reading book. Why, because this book is more than just a book.

#### **Maureen Smiley:**

You will get this Pizza: A Global History (Edible) by visit the bookstore or Mall. Just simply viewing or reviewing it can to be your solve issue if you get difficulties for your knowledge. Kinds of this publication are various. Not only by means of written or printed but can you enjoy this book simply by e-book. In the modern era including now, you just looking from your mobile phone and searching what your problem. Right now, choose your ways to get more information about your guide. It is most important to arrange

yourself to make your knowledge are still update. Let's try to choose appropriate ways for you.

**Download and Read Online Pizza: A Global History (Edible) By  
Carol Helstosky #QS0IDBYU8XL**

# **Read Pizza: A Global History (Edible) By Carol Helstosky for online ebook**

Pizza: A Global History (Edible) By Carol Helstosky Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Pizza: A Global History (Edible) By Carol Helstosky books to read online.

## **Online Pizza: A Global History (Edible) By Carol Helstosky ebook PDF download**

**Pizza: A Global History (Edible) By Carol Helstosky Doc**

**Pizza: A Global History (Edible) By Carol Helstosky MobiPocket**

**Pizza: A Global History (Edible) By Carol Helstosky EPub**

**QS0IDBYU8XL: Pizza: A Global History (Edible) By Carol Helstosky**