

LISTENING: The story of pizza

You will hear a radio documentary about the story of pizza.

Complete the sentences.



1. The people who invented the pizza were _____
_____.
2. The earliest pizzas were _____ and _____ with a crust, which can be used as a handle.
3. The first pizzeria opened in Naples in _____. Neapolitans were the first to add a new ingredient: _____.
4. Raffaele Esposito made a pizza in honour of Marguerita Teresa Giovani, the _____ of _____. Pizza Marguerita had the _____ of the _____.
5. The first pizzeria in the States was founded in _____.
6. Pizza topped with pepperoni sausage is the most popular variety in _____.
7. Costa Ricans like pizzas topped with _____ whereas Australians prefer pizzas them with _____ and _____.
8. The crust of the pizza, the tomato topping and the cheese represent three major _____.
9. Pizzas are quite nutritious because they contain _____ and calcium.
10. The Naples Pizza Association wants to regulate what people can _____
_____ of a pizza.

ANSWER KEY:

1. The Greeks / 2. Flat and round / 3. 1830, tomato sauce/ 4. Queen of Italy, colours, Italian flag / 5. 1905 / 6. America / 7. Coconut, Seafood and pineapple / 8. Food groups / 9. Vitamins / 10. Put on top

SOURCE: Adapted from New Gold FCE, CD2, Track 1 (Unit 9)

SCRIPT:

What's your favourite kind of food? Hot dogs and hamburguers? Or maybe you like Greek foods, such as gyros and pizza. Pizza? Greek? Well, believe or not, pizza was actually invented by the Greeks.

The earliest Greeks turned their bread into a main course by topping it with cheese, oil, onions, garlic, herbs, olives and vegetables. These early pizzas were flat and round with a rim of crust that people used as a handle. When the Greeks colonized the Southern part of Italy, they brought the idea of the edible plate with them. And in 1830, the first pizzeria was opened in Naples. It was the Neapolitans who began putting tomato sauce on pizza.

Many credit Raffaele Esposito with inventing the tomato and cheese pizza. In 1889, this pizzeria owner baked a special pizza in honor of the queen of Italy, Marguerita Teresa Giovannii. Pizza Marguerita had the colours of the Italian flag: red tomatoes, white mozzarella and green basil leaves.

During the 1800s, many Italians emigrated to the United States. Some started their own bakeries where they sold groceries and pizza, but it wasn't until 1905 that Gennaro Lombardi opened the first pizzeria in America. By the early 1920s, this thin-crust Neapolitan pizza was very popular in the Northeastern states. Twenty years later, deep-dish pizza was invented by Ike Sewell and Ric Riccardo in Chicago. Pizza's popularity continued to grow. Finally, during the early sixties, pepperoni sausage-covered pies could be found all over the country.

What is America's favourite pizza topping? You guessed it – pepperoni. Last year Americans ate 4 million pounds of it! Other countries like more exotic toppings. In Japan favourite toppings include eel and squid. Costa Ricans like coconut on their pizzas. In Russia, people top their pies with red herring while Australians like seafood and pineapple.

If you order a plain cheese pizza you'll be eating from three major food groups: the crust is from the grain group, the tomato sauce is from the fruit and vegetable group and the cheese is from the dairy group. Pizza also provides a fair amount of vitamins and calcium. Top it with vegetables, such as green peppers, onions, tomatoes and olives, and it becomes an even more healthful and delicious meal.

Pizza has come a long way from its humble beginnings. So far, in fact, that the Naples Pizza Association would like the European Union to set down laws about what you can put on top of a pizza. It doesn't look as if they'll be able to convince many people to limit the toppings to cheese and tomato, because pizza has become a global favourite and we are putting everything on top from fruit to seaweed. Nowadays you can order a pizza from your favourite pizzeria and unlike the ancient Greeks, you'll be eating it in 30 minutes or less!