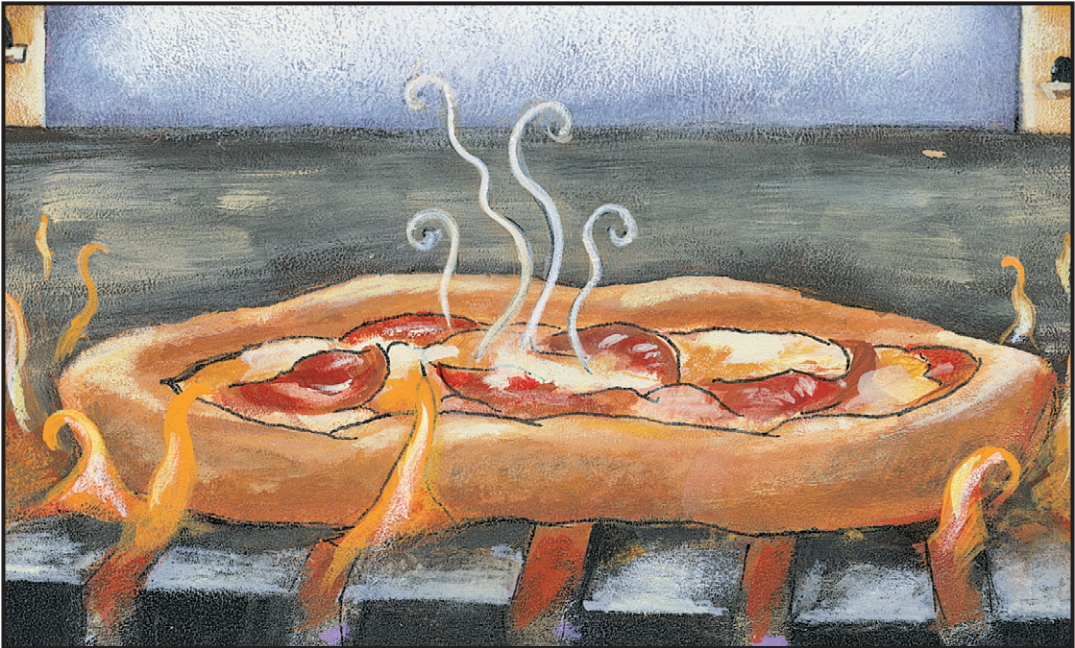


# The Pizza Book



Written by Brenda Segeberg  
Illustrated by Justin Rucker

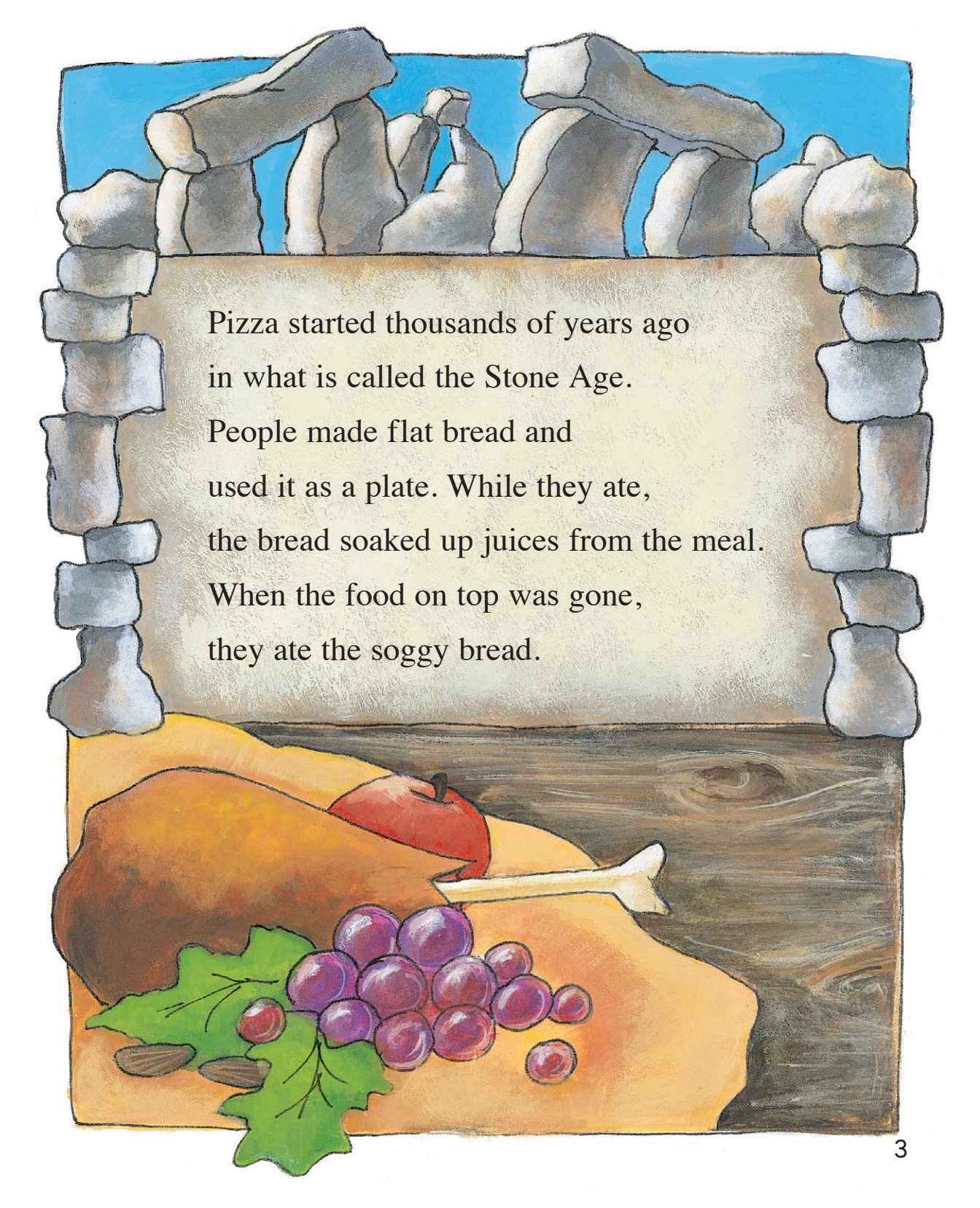




Your teeth sink into a gooey slice  
of pepperoni pizza.  
The sauce makes your mouth water.  
The stringy cheese stretches on and on.  
Pizza! It's great!  
But where did pizza come from?  
How long has it been around?







Pizza started thousands of years ago  
in what is called the Stone Age.  
People made flat bread and  
used it as a plate. While they ate,  
the bread soaked up juices from the meal.  
When the food on top was gone,  
they ate the soggy bread.

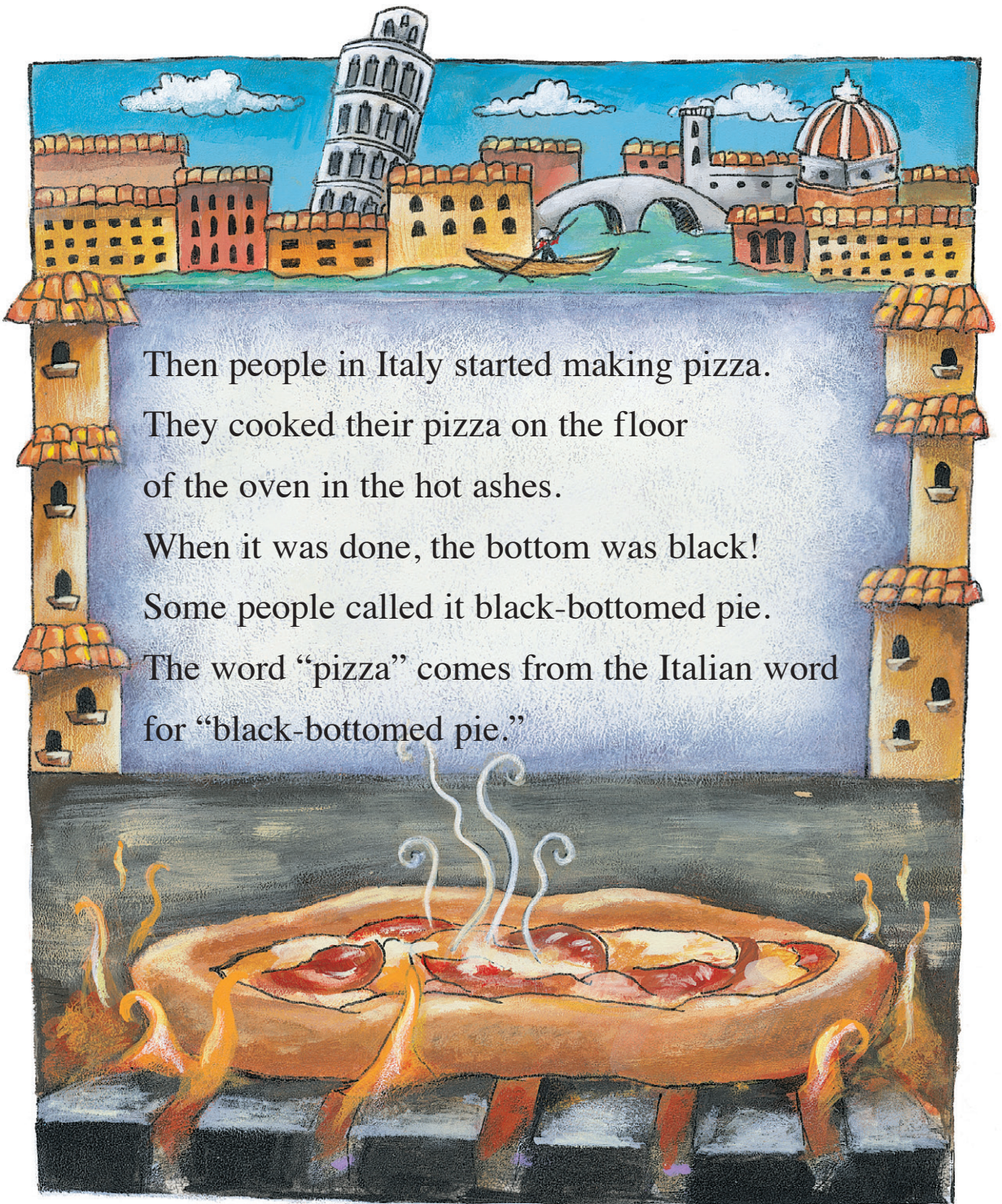




People in Greece were the first to bake  
pizza with toppings on it.

They also made a rim around the edge  
to hold while they were eating.





Then people in Italy started making pizza.

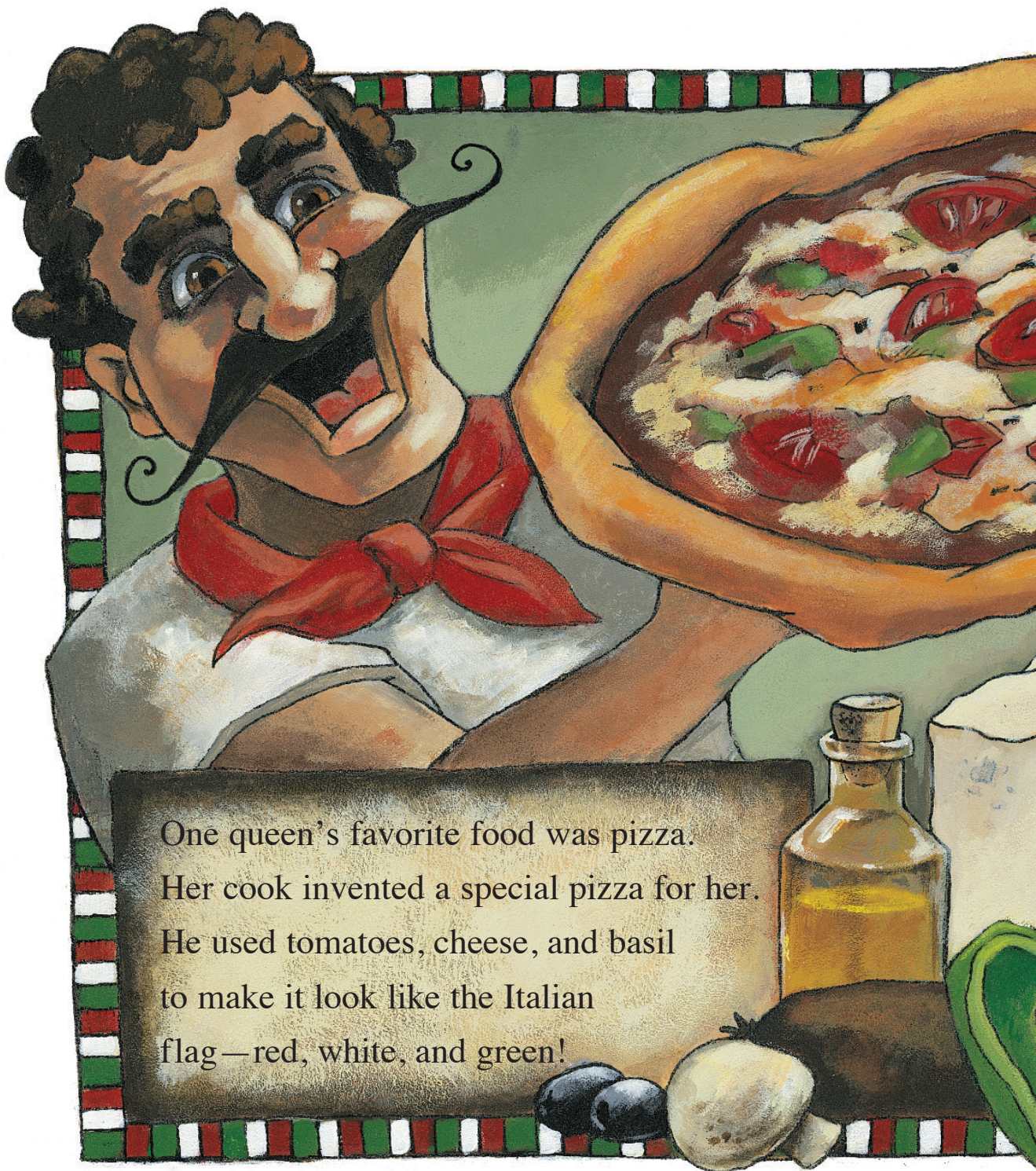
They cooked their pizza on the floor  
of the oven in the hot ashes.

When it was done, the bottom was black!

Some people called it black-bottomed pie.

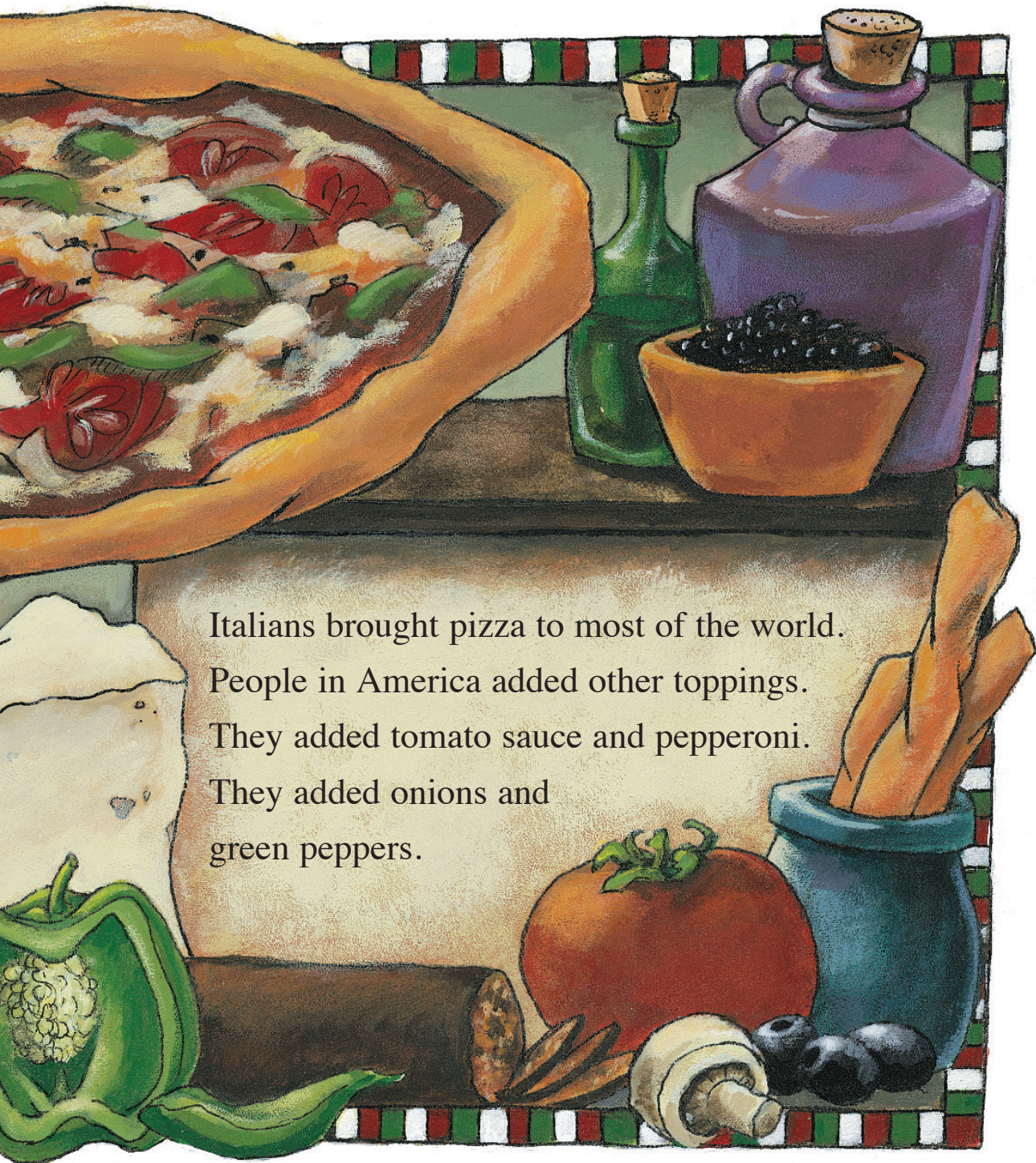
The word “pizza” comes from the Italian word  
for “black-bottomed pie.”





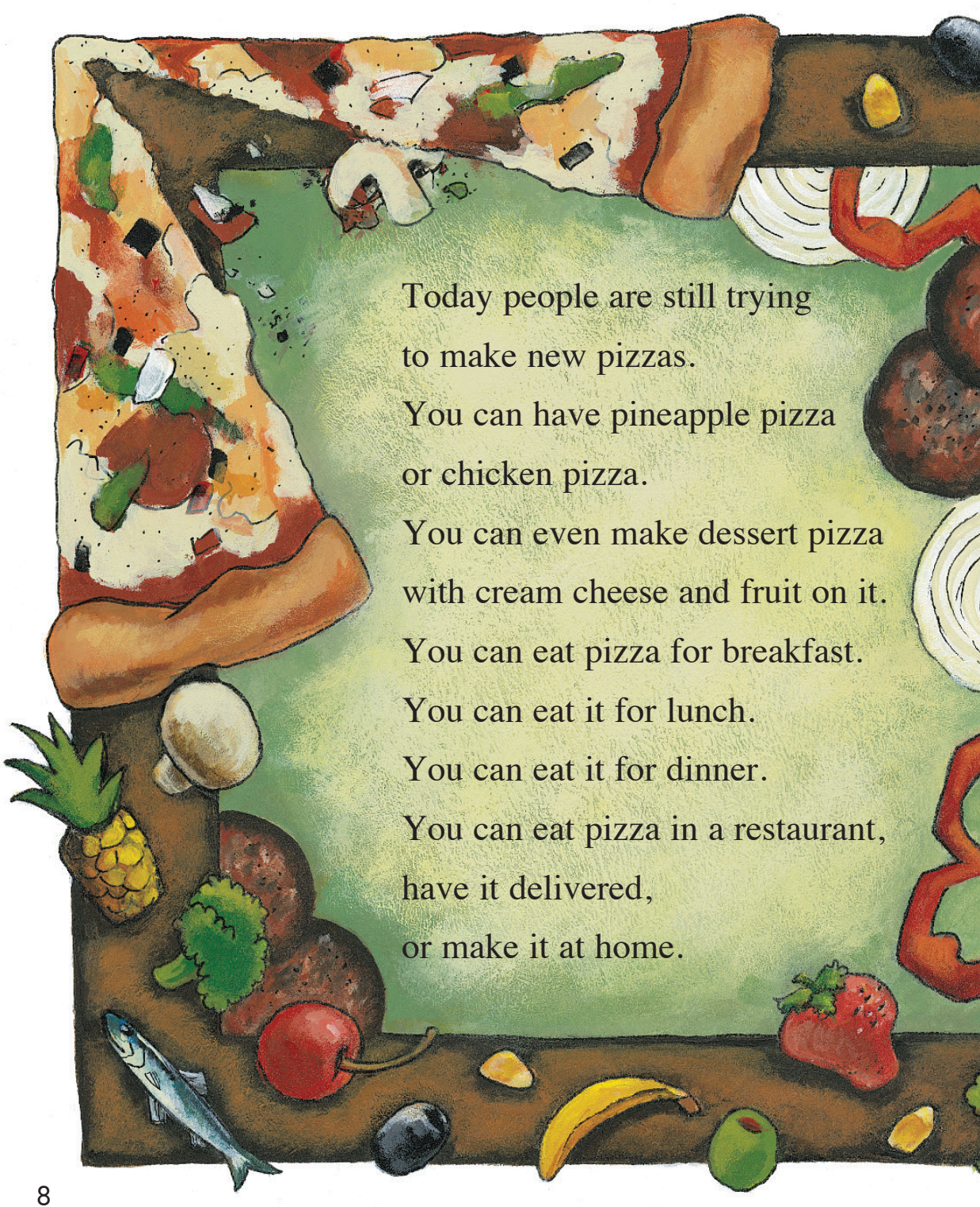
One queen's favorite food was pizza.  
Her cook invented a special pizza for her.  
He used tomatoes, cheese, and basil  
to make it look like the Italian  
flag—red, white, and green!





Italians brought pizza to most of the world.  
People in America added other toppings.  
They added tomato sauce and pepperoni.  
They added onions and  
green peppers.





Today people are still trying  
to make new pizzas.

You can have pineapple pizza  
or chicken pizza.

You can even make dessert pizza  
with cream cheese and fruit on it.

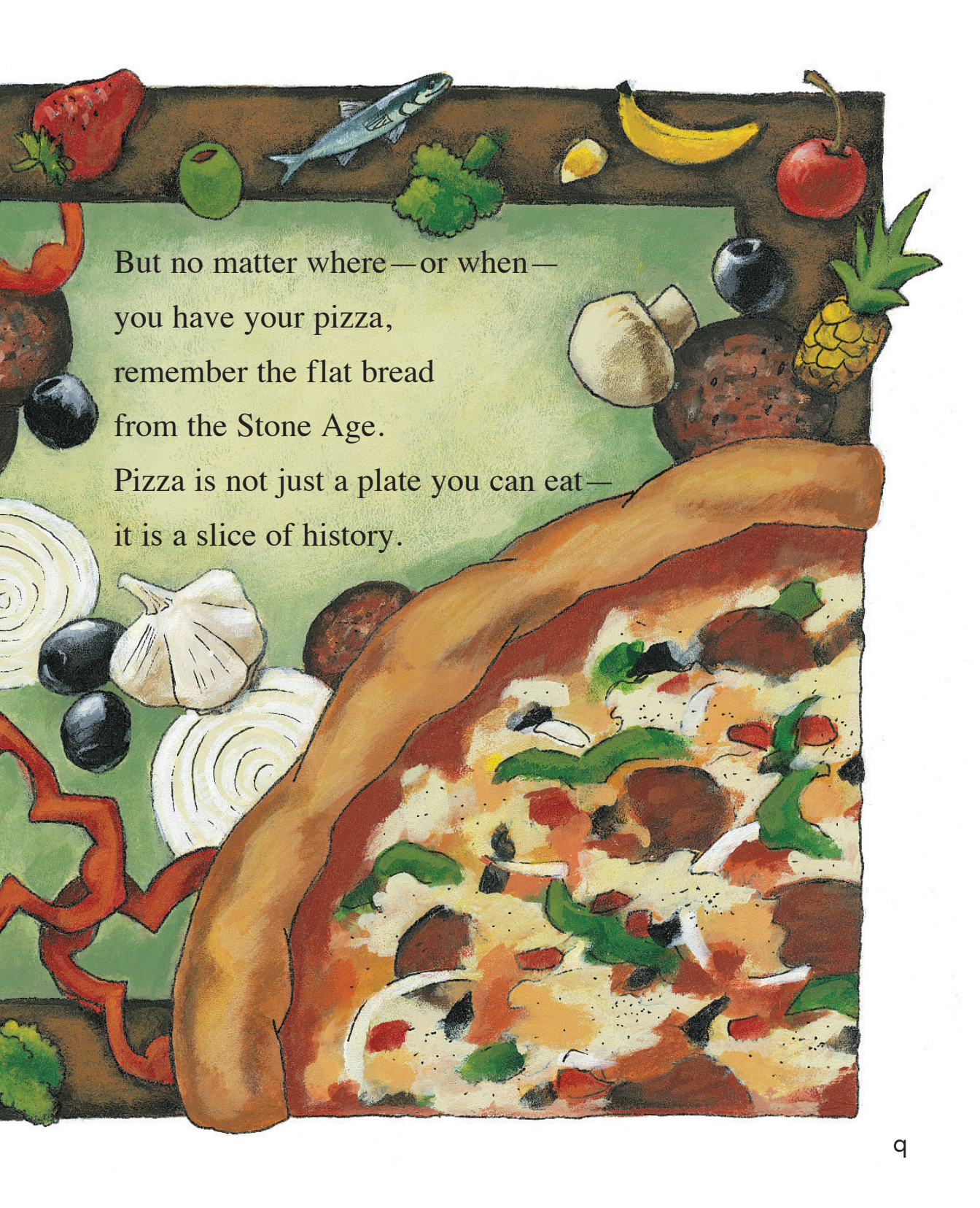
You can eat pizza for breakfast.

You can eat it for lunch.

You can eat it for dinner.

You can eat pizza in a restaurant,  
have it delivered,  
or make it at home.





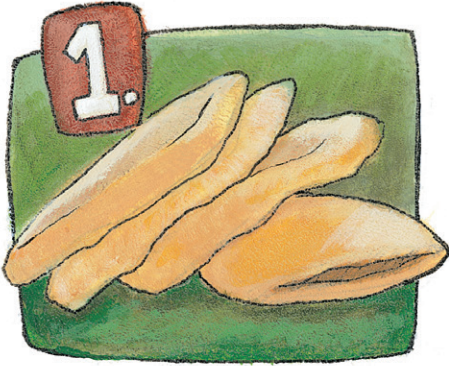
But no matter where—or when—  
you have your pizza,  
remember the flat bread  
from the Stone Age.

Pizza is not just a plate you can eat—  
it is a slice of history.



**Would you like to make your own pizza?**

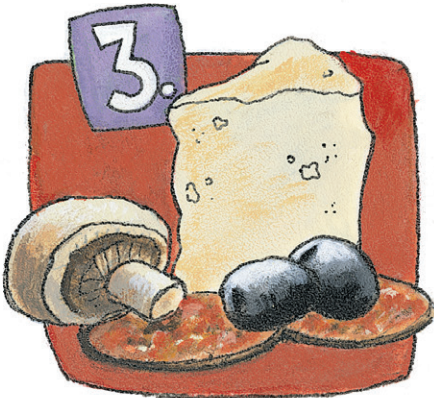
**Here's one good recipe.**



Get some round pitas or sliced English muffins,  
as many as you need.



Spread spaghetti sauce  
on each one.



Sprinkle them with grated cheese.  
Then add pepperoni, olives,  
or anything else you like.





Put the pizzas on a cookie sheet.

Bake them in a 400° oven for about 10 minutes,  
or until the cheese melts.

You can also cook your pizzas  
on a plate in a microwave oven.

Cook each pizza for about 30 seconds,  
or until the cheese melts.

Enjoy!





# Reading

**Read-along** books are designed to be enjoyed together and to foster a love of reading. These books help children build comprehension skills and learn new vocabulary. It is helpful to develop these skills in any language!

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**Published and distributed by Waterford Institute, Inc., Sandy, Utah.**

Waterford.org seeks to blend the best aspects of learning science, mentoring relationships, and innovative technologies to form community, school, and home programs that deliver excellence and equity for all learners.

Printed in the United States of America.

ISBN 978-1-4256-0202-4

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