

Where To Eat Pizza

From the creator of Splat! comes more playful, irreverent, kid-empowering fun--with a rhyming twist. In this buoyant rhyming romp, words have gone mysteriously missing: Who stole Marlow's happy smile, and replaced it with a crocodile? Who swiped Dingle's sneeze--aaaaachooo!--and left a stinky cheese? The thief took Tumble's orange, and switched it with a . . . with a . . . Hey, does anything rhyme with orange? No? Aha! Could this be the rhyming robber's undoing? Guided by bright, clever artwork, kids are empowered to put the final clues together for themselves to solve this silly rhyme crime, then guess at the name-nabber's next sneaky move. Splendid, satisfying, inspiring. "Rhyming wordplay. . . [and] even more hysterical laughter."
--Kirkus "The creator of Splat! offers more page-turn-based tomfoolery" --Booklist

Couples that eat pizza together stay together pizza lovers journal.

After trying pizza for the very first time, everything Baby Bear sees reminds him of the tasty treat and he decides never to eat anything else. Simultaneous eBook. Presents information for older siblings about new infants, discussing how babies behave, the sleeping schedule they have, how they play, the noises and the faces they make, and the ways in which the family routine can change.

Save A Turkey Eat Pizza Save A Turkey Eat Pizza Notebook 6x9 Blank Lined Journal Gift

Dog food is not for puppies — or so thinks Sam, the

puppy. When there is a party going on, the cake, cookies, pies, and chips all seem very tempting to a puppy and then a pizza is delivered.

"Over the course of two years, a twenty-something punk rocker eats a cheese slice from every pizzeria in New York City, gets sober, falls in love, and starts a blog that captures headlines around the world--he is the Slice Harvester, and this is his story. Since its arrival on US shores in 1905, pizza has risen from an obscure ethnic food to an iconic symbol of American culture. It has visited us in our dorm rooms and apartments, sometimes before we'd even unpacked or painted. It has nourished us during our jobs, consoled us during break-ups, and celebrated our triumphs right alongside us. In August 2009, Colin Hagendorf set out to review every regular slice of pizza in Manhattan, and his blog, Slice Harvester, was born. Two years and nearly 400 slices later, he'd been featured in The Wall Street Journal, the Daily News (New York), and on radio shows all over the country. Suddenly, this self-proclaimed punk who was barely making a living doing burrito delivery and selling handmade zines had a following. But at the same time Colin was stepping up his game for the masses (grabbing slices with Phoebe Cates and her teenage daughter, reviewing kosher pizza so you don't have to), his personal life was falling apart. A problem drinker and chronic bad boyfriend, he started out using the blog as a way to escape--the hangovers, the midnight arguments, the hangovers again--until finally realizing that by taking steps to reach a goal day by day, he'd actually put himself in a place to finally take control of his life for

good"--

"Why do most diets fail? Why do so many people who initially lose weight quickly pack it all back on--and then some? It's simple, really. Dieting, a.k.a. denying yourself certain favorite foods, is just too hard for anyone to do for any length of time. And how long could you deny yourself pizza? But what if you didn't have to say "no"? Chef Pasquale Cozzolino of Naples, Italy, did just that and lost nearly 100 pounds. When his doctor warned him to lose weight or risk early death, Chef Cozzolino knew he had to find a diet plan he could stick with, one that would allow him to eat the food he grew up on and loved in his native country--pizza! So, he consulted nutritionists, immersed himself in the science of weight loss, and developed the Pizza Diet: Eat a hearty breakfast every morning, enjoy a 12-inch Neapolitan pizza for lunch every day, and finish off with a light yet satisfying meal of fresh vegetables and lean protein for dinner. The results? You will quickly reduce your daily calories without ever feeling deprived. Chef Cozzolino reveals his secret recipe for a healthier dough that won't boost blood sugar or trigger cravings. The Chef also shares his recipes for pizza margherita with fresh mozzarella and basil, grilled vegetable pizza, even pizza with sausage or prosciutto de parma. With a simple eating plan that focuses on fresh vegetables, lean proteins, and whole grains--plus delicious recipes for world class pizza--The Pizza Diet is the ideal plan for any food lover who wants to lose weight ... and keep it off for good."--Provided by publisher.

#1 NEW YORK TIMES BESTSELLER Rick Dockery is

the third-string quarterback for the Cleveland Browns. In the AFC Championship game, to the surprise and dismay of virtually everyone, Rick actually gets into the game. With a seventeen-point lead and just minutes to go, Rick provides what is arguably the worst single performance in the history of the NFL. Overnight, he becomes a national laughingstock—and is immediately cut by the Browns and shunned by all other teams. But all Rick knows is football, and he insists that his agent find a team that needs him. Against enormous odds, Rick finally gets a job—as the starting quarterback for the Mighty Panthers . . . of Parma, Italy. The Parma Panthers desperately want a former NFL player—any former NFL player—at their helm. And now they've got Rick, who knows nothing about Parma (not even where it is) and doesn't speak a word of Italian. To say that Italy—the land of fine wines, extremely small cars, and football americano—holds a few surprises for Rick Dockery would be something of an understatement. **BONUS:** This edition includes an excerpt from John Grisham's *The Litigators*.

Modernist Pizza is the definitive guide to the world's most popular food. Created by the team that published the critically acclaimed *Modernist Cuisine: The Art and Science of Cooking and Modernist Bread*, this groundbreaking set is the culmination of exhaustive research, travel, and experiments to collect and advance the world's knowledge of pizza. Authors Nathan Myhrvold and Francisco Migoya share practical tips and innovative techniques, which are the outcome of hundreds of tests and experiments. Spanning 1,708

pages, including three volumes plus a recipe manual, *Modernist Pizza* is much more than a cookbook: it's an indispensable resource for anyone who not only loves to eat pizza but is also interested in the science, stories, cultures, and history behind it. Each gorgeously illustrated chapter examines a different aspect of pizza, from its history and top travel destinations to dough, sauce, cheese, toppings, equipment, and more. Housed in a red stainless-steel case, *Modernist Pizza* contains over 1,000 traditional and avant-garde recipes to make pizza from around the globe, each carefully developed with both professional and home pizzaioli in mind. *Modernist Pizza* will provide you with the tools to evolve your craft, invent, and make sublime creations. There's never been a better time to make pizza.

A groundbreaking new work on the art and science of pizza *Pizza* is simple: dough, sauce, cheese, toppings. But inside these ordinary ingredients lies a world of extraordinary possibility. Dan Richer has devoted his life to discovering the holy grail of pizza: the secret to making a truly transcendent pies. The pizza at his restaurant, *Razza*, has been named the best in New York by *The New York Times*--despite the fact it's in New Jersey. Richer's pizza is among the best one can eat in America, if not the world. For him, the joy of pizza begins with the crust--a rim that is crisp, deeply caramelized, and shatters when you bite through it. The crumb is delicate and floral-scented, with a gentle note of acidity. The crust has large, open holes separated by thin, pearlescent cell walls. And the sauce, cheese, and toppings? You'll unlock their mysteries inside these

pages. Every day, Richer assesses his pizza with a 56-point rubric that helps him come as close to pizza perfection as any mortal may dare. In *The Joy of Pizza*, Richer shows how to achieve each one of these ideal pizza attributes in recipes suited to home bakers and professionals alike. He includes instructions for making doughs with commercial yeast as well as sourdough starter, and for baking in ordinary home ovens as well as high-temperature ovens such as the Ooni and Rocbox, and even wood-fired outdoor pizza ovens. The book is rich with step-by-step photography, and features QR codes linking to instructional videos and portraits of every pizza before and after it meets the heat of the oven--so you'll know exactly what to do to create superior results. The ingredients are simple. The methods are straightforward. And the results are deliriously delicious.

LAMBDA LITERARY AWARD FINALIST "Fresh, funny, bittersweet...This book delivers humor, humanity and hubris."--New York Times Book Review Named an NPR, Marie Claire, and Teen Vogue best book of the year and a most anticipated book of 2020 by Vogue, Harper's Bazaar, Elle, Time, People, BuzzFeed, Bustle, and more In the tradition of audacious and wryly funny novels like *The Idiot* and *Convenience Store Woman* comes the wildly original coming-of-age story of a pregnant pizza delivery girl who becomes obsessed with one of her customers. Eighteen years old, pregnant, and working as a pizza delivery girl in suburban Los Angeles, our charmingly dysfunctional heroine is deeply lost and in complete denial about it all. She's grieving the death of

her father (whom she has more in common with than she'd like to admit), avoiding her supportive mom and loving boyfriend, and flagrantly ignoring her future. Her world is further upended when she becomes obsessed with Jenny, a stay-at-home mother new to the neighborhood, who comes to depend on weekly deliveries of pickled-covered pizzas for her son's happiness. As one woman looks toward motherhood and the other toward middle age, the relationship between the two begins to blur in strange, complicated, and ultimately heartbreaking ways. Bold, tender, propulsive, and unexpected in countless ways, Jean Kyoung Frazier's *Pizza Girl* is a moving and funny portrait of a flawed, unforgettable young woman as she tries to find her place in the world.

Where to Eat Pizza Phaidon Press

Examines what is known about dinosaur bones, behavior, and other characteristics and how different the facts often are from what scientists, from ancient China to the recent past, believed to be true.

While Raccoon is eating pizza at his secret pizza party, he sees a masquerade party going on in the house next door and joins the fun. By the New York Times best-selling creators of *Dragons Love Tacos!*

An easy reader inspired by the viral "pizza rat" YouTube video. Life is a challenge for a city mouse. Dogs, cats, and people are daily dangers. But when the whiskered hero of this story uncovers one of the greatest treats New York City has to offer a forager—a discarded slice of pepperoni pizza—the danger is all worth it! Now it's up to the tiny Pizza Mouse to get the slice safely home to his

family . . . via the A train, of course! Guided Reading Level D. A Junior Library Guild selection!

Presents some of the mysteries surrounding dinosaurs, including such questions as what sounds they made, how they laid their eggs, how they cared for their young, whether they were cold-blooded or warm-blooded, and why they died out.

Discover the full story of how pizza came to be as American as apple pie, how it came and conquered North America and how it evolved into different forms across the continent. The components of each pizza, crust, sauce, spices are dissected and celebrated and recipes from top pizzerias provide readers with mouth-watering opportunities to make and sample the best pizzas around. Illustrated throughout with modern and historical photographs, postcards and memorabilia, this is the most comprehensive and fun cultural history of pizzas in America ever written.

A little monster is told that monsters don't eat pizza, until a new friend tells him otherwise.

If you love eating pizza, you are going to love making pizza... "You Will Learn How to Have Family Fun*", Save Tons of Money, and Make Pizza" Learn easy step by step methods to make pizza. Book explains the notion of Pizza Therapy and why pizza is much more than just flour, salt, yeast, and water. Describes ingredients you should use, pizza tools and how to use them. Also includes several bonus recipes of well-known pizza masters. Recipes are clearly explained, with simple methods to make homemade pizza. Various recipes for all tastes. After reading this book you will be making

pizza for friends and family. Innovative fresh recipes as well as some standard recipes. After going through this book you will become a certified Pizza Therapist! The Pizza Therapy Pizza Book: -You can discover to make incredible pizza from scratch -You don't even need to know how to make dough! -You don't even have to make the dough. (If you don't want to make the dough, I'll tell you where to get it). -Pizza secrets will be revealed and explained to you. -Easy step by step instructions. -Discover homemade pizza recipes You will make an amazing pizza! My website Pizza Therapy has been mentioned in three books about pizza: Peter Reinhart's American Pie, Ed Levine's A Slice of Heaven and Jeff Ruby and Penny Pollacks' Everybody Loves Pizza In addition, Pizza Therapy has been discussed on television shows, newspapers, magazines, and the Internet. I was even featured in my local paper the Honolulu Advertiser. I attend Pizza Expo every year in Las Vegas. I have interviewed some of the greatest pizza makers in the world. My YouTube Channel: Pizza Therapy has gotten over 1 1/2 million views. I know a bit about pizza. You get the picture. I have incorporated my pizza making skills as a teacher with Special Needs students as well as other students. Through it all, I had lots of fun and learned a little bit about myself after each demonstration. I discovered my passion for pizza. I want to transfer some of that pizza passion to you. "The Pizza Therapy Pizza Book was great and the directions were very easy to follow. The pizza turned out great and all your tips were very helpful. Pizza Therapy is the greatest. THANK YOU." Thomas -You will have so much

fun, you will not believe it! -You will discover the inside secrets of making dough and pizza -You will discover how to make pizza on a grill -You will unlock the secrets to save big money on cooking and pizza tools -Your life will change: pizza is healthy for your heart and for your soul -You will share the magic of pizza with friends and family. -You will have your own homemade pizza to share with your family, your friends, your people. The information contained in The Pizza Therapy Pizza Book is not available at pizzatherapy.com Today, we are all interested in saving money: How much does pizza cost? \$20.00, \$25.00, \$30.00 More? When you make your own pizza, the days of paying for pizza will be over!

Over 1,000 food experts and aficionados from around the world reveal their insider tips on finding a perfect slice of pizza From the publishers of the bestselling *Where Chefs Eat* comes the next food-guide sensation on the most popular dish - pizza! The world over, people want the inside scoop on where to get that ultimate slice of pizza. With quotes from chefs, critics, and industry experts, readers will learn about secret ingredients, special sauces, and the quest for the perfect crust. The guide includes detailed city maps, reviews, key information and honest comments from the people you'd expect to know. Featuring more than 1,700 world-wide pizzerias, parlours, and pizza joints listed. All you need to know - where to go, when to go, and what to order.

"This introduction to mazes and labyrinths in their many forms throughout history and from 35 different countries, includes illustrations from English turf mazes, Scandinavian stone mazes, North American hedge

mazes Roman mosaic pavements-carved, drawn, and painted mazes, mazes woven into rugs and baskets and traced in sand"[4e de couv.].

50% proceeds go directly to charity, please leave a comment in your review to see where you would like it to go Children these days are surrounded by the idea that being thin is beautiful or ideal. It comes from everywhere like the shows they watch, and what their peers are saying. Even Princesses Eat Pizza was written to be a positive influence on young children who may have a larger build than most kids. This children's story encourages a healthy lifestyle of exercise and moderation and will help teach children that it is good to feel comfortable in their own skin.

Ghosts, goblins, skeletons, and ghouls hurry to Number 13 Spooky Street for the Halloween Party.

A book for the pizza obsessed, with 80 charming illustrations and information about the history, ingredients, and lore of everyone's favorite food. Pizza is a food that lends itself to legend and obsession, spanning geography, generations, and gender. In lavish illustrations and hand-lettered text, Pizzapedia celebrates all there is to fixate about: the stories behind its origin (we have the ancient Greeks to thank before the Italians); the delectable ingredients, from San Marzano tomatoes to buffalo mozzarella; the failed and the famous inventions (like "the pizza saver," the piece of plastic that prevents a pizza delivery box top from drooping into the pie); the merits of Sicilian vs. New York vs. Chicago vs. new (Detroit?!) styles; and much more. Like the universally beloved food, this art-driven book of miscellany is inviting, colorful, and a delicious gift to give and get.

Best-selling author J. Kenji López-Alt introduces Pipo, a girl

on a quest to prove that pizza is the best food in the world. Pipo thinks that pizza is the best. No, Pipo knows that pizza is the best. It is scientific fact. But when she sets out on a neighborhood-spanning quest to prove it, she discovers that “best” might not mean what she thought it means. Join Pipo as she cooks new foods with her friends Eugene, Farah, Dakota, and Ronnie and Donnie. Each eating experiment delights and stuns her taste buds. Is a family recipe for bibimbap better than pizza? What about a Moroccan tagine that reminds you of home? Or is the best food in the world the kind of food you share with the people you love? Warm and funny, with bright, whimsical illustrations by Gianna Ruggiero, *Every Night Is Pizza Night* is a story about open-mindedness, community, and family. With a bonus pizza recipe for young readers to cook with their parents, *Every Night Is Pizza Night* will make even the pickiest eaters hungry for something new. There are few things that Chicagoans feel more passionately about than pizza. Most have strong opinions about whether thin crust or deep-dish takes the crown, which ingredients are essential, and who makes the best pie in town. And in Chicago, there are as many destinations for pizza as there are individual preferences. Each of the city's seventy-seven neighborhoods is home to numerous go-to spots, featuring many styles and specialties. With so many pizzerias, it would seem impossible to determine the best of the best. Enter renowned Chicago-based food journalist Steve Dolinsky! In *Pizza City, USA: 101 Reasons Why Chicago Is America's Greatest Pizza Town*, Dolinsky embarks on a pizza quest, methodically testing more than a hundred different pizzas in Chicagoland. Zestfully written and thoroughly researched, *Pizza City, USA* is a hunger-inducing testament to Dolinsky's passion for great, unpretentious food. This user-friendly guide is smartly organized by location, and by the varieties served by the city's proud pizzaioli—including thin, artisan, Neapolitan,

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deep-dish and pan, stuffed, Sicilian, Roman, and Detroit-style, as well as by-the-slice. Pizza City also includes Dolinsky's "Top 5 Pizzas" in several categories, a glossary of Chicago pizza terms, and maps and photos to steer devoted foodies and newcomers alike.

With help from Kitchen Workshop's "Pizza you'll be a pizza expert in no time! This easy-to-navigate book is a complete curriculum for making your own pizza using a regular home oven. Level 1 contains lessons on how to make different crusts, including New York, Chicago, Neapolitan, whole grain, and gluten free. You'll also learn a variety of tomato sauces, from slow cooked, to chunky, to roasted. Top them off with the right cheese, be it shredded mozzarella, Pecorino, or vegan mozzarella. Level 2 introduces you to the Italian standards: Margherita, Marinara, Quattro Formaggio's even a calzone recipe! Put a twist on your pie with the creative innovations in Level 3: how about a Moroccan or shrimp pizza? And finally, design your own pie in Level 4, with lessons on sauces, proteins, vegetables, and accents.

From dough to delicious, Kitchen Workshop's "Pizza is sure to inspire both novice and expert home chefs in the timeless tradition of pizza making.

Who doesn't like pizza? This book gives an entertaining introduction to the dish which connects the world. Life does not work without Pizza. Learn about the beginnings in Naples and how it conquered the bellies of the world - as many cultures and countries have their own interpretation of it. We Love Pizza delivers the full box including different types of pizza from Italy to North America - including a slice of migration history -, different toppings from classic to surprisingly strange combinations, different ways of eating a pizza over to places you can eat pizza, concluding with the fact, that no matter what pizza you like most, the tastiest is the one you share with your friends and family.

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You can pick Chicago deep dish, Sicilian, or New York-style; pan crust or thin crust; anchovies or pepperoni. There are countless ways to create the dish called pizza, as well as a never-ending debate on the best way of cooking it. Now 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, the pizza is a source of national and regional pride as well as cultural identity in Italy, Helstosky reveals. In the twentieth century, the pizza followed Italian immigrants to America, where it became the nation's most popular dish and fueled the rise of successful fast-food corporations such as Pizza Hut and Domino's. Along the way, Helstosky explains, pizza has been adapted to local cuisines and has become a metaphor for cultural exchange. *Pizza* also features several recipes and a wealth of illustrations, including a photo of the world's largest and most expensive pizza—sprinkled with edible 24-karat gold shavings and costing over \$4000. Whether you love sausage and onions on your pizza or unadorned cheese, *Pizza* has enough offerings to satiate even the pickiest of readers. A collection of stories, poems, games, and activities, all focusing on food, introduce such basic mathematical skills as number awareness, addition, subtraction, and estimation. When Dan And Dad Go Out For Pizza They Learn That Just Because It Smells So Good Doesn't Mean You Should Eat Too Much. It's Much Better If You Share. Teaching Focus, Words To Know Before You Read, Comprehension And Extension Activities. Inside Front And Back Cover Parent And Teacher Support.

Do you like pizza? Almost everyone does, but in this riotous picture book you'll meet someone who loves pizza so much that he eats it all the time. In the bath, in his bed, flying a plane or sailing a boat. It doesn't matter what he's doing, our hero just loves pizza. Joshua McManus takes another look at

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everyday life in a surreal and unusual way, as he finds out what it would be like if all you ever ate was pizza. *I'm Mad About Pizza* is a fun and entertaining read, written in poem form, which also carries a cautionary tale about what might befall you if you eat too much of the same thing. And with great artwork to accompany the wacky lines, this a picture book that will appeal to adults as much as the children it is meant for.

Pizza Camp is the ultimate guide to achieving pizza nirvana at home, from the chef who is making what *Bon Appetit* magazine calls “the best pizza in America.” Joe Beddia’s pizza is old school—it’s all about the dough, the sauce, and the cheese. And after perfecting his pie-making craft at Pizzeria Beddia in Philadelphia, he’s offering his methods and recipes in a cookbook that’s anything but old school. Beginning with D’OH, SAUCE, CHEESE, and BAKING basics, Beddia takes you through the pizza-making process, teaching the foundation for making perfectly crisp, satisfyingly chewy, dangerously addictive pies at home. With more than fifty iconic and new recipes, *Pizza Camp* delivers everything you’ll need to make unforgettable and inventive pizza, stromboli, hoagies, and more, with plenty of vegetarian options (because even the most die-hard pizza lovers can’t eat pizza every day). In this book you will find pizza combinations that have gained his pizzeria a cult following, alongside brand new recipes like: --Bintje Potato with Cream and Rosemary --Collard Greens with Bacon and Cream --Roasted Corn with Heirloom Cherry Tomato and Basil --Breakfast Pizza with Cream, Spinach, Bacon, and Eggs Designed by Walter Green, art director of *Lucky Peach*, and packed with drawings, neighborhood photos, and lots of humor, *Pizza Camp* is a novel approach to homemade pizza. In this version of the traditional tale, the duck, the dog, and the cat refuse to help the Little Red Hen make a pizza but do

get to participate when the time comes to eat it.

Whet Your Appetites for A Fascinating History of American Food "Terrific food journalism. Page uncovers the untold backstories of American food. A great read." —George

Stephanopoulos, Good Morning America, This Week and

ABC News' Chief Anchor #1 New Release in History Humor

David Page changed the world of food television by creating, developing, and executive-producing the groundbreaking show Diners, Drive-Ins and Dives. Now from the two-time

Emmy winner David Page comes the book Food Americana,

an entertaining mix of food culture, pop culture, nostalgia, and everything new on the American plate. The remarkable history of American food. What is American cuisine? What

national menu do we share? What dishes have we chosen, how did they become "American," and how are they likely to

evolve from here? David Page answers all these questions and more. Food Americana is engaging, insightful, and often

humorous. The inside story of how Americans have formed a

national cuisine from a world of flavors. Sushi, pizza, tacos, bagels, barbecue, dim sum?even fried chicken, burgers, ice

cream, and many more?were born elsewhere and

transformed into a unique American cuisine. Food Americana

is a riveting ride into every aspect of what we eat and why.

From a lobster boat off the coast of Maine to the Memphis in

May barbecue competition. From the century-old Russ &

Daughters lox and bagels shop in lower Manhattan to the

Buffalo Chicken Wing Festival. From a thousand-dollar

Chinese meal in San Francisco to birria tacos from a food truck in South Philly. Meet incredibly engaging characters and legends including:

• The owner of a great sushi bar in an

Oklahoma gas station • The New Englander introducing Utah

to lobster rolls • Alice Waters • Daniel Boulud • Jerry

Greenfield of Ben & Jerry's • Mel Brooks If you enjoyed

captivating food history books like A History of the World in 6

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Glasses, On Food and Cooking, or the classic Salt by Mark Kurlansky, you'll love Food Americana.

Pizza is a \$35 billion a year business, and nowhere is it taken more seriously than New York City. Journalist Peter Genovese surveys the city's pizza scene—the food, the business, the culture—by profiling pizza landmarks and personalities and rating pizzerias in all five boroughs. In this funny, fascinating book, Genovese explores the bloggers who write about New York pizza, the obsessive city dwellers who collect and analyze the delivery boxes, Mark Bello's school where students spend a day making pies from scratch, and Scott Wiener's pizza bus tours. Along the way, readers learn the history of legendary Totunno's on Coney Island (Zagat's number-one pizzeria for 2012), along with behind-the-scenes stories about John's on Bleecker Street, Joe's on Carmine, Lombardi's, Paulie Gee's, Motorino, and more than a dozen other favorite spots and their owners. Throughout these profiles, Genovese presents a brief history of how pizza came to the city in 1905 and developed into a major attraction in Little Italy, a neighborhood that became a training ground for many of the city's best-loved pizzerias. Enjoyable facts and figures abound. Did you know that Americans put 250 million pounds of pepperoni on their pies every year? Or that Domino's has more outlets per capita in Iceland than in any other country? Beyond the stories and tidbits, Genovese provides detailed, borough-by-borough reviews of 250 pizzerias, from simple "slice shops" with scant atmosphere to gourmet pizzerias, including shops that use organic ingredients and experiment with new variations of crusts and toppings. Complemented by hundreds of current and never-before-seen archival photos, the book gives the humble slice its proper due and will leave readers overwhelmed by a sudden desire for New York pizza.

When a slice of pizza realizes it is about to get gobbled up, it

