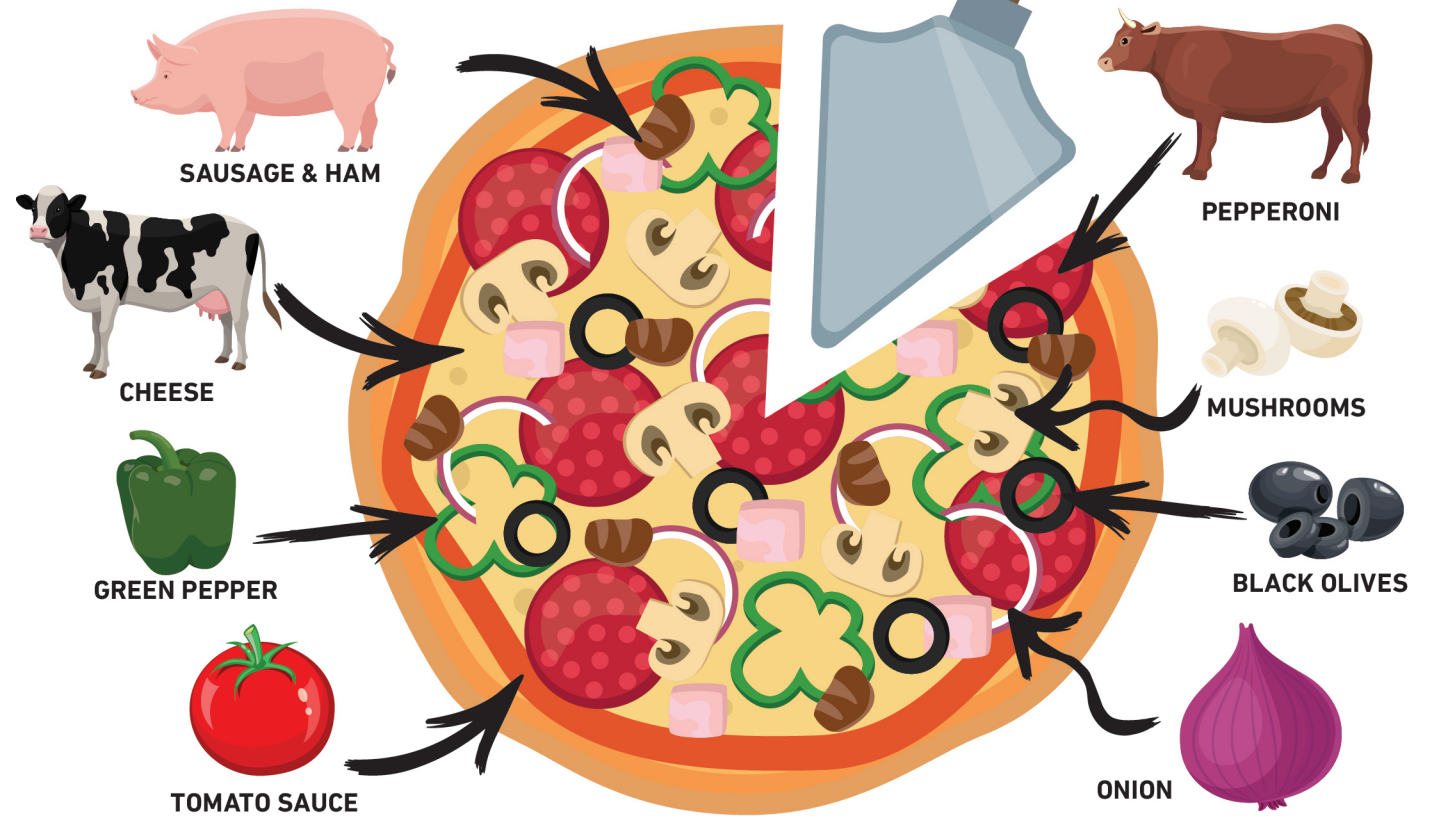


PIZZA

A FRESH-BAKED FAMILY FAVORITE

Whether it's deep dish or thin crust, homemade or delivered, served piping hot or eaten cold as a leftover, pizza has been an American family favorite since the late 19th century. The first "pizzas" were simple flatbreads with one or two toppings. Over time they have evolved into the delicious, flavorful pizzas we enjoy today. But did you know that every pizza ingredient started on a farm? Without agriculture, there would be no pizza!



UNITED STATES OF PIZZA

AMERICANS LOVE PIZZA. Every day, 13% of the U.S. population chows down on a slice.

As a nation, we eat 350 slices of pizza per second or 100 acres of pizza per day!

In 2021, Americans spent \$6.1 billion on frozen pizzas.

The average American eats 46 slices of pizza each year. How many slices do you think you eat?



NEW YORK

New York pizza is known for large slices, chewy cheese, and a thin, flexible crust.



CHICAGO

Chicago-style pizza is often called "deep dish" because of the deep pan it is cooked in.



PHILADELPHIA

In Philly, they make a unique pizza called "tomato pie." It has no mozzarella cheese like typical pizzas, just a sprinkle of grated cheese.



DETROIT

Detroit pizza is baked in a rectangular metal pan which gives it a crispy, yet chewy texture.



CALIFORNIA

California-style pizza has a crust similar to other pizzas, but with a variety of "gourmet" toppings such as barbecue chicken, lobster, and eggs.

What's on Top of Your Pizza?

Pepperoni and Sausage

Pepperoni and sausage are meats made from pigs. Illinois ranks 4th in the nation for pork production. The animals are fed a special blend of ground corn, soybeans, vitamins, and minerals. The pigs go to market in five to six months when they weigh 240-250 pounds. The meat from the pigs is called pork. It is ground up and special seasonings are added to make sausage, salami, hot dogs, bacon and pepperoni.

Tomatoes

Pizza sauce is made from tomatoes. Tomato plants take 75 to 85 days to produce ripe fruit. The seeds are often started indoors while it is still cold outside and then transplanted outdoors after the seedlings are four to six weeks old. The plants are supported with stakes to keep them from falling to the moist ground. The tomatoes used for pizza sauce are harvested with a machine that allows for maximum efficiency, since the tomatoes will be blended into sauce anyway. Herbs, such as oregano, dill, and garlic are added to tomatoes used in pizza sauce to give the sauce a special taste.

Onions

U.S. farmers plant approximately 125,000 acres of onions each year. Three hundred of those acres can be found in Illinois on approximately 70 farms. Onion bulbs are raised either from seed or "sets." Onion bulbs grow underground and have long green tops. After they are picked and cleaned, they are either sold at grocery stores or sent to processing plants. At processing plants, they are diced or processed to be put into food such as spaghetti, barbecue sauce and pizza. Each of us eats about 22 pounds of onions per year.

Pizza Crust

Pizza crust is made from wheat, which grows to about 24 inches high. Wheat kernels are harvested off the plant, taken to a grain elevator, and then sold for processing where they are often milled into flour. Most pizza crusts are made from red spring wheat or hard red winter wheat grown in the central region of the United States. Here in Illinois, we mostly grow soft red winter wheat. Illinois wheat has less protein than other types of wheat used to make pizza crusts. However, Illinois wheat flour can be blended with higher protein wheat flour for use in thin crust pizza.

Cheese

Cheese is made out of milk from dairy cows. Illinois companies produce more than 77 million pounds of cheese each year. Kraft Foods, a major cheese producer, is in Northfield, Illinois. Cheddar is the most popular cheese, followed by mozzarella, which is commonly used on pizza. We all have our favorite toppings, but chances are, almost everyone likes cheese.

In fact, 37% of all pizza orders include a plain cheese pizza!

Mushrooms

There are over 10,000 mushroom types throughout the world, and scientists are discovering more all the time. Only about 60 different mushroom types are grown commercially for food. There are over 300 commercial mushroom growers in the United States. Mushrooms grow in cool, dark places. They lack chlorophyll, the green substance used by plants to make food, so they survive by soaking up nutrients from organic matter in the soil.

Green Peppers

There are many varieties of garden peppers, but the large fruited sweet pepper is the favorite of most Americans and a popular pizza topping. Peppers grow on small bushy plants. They are commonly eaten on pizza in their immature green stage, but they are also delicious after they have fully ripened and turned red or yellow.

No Gluten? No problem!

Some people are not able to digest gluten, the protein found in wheat flour. Luckily, there are creative ways for these people to still enjoy pizza! Alternative pizza crusts can be made from vegetables like cauliflower, broccoli, and squash, or from different types of flour made from almonds or corn!

Pizza History Timeline

4000 B.C.

Egyptians began making bread with yeast.

425 B.C.

Egyptians traditionally celebrated the Pharaoh's birthday with flat bread seasoned with herbs.

79 A.D.

The first signs of pizza-making were found in Pompeii, Italy, which was destroyed by the eruption of Mt. Vesuvius. Marble slabs and other tools of the trade resembling a modern-day pizzeria were found in some of its shops.

600 A.D.

Originally, mozzarella was made from the milk of water buffalo. Today, pizzerias in Naples, Italy still make it this way.

1522

Tomatoes (previously thought to be poisonous) were introduced to Europe when they were brought back from the Peru. There, they were added to yeast dough to make the first pizza as we know it today.

17th Century

Naples, Italy was the place to go for good pizza. It was made by peasant men, known as "pizzaiolos." To this day, Naples is known as the "Pizza Capital of the World."

1889

Raffaele Esposito prepared a pizza with ingredients representing the colors of the Italian flag for then King of Italy, Umberto I, and his wife, Queen Margherita. This dish, "Pizza Margherita," is still popular today.

Late 19th Century

Italian immigrants brought pizza to America.

1905

The first pizzeria opened in the United States in New York City. It is called Lombardi's and is still there today.

1943

The first deep-dish pizza was made by Ike Sewell at his Chicago restaurant, "Pizzeria Uno." Also known as "Chicago-style," this pizza has a flaky crust that rises an inch or more around deep piles of toppings.

1945

While stationed in Italy during World War II (1941-1945), American soldiers fell in love with pizza. They still craved the dish after returning home to the United States, so the popularity of pizza in America grew.

1948

The first commercial pizza-pie mix was produced in Worcester, Massachusetts by Frank A. Fiorello.

2023

A new world record was set for the world's biggest pizza. This 13,990-square-foot pizza was made with over 13,000 pounds of dough, almost 5,000 pounds of pizza sauce, over 8,800 pounds of cheese, and about 630,000 pieces of pepperoni!



CAREER CORNER



Amanda Reiman
Human Resource Generalist
 Siemer Milling Company
 Teutopolis, IL
 Size of Facility: A city block
 Year Established: 1882
 Products Sold: Wheat flour and co-products

Tell us a little bit about Siemer Milling Company.

Siemer Milling Company is the 10th largest wheat flour producer in the U.S. We buy 25+ million bushels of wheat from local farmers. We use that wheat to produce 1.3 billion pounds of wheat-based food and feed ingredients. We employ about two hundred people at the most modern and efficient facilities in the milling industry.

What types of wheat do you mill? What are the main products made with each type of wheat?

Siemer Milling mainly processes soft red winter wheat, which is used for cakes, cookies, crackers, etc.

Crusts, bread, and pasta are typically made from hard red winter wheat or spring wheat. Siemer Milling Company does process this wheat at the Hopkinsville facility.

How much wheat do you mill in a day?

At the Teutopolis, IL mill, we produce one million pounds of flour daily!

Where does the flour go after you've milled it?

We have long-term relationships with some of the largest and most trusted names in consumer-packaged foods and food service, like Tree House, NewlyWeds, Duncan Hines, ConAgra, Krusteaz, Rold Gold, and many others. Our flour is used in all sorts of products you can buy at the grocery store.

What toppings do you like on your pizza?

I'm a deluxe fan! The more the merrier!



Leslie Cooperband & Wes Jarrell
Owners
 Prairie Fruits Farm & Creamery
 Champaign, IL
 Size of Farm: 80 acres
 Year Established: 2005
 Products Sold: Variety of specialty crops and dairy products

Tell us a little bit about Prairie Fruits Farm & Creamery.

We are Illinois' first farmstead creamery, founded in 2005. We milk our own goat herd of over 90 goats and make artisan cheeses from their milk as well as Jersey cow milk from Kilgus Farmstead in Fairbury, IL. Most of our land is in pasture and hay, along with a small tree fruit orchard and vegetable and herb garden. Our goat herd has been certified "Animal Welfare Approved" since 2010.

How is making mozzarella cheese different from making other hard cheeses?

Mozzarella is a fresh cheese made by stirring and heating the curd in very hot water until it starts to stretch. It is made with cows' milk rather than goats' milk because goats' milk does not stretch as well when heated. It is made to be eaten

right away. Hard cheeses are never heated to high temperatures and require lengthy aging (minimum one month up to 2 years) before they are ready to eat.

What other types of products do you produce on your farm?

We make goat milk gelato (Italian style ice cream), yogurt and preserves from our fruits.

What toppings do you like on your pizza?

I like mushrooms, green olives, and artichoke hearts.

STATS BY THE SLICE

The most expensive pizza in the world is served in Italy for about **\$12,000**. It is topped with lobster, three types of caviar, buffalo mozzarella, pink Australian salt, and squilla mantis.

61% of people prefer thin crust pizza. What type of pizza crust is your favorite?

The most popular day of the year to eat pizza is Super Bowl Sunday. Pizza Hut sells over **2 million** pizzas on this day each year.

36% of people consider pizza the perfect breakfast.

The most popular night of the week to eat pizza is **Saturday**.

SOMETHING TO CELEBRATE

Plan a pizza party to celebrate these national days of pizza!

OCTOBER
 National Pizza Month

FEBRUARY 9
 National Pizza Day

SEPTEMBER 5
 National Cheese Pizza Day

SEPTEMBER 20
 National Pepperoni Pizza Day

OCTOBER 11
 National Sausage Pizza Day

GET A RISE OUT OF YEAST

When warm water is added to yeast, it activates enzymes in the dough that convert starch into sugar. Carbon dioxide gas is created, and the gas bubbles cause the dough to rise. The gas bubbles remain trapped in the bread and give it a light, airy texture.

Try this experiment to see yeast in action:

- Mix a teaspoonful of sugar and a half teaspoon of yeast in a two-liter pop bottle. Add two or three inches of warm water, place the cap back on the bottle, and shake the mixture.
- Remove the cap again. Stretch a balloon over the top of the bottle and wait several minutes. What happened? What might happen to the balloon in the next 30 minutes? Would the yeast work faster if you used hot water? Cool water? More sugar?

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This Ag Mag complements and can be connected to the following Standards:

Common Core State Standards: ELA-Literacy.RI.4.1; RI.4.2; RI.4.3; RI.4.7; RI.4.10; W.4.2
 Mathematics-Content.3.MD.2

Next Generation Science Standards: Life Sciences: 4-LS1; Physical Sciences: 2-PS1-1
Illinois Social Science Standards: SS.H.1.3; SS.EC.2.1; SS.EC.2.4; SS.G.3.3