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No matter where you are from, you must love sizzling hot pizza right from the pizza oven. Pizza was slowly become an important component of our social lives, and we enjoy it while watching a film, having a social gathering, office meetings, and while enjoying Netflix in the middle of the night. Pizza is just one call or click away from our taste buds. However, have you ever thought of building your own wood-fired pizza oven at home? You will not be the first. A lot of people love to create their food, and pizza is one of them. While a lot of people use their electric or gas oven to do it, some people want to do everything on their own and opt for a brick pizza oven in their own garden. It may sound highly challenging and tedious, but it is quite an easy task with the help of clear and easy to follow DIY steps. Apr 10, 2021 - Give your kitchen the classic elegance of recessed-panel doors with the 36 in. Wall Cabinet. 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Compare. Contractor Express Cabinets Vesper White Plywood Shaker Assembled Wall Kitchen Cabinet with Soft Close (24 in. x 36 in. x 12 in.) Model# W2436-AVV. History of the food known as pizza Part of a series onPizza Main articles History of pizza Pizza delivery Pizza in Canada Pizza in China Pizza in the United States List of pizza varieties by country Pizza varieties Altoona-style pizza Beach pizza California-style pizza Chicago-style pizza Chocolate pizza Detroit-style pizza Focaccia ai rosmarino Fugazza Grandma pizza Greek pizza Happa pizza Hawaiian pizza Iranian pizza Lazio Matzah pizza Meatball pizza Mexican pizza Neapolitan pizza New Haven-style pizza New York-style pizza Pan pizza Pictou County pizza Pizza quattro stagioni Pizza al taglio Pizza cake Pizza capricciosa Pizza Margherita Pizza marinara Pizza pugliese Pizzetta Quad City-style pizza Quattro formaggi Sardenara Seafood pizza Sicilian pizza Spaghetti pizza Stuffed crust pizza Sushi pizza St. Louis-style pizza Taco pizza Italian tomato pie Trenton tomato pie White clam pie White pizza Cooking variations Coal-fired pizza Deep-fried pizza Grilled pizza Pizza cake Pizza tools Pizza cutter Pizza saver Pizza stone Peel Masonry oven Mezzaluna Pizza box Events Long Island Pizza Festival & Bake-Off National Pizza Month World Pizza Championship Frozen pizza brands Bagel Bites Celeste DiGiorno Elio's Goodfella's Grandiosa Home Run Inn Dr. Oetker Palermo's Pizza Pops Richeleu Foods (private label) Schwan's Company (private label) Tombstone Totino's Wagner Related articles Jumbo slice List of pizza chains List of pizza franchises List of Canadian pizza chains List of pizza chains of the United States Pizza by the slice Pizza cheese Pizza-ghetti Pizza party Pizza theorem Similar dishes Pizza bagel Calzone Coca Conz you bing Farinata Flammkuchen Focaccia Garlic fingers Khachapuri Lahmacun Manakish Panzerotti Paratha Pastrmajlija Pissaladière Pizza puff Pizza rolls Quesadilla Sardenara Sausage bread Scaccia Sfiba Stromboli Uttapam vt An illustration from 1830 of a pizzeriaol in Naples The history of pizza begins in antiquity, as various ancient cultures produced basic flatbreads with several toppings. A precursor of pizza was probably the focaccia, a flatbread known to the Romans as panis focacius, to which toppings were then added.[1] Modern pizza evolved from similar flatbread dishes in Naples, Italy, in the 18th or early 19th century.[2] The word pizza was first documented in 997 AD in Gaeta[3] and successively in different parts of Central and Southern Italy. Pizza was mainly eaten in Italy and by emigrants from there. This changed after World War II when Allied troops stationed in Italy came to enjoy pizza along with other Italian foods. Origins In Sardinia, French and Italian archaeologists have found bread baked over 7,000 years ago. According to Philippe Marinval, the local islanders leavened this bread.[4] Foods similar to pizza have been made since antiquity. Records of people adding other ingredients to bread to make it more flavorful can be found throughout ancient history. In the 6th century BC, Persian soldiers serving under Darius the Great baked flatbreads with cheese and dates on top of their battle shields.[5][6] In Ancient Greece, citizens made a flatbread called plakous (πλάκους, gen. πλακούντος)[7] which was flavored with toppings like herbs, onion, cheese and garlic.[8] An early reference to a pizza-like food occurs in the Aeneid (c. 19 BC), when Celiaeno, the Harpy queen, foretells that the Trojans would not find peace until they were forced by hunger to eat their tables (Book III). In Book VII, Aeneas and his men are served a meal that includes round cakes (like pita bread) topped with cooked vegetables. When they eat the bread, they realize that these are the "tables" prophesied by Celeno.[9] Some commentators have suggested that the origins of modern pizza can be traced to pizzarelle, which were kosher for Passover cookies eaten by Roman Jews after returning from the synagogue on that holiday, though some also trace its origins to other Italian paschal bread.[10] Abba Eban writes, "some scholars think [pizza] was first made more than 2,000 years ago when Roman soldiers added cheese and olive oil to matzah"[11] [better source needed] Other examples of flatbreads that survive to this day from the ancient Mediterranean world are focaccia (which may date back as far as the ancient Etruscans), Manakish in the Levant, coca (which has sweet and savory varieties) from Catalonia, Valencia and the Balearic Islands; the Greek Pita; Lepinja in the Balkans; or Piadina in the Romagna part of Emilia-Romagna in Italy.[12] Foods similar to flatbreads in other parts of the world include Chinese hing (a wheat flour-based Chinese hing with a flattened or disk-like shape), the Indian paratha (in which fat is incorporated); the Central and South Asian naan (leavened) and roti (unleavened); the Sardinian carasau, spaniatu, guttiau, pistoccu; and Finnish riska. Also worth noting is that throughout Europe, there are many similar pies based on the idea of covering flat pastry with cheese, meat, vegetables and seasoning, such as the Alsatian flammkuchen, German zwiibelkuchen, and French quiche. In 16th-century Naples, a galette flatbread was referred to as a pizza; it was known as a dish for poor people, particularly as street food, and was not considered a kitchen recipe until much later.[13] It was not until the Spanish brought the tomato from the Americas and developed the modern variation that Pizzas in their modern conception were invented.[14] It is said that the tomato reached the Kingdom of Naples and Sicily, at the time part of the Spanish Empire, through either Pedro Álvarez de Toledo in the 16th century or viceroy Manuel de Amat, who may have gifted some seeds to the Neapolitans in 1770 on behalf of the Viceroyalty of Peru.[15] In 1843, Alexandre Dumas described the diversity of pizza toppings.[16] An often recounted story holds that on June 11, 1889, to honour the queen consort of Italy, Margherita of Savoy, the Neapolitan pizza maker Raffaele Esposito created the "Pizza Margherita", a pizza garnished with tomatoes, mozzarella, and basil, to represent the national colours of Italy as on the Flag of Italy.[17][18][19] But the Pizza Margherita already existed: "The most popular and her seafaring husband when he returned from fishing trips in the Bay of Naples. The margherita is topped with modest amounts of tomato sauce, mozzarella, and fresh basil. It is widely attributed to baker Raffaele Esposito, who worked at the restaurant "Pietro... e basta cosa" ("Pietro... e basta cosa") established in 1880 and still in business as "Pizzeria Brandi". Though recent research casts doubt on this legend,[29] the tale holds that, in 1889, he baked three different pizzas for the visit of King Umberto I and Queen Margherita of Savoy. The Queen's favorite was a pizza evoking the colors of the Italian flag – green (basil leaves), white (mozzarella), and red (tomatoes).[30] According to the tale, this combination was named Pizza Margherita in her honor. Although those were the most preferred, there are many variations of pizzas today. "Associazione Verace Pizza Napoletana"[31] ("True Neapolitan Pizza Association"), which was founded in 1984, has set the very specific rules that must be followed for an authentic Neapolitan pizza. These include that the pizza must be baked in a wood-fired, domed oven; that the base must be hand-kneaded and must not be rolled with a pin or prepared by any mechanical means (i pizzaioli – the pizza makers – make the pizza by rolling it with their fingers) and that the pizza must not exceed 35 centimetres in diameter or be more than one-third of a centimetre thick at the centre. The association also selects pizzerias all around the world to produce and spread the verace pizza napoletana philosophy and method. There are many famous pizzerias in Naples where these traditional pizzas can be found, such as Da Michele, Port'Alba, Brandi, Di Matteo, Sorbillo, Trianon, and Umberto. Most of them are in the ancient historical center of Naples. These pizzerias follow even stricter standards than the specified rules by, for example, using only San Marzano tomatoes grown on the slopes of Mount Vesuvius and drizzling the olive oil and adding tomato topping in only a clockwise direction. The pizza bases in Naples are soft and pliable. In Rome, they prefer a thin and crispy base. Another popular form of pizza in Italy is "pizza al taglio", which is pizza baked in rectangular trays with a wide variety of toppings and sold by weight. In 1962, the "Hawaian" pizza, a pizza topped with pineapple and ham, was invented in Canada by restaurateur Sam Panopoulos at the Satellite Restaurant in Chatham, Ontario.[32] In December 2009, the pizza napoletana was granted Protected Designation of Origin (PDO) status by the European Union.[33] In 2012, the world's largest pizza was made in Rome and it was measured to be 1261.65 square meters in area.[34] In 2016, robotics company BeeHex, widely covered in the media, was building robots that 3D-printed pizza.[35] In December 2017, the pizza napoletana was inscribed on the UNESCO Intangible Cultural Heritage Lists.[36] Pizza in Canada Pizza-ghetti, a popular combination meal in Quebec. Canada's first pizzeria opened in 1948, Pizzeria Napoletana in Montreal.[37] The first pizza ovens started entering the country in the late 1950s.[38] It gained popularity throughout the 1960s, with many pizzerias and restaurants opening across the country. Pizza was mostly served in restaurants and small pizzerias. Most pizza restaurants across Canada also serve popular Italian cuisine in addition to pizza, such as pasta, salad, soups and sandwiches. Fast-food pizza chains also provide other site options for customers to choose from, in addition to ordering pizza, including chicken wings, fries and poutine, salad, and calzones. Pizza Pops are a Canadian calzone-type snack introduced in the 1960s. Pizza chains across Canada can be found in shopping centres, schools, and neighbourhood plazas, with the majority of these chains offering a sit-and-dine facility for customers. The most distinct pizza in Canada is the "Canadian" pizza. A "Canadian" pizza is usually prepared with tomato sauce, mozzarella cheese, pepperoni, mushrooms, and bacon. Many variations of this pizza exist, but the two standout ingredients that make this pizza distinctly Canadian are bacon and mushrooms. Pizzas in Canada are almost never served with "Canadian bacon", or "back bacon", as it is referred to in Canada. Rather, side bacon is the standard pork topping on pizza. In the province of Quebec Pizza-ghetti is a combination meal commonly found in fast food or family restaurants. It consists of a pizza, sliced in half, accompanied by a small portion of spaghetti with a tomato-based sauce. Although both pizza and spaghetti are considered staples of Italian cuisine, combining them in one dish is completely unknown in Italy. A popular variant involves using spaghetti as a pizza topping under the pizza's mozzarella cheese. Some of Canada's successful pizza brands include: Boston Pizza and Pizza Pizza. Boston Pizza, also known as BP's in Canada, and "Boston's – the Gourmet Pizza" in the United States and Mexico, is one of Canada's largest franchising restaurants.[39] The brand has opened over 325 locations across Canada and 50 locations in Mexico and the US.[39] The first Boston Pizza location was opened in Edmonton, Alberta, in 1964, and operated under the name "Boston Pizza & Spaghetti House", with locations still opening across the nation. Pizza Pizza, and its subsidiary chain Pizza 73 in Western Canada, are among Canada's largest domestic brands based in Ontario.[citation needed] To date, they have over 500 locations nationwide and fill more than 29 million orders annually.[40] With pizza gaining popularity across the nation, major American pizza chains such as Pizza Hut, Domino's Pizza and Little Caesars have expanded their locations in Canada, competing against the domestic Canadian brands. The major American pizza chains have brought their signature classic pizza recipes and toppings into their Canadian chains, offering their traditional classic pizzas to Canadian customers. However, the American chains have also created Canadian specialty pizzas that are available only in Canada. Pizza in the United States Main article: Pizza in the United States A pizza. In the background is a calzone Pizza with roast chicken Pizza first made its appearance in the United States with the arrival of Italian immigrants in the late 19th century.[41] According to a 2009 response published in a column on Serious Eats, the first printed reference to "pizza" served in the US is a 1904 article in The Boston Journal.[42] Giovanni and Gennaro Bruno came to America from Naples, Italy, in 1903 and introduced the Neapolitan pizza to Boston. Later, Vincent Bruno (Giovanni's son) went on to open the first pizzeria in Chicago.[43] Conflicting stories have the first pizzeria opening in 1905 when Gennaro Lombardi applied for a license in New York to make and sell pizza. One of the generally accepted first US businesses to sell pizza, Lombardi's, opened in 1897 as a grocery store at 53½ Spring Street, with tomato pies wrapped in paper and tied with a string sold at lunchtime to workers from the area's factories. In 1905, putative founder Gennaro Lombardi received a business license to operate a pizzeria restaurant and soon had a clientele that included Italian tenor Enrico Caruso. He later passed the business on to his son, George.[44] Pizza was brought to the Trenton area of New Jersey with Joe's Tomato Pie opening in 1910, followed soon by Papa's Tomato Pies in 1912. In 1936, De Lorenzo's Tomato Pies was opened. While Joe's Tomato Pies has closed, both Papa's and DeLorenzo's have been run by the same families since their openings and remain among the most popular pizzas in the area. Frank Pepe Pizzeria Napoletana in New Haven, Connecticut, was another early pizzeria that opened in 1925 (after the owner served pies from local carts and bakeries for 20–25 years) and is famous for its New Haven-style Clam Pie. Frank Pepe's nephew Sal Consiglio opened a competing store, Sally's Apizza, on the other end of the block, in 1938. Both establishments are still run by descendants of the original family. When Sal died, over 2,000 people attended his wake, and The New York Times ran a half-page memorial. The D'Amore family introduced pizza to Los Angeles in 1939. Before the 1940s, pizza consumption was limited mostly to Italian immigrants and their descendants. Following World War II, veterans returning from the Italian Campaign, who were introduced to Italy's native cuisine, proved a ready market for pizza in particular.[45] Topped by "veterans ranging from the lowliest private to Dwight D. Eisenhower".[46] By the 1960s, it was popular enough to be featured in an episode of Popeye the Sailor.[47] Pizza consumption has exploded in the U.S with the introduction of pizza chains such as Domino's, Pizza Hut, and Papa John's.[48][failed verification] Two entrepreneurs, Ike Sewell and Ric Riccardo, invented Chicago-style deep-dish pizza, in 1943. They opened their own restaurant on the corner of Wabash and Ohio, Pizzeria Uno.[49] Pizza chains sprang up with pizza's popularity rising. Leading early pizza chains were Shakey's Pizza, founded in 1954 in Sacramento, California; Pizza Hut, founded in 1958 in Wichita, Kansas; and Little Caesars, founded in 1959 in Garden City, Michigan.[citation needed] Later restaurant chains in the dine-in pizza market were Bertucci's, Happy Joe's, Monical's Pizza, California Pizza Kitchen, Godfather's Pizza, and Round Table Pizza,[50] as well as Domino's, Pizza Hut, Little Caesars and Papa John's. Pizzas from take and bake pizzerias, and chilled or frozen pizzas from supermarkets make pizza readily available nationwide. 13% of the US population consumes pizza on any given day.[51] See also Food portal History portal Food history Pizza in Canada Pizza in China References ↑Anderson, Burtan (1994). *Treasures of the Italian Table*. William Morrow and Company, p. 318. ISBN 978-0688115579. ↑ Helstosky, Carol (2008). *Pizza: A Global History*. London: Reaktion, pp. 21–22. 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