

### **What's In A Slice?**

Pizza! It's one of America's favorite foods...in fact, according to USDA's about 1 in 8 Americans eats pizza on any given day. Even more interesting? Americans eat more than 350 slices each second...which adds up to 100 acres of pizza a day! (One acre is equal to about the size of a football field). But did you know you can't have pizza with agriculture?

It's true, from the crust, to the sauce, cheese and toppings, pizza comes from ag!

1. Crust - is made from wheat, which is grown in 42 states in the United States.
2. Sauce - is made from tomatoes, which is the most popular vegetable in the U.S.
3. Cheese - is made from milk. While most cheese found on pizza come from cow milk, cheese can also be made from sheep and goat milk among others.
4. Toppings - sausage and bacon come from pigs, pepperoni can be made from pork (pigs) and/or beef (cows), and there are lots of different vegetable topping options!

Want to incorporate pizza into a lesson plan? Ag in the Classroom and Michigan State University both have great Pizza lesson plans!

Ag in the Classroom's Pizza Time

- <https://www.agclassroom.org/teacher/matrix/lessonplan.cfm?lpid=228>

Ag in the Classroom's The Little Red Hen Makes A Pizza (companion resource)

- <https://www.agclassroom.org/teacher/matrix/resources.cfm?rid=606>

Michigan State University's Farm to Pizza Lesson

- [https://www.canr.msu.edu/resources/farm\\_to\\_pizza\\_lesson\\_plan](https://www.canr.msu.edu/resources/farm_to_pizza_lesson_plan)

# What's in a Slice?



## Fun Facts About America's Favorite Comfort Food\*!

Did you know Americans eat about 23 lbs of pizza per person per year??  
That's 46 slices a person for a total of 3 billion pizzas!

Today's pizza got its start in sometime in the 1500 or 1600s when Spanish Conquistadors introduced Peruvian tomatoes to Italy.



*Pizza restaurants make up 17% of all restaurants in the U.S.*



The world's first pizzeria was opened in 1830 in Via Port'Alba, and America's first pizzeria opened in 1905 in New York's Little Italy neighborhood.

*Americans eat more than 350 slices of pizza each second, which adds up to 100 acres of pizza a day! (1 acre = 1 football field)*



Pepperoni is America's favorite pizza topping... others include mushrooms, cheese, sausage, green pepper and onion!



### Without agriculture, there is no pizza!

1. Crust - made from wheat, which is grown in 42 states in the US
2. Sauce - made from tomatoes, one tomato truck can hold 50,000 lbs of tomatoes, or about 300,000 tomatoes
3. Cheese - cheese is a dairy product made from milk. Most cheese used on pizza comes from cows, but some can be made from goat as well.
4. Toppings - pepperoni and sausage are made from pork and/or beef, and mushrooms, green peppers and onions are all vegetables!



*No matter how you slice it, pizza and ag are a great pair!*



[www.FarmCreditKnowledgeCenter.com](http://www.FarmCreditKnowledgeCenter.com)

Sources:  
\*Food Network - FN Dish  
Ag In the Classroom  
<http://craves.everybodyshops.com/national-pizza-day-a-slice-of-shared-italian-american-history/>  
USDA Food Surveys Research Group