

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

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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

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