The Origins of Pizza

Nobody really knows where pizza comes from. In fact, there are a lot of different stories about the origin of pizza, but the most common belief is that it was invented in Italy. Although a food historian located the first use of the word 'pizza' in the Italian town of Gaeta, the people of Naples have always claimed pizza to be their own dish. They say that the first modern pizza was created by a baker in Naples in 1889. The baker used mozzarella cheese, basil and tomatoes, all of which represented the national colours of the Italian flag. The baker made this pizza to honour King Umberto and Queen Margherita who were visiting Naples. The story goes that the Queen enjoyed this special pie a lot, and so the baker named his first pizza Margherita.

Looking at the stories behind the basic ingredients used in modern pizza, we can learn more things about the history of pizza. Flat bread is one of the ingredients. Ancient Greeks baked large, round and flat bread on which they put various items such as olives and spices. The idea of flat bread found its way to Italy. In the early 18th century, plain flat breads, called pizzas in Italy, were sold mostly in the streets. Those pizzas were delicious. However, as they had nothing on top, they were cheap to buy and they soon became a popular dish for the poor.

The second ingredient is cheese, which has been around for thousands of years. Travellers from Asia are believed to have brought the art of cheese making to Europe. In fact, cheese was made in many parts of the Roman Empire. Tomatoes, the third ingredient, came to Europe in the 1500s. In the beginning, the people of Europe thought they were poisonous. It was not until the 17th century that the poor people of Naples added tomatoes to their food and gave the world the first basic tomato sauce.

In the beginning of the 20th century, Italian immigrants brought pizza to America. One of those Italian immigrants opened the first pizzeria in New York, in 1905. _____, pizza has become one of the world's favourite foods. The basic design remains the same, but what goes on the top varies depending on someone's taste.

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1. What is **TRUE** according to the 1st paragraph?
   A. Pizza originated in the town of Gaeta.
   B. The exact origins of pizza are not clear.
   C. The word 'pizza' was invented by a food historian.
2. The ingredients the baker from Naples used to make a pizza
   A. were recommended by Queen Margherita.
   B. had the three colours of the Italian flag.
   C. were taken from an old Italian recipe.
3. According to the 2nd paragraph, ancient Greeks
   A. knew how to make modern-style pizza.
   B. used one of the basic ingredients of pizza.
   C. put cheese on top of baked bread.
4. In the early 18th century, the pizzas made in Italy
   A. were not considered very tasty.
   B. were flat breads covered with cheese.
   C. did not cost very much to buy.
5. According to the 3rd paragraph, the art of cheese making
   A. has only become popular in recent times.
   B. was not known during the Roman Empire.
   C. was introduced to Europe from Asia.
6. When tomatoes were first introduced to Europe, they
   A. immediately became a basic food for poor people.
   B. were thought to be dangerous by Europeans.
   C. were mainly used to make tomato sauce.
7. What is **FALSE** according to the 4th paragraph?
   A. Pizza toppings have not changed since 1905.
   B. Pizzas nowadays can be topped with a variety of items.
   C. Pizza is now an international food of great popularity.
8. Which of the following phrases can best fill the blank in the 4th paragraph?
   A. Since then
   B. In contrast
   C. Although

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