Tasty look into the everso-popular world of 'za

By Timothy Mullen

piz•za (pi:ts e)n. a large, round, flat, breadlike crust spread with tomatoes, cheese and sometimes other ingredients, e.g. shreds of meat, anchovies and herbs, and baked (Ital.)

Americans consume more than 1.5 billion pizzas at home, in schools and in more than 20,000 restaurants a year. This statistic breaks down to about seven pizzas to every man, woman and child in the United States

Although the beginning of pizza is unknown, many believe that the combination of tomato sauce and mozzarella cheese has long since been credited to the people of Italy. In Italy, pizza began as a dish of bread dough spread with tomatoes and cheese, and baked in a very hot oven. The end product was a beautiful thing to look at, extremely delicious to eat, and often accompanied by a glass of fine Italian wine. This is of course a far cry from the "pizza" we enjoy today.

The pizzeria, a southern Italian institution, which has now spread north, is a tavern where one may eat a quick and cheap meal, prepared before the eyes. The pizzeria tradition was eventually carried over to America in 1905, when Neopolitan Gennaro Lombardi opened the first American pizzeria in New York's Little Italy.

Since 1905, pizza has become one of America's favorite dishes. From the west coast to New York City, pizza is loved by all. Chicagoans claim that Gino's East is the "World's finest pizza" while Washington's Geppetto Pizza boasts, "You cannot count the pepperoni."

Many customers feel that pizza restaurants simply throw together ingrediants and call their concoction a pizza. Pizzeria owners and managers, however, take their job very seriously in producing a special product. The Food and Drug Administration and Department of Agriculture consider pizza "a breadbase meat food product with tomato sauce, cheese, meat and topping." Pizzerias must follow various laws and regulations for selling pizzas for a business. Each pound of flour in the crust must contain 2.9 milligrams of thiamine, 24 milligrams of niacin and at least 13 - but no more than 16 milligrams of iron. Tomato sauce must be of the "red or reddish" varieties and contain at least 24 percent "natural tomato soluble solids." Part-skim cheese must contain at least 30 percent but no more than 45 percent fat and come from pasteurized cow's milk. Lastly, only those olives that

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have been treated to remove bitterness, packed in salt solution and oxidized can be called black olives. Most people do not realize the work that goes into preparing a pizza as they gobble it up, enjoying every

Fine pizza is no exception in Bloomington-Normal. On Sunday nights at approximately 4:30, the Twin City pizzerias phone lines light up like Christmas trees, taking orders from ISU students starving for a taste of Italy. Whether thin, deep dish, stuffed or pan pizza, there are plenty of pizzerias to choose from.

For those who enjoy thin crust pizza, The Chicago Dough Company offers a delicious pizza with a generous amount of ingredients. The crust is very tasty, kind of like pizza bread. The thick tomato sauce includes chunk tomatoes and a lot of real cheese tops the pizza. Another fine thin crust pizza is from Domino's Pizza. Domino's guarantees 30-minute delivery of a light airy crust topped with extra 100 percent dairy cheese. Domino's is the all-American pizza and is very appetizing. Domino's also offers 10-inch doubles for the hungry crowd.

Pizza Bella, also specializing in fine thin crust pizza, is the "cheesiest" pizza in town. Pizzas are topped with a generous amount of cheese and other ingredients. The tomato sauce at Pizza Bella has just enough spice, making a fine thin crust pizza.

Scottos Pizza at College Hills Mall offers a true Italian pizza pie. Scottos is light on the sauce, yet loads up their pizza with plenty of other ingredients. Fresh Italian sausage, mushrooms and green peppers top the pizzas over a light crunchy crust. The pizza is quite spicey due to the fresh oregano that is sprinkled on top.

For a more hearty appetite, Micheleo's and Garcia's serve extravagent stuffed pizzas. Micheleo's offers a fine pizza with ll fixings. Spicey pepperoni, authentic Italian sausage and lots of cheese top a fine pizza. The bread crust is an inch think and holds the ingredients well. Garcia's Gutbuster, a stuffed pizza covered with cheese, sausage, green peppers, mushrooms and onions, is simply incredible. The Gutbuster is topped with a lot of tomato sauce and parmesan cheese. A knife is enclosed with the pizza when delivered because there is so much cheese, that after being cut, it melts back together again. "I think pizza is great; it's relatively cheap, quick and satisfying" commented Ian Barford, sophomore.

It is obvious that pizza is well loved by people of all ages. Whether enjoying a pizza in a restaurant, one delivered to your dorm or homemade in the kitchen, pizza has become an American tradition! Buono Appetito!

A special thanks to Carl, Ron, David, Mike, Frank, Diane and Paul, for their delicious samples of the best pizza in town!



IWU presents 'Strider'

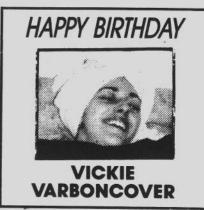
On the stage of McPherson Theatre, at Illinois Wesleyan University, a unique musical, entitled "Strider," is being performed tonight, Saturday and Dec. 5-7 at 8 p.m.

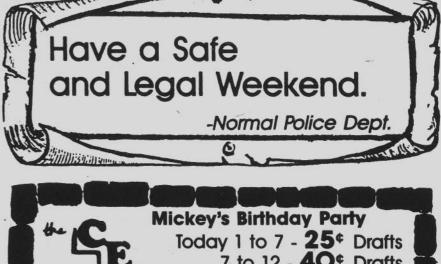
An ensemble of 18 actors gather together and before the eyes of the audience, they transform into horses. Their human shells are discarded. A herd is formed and Strider, a piebald horse, is shunned because of his differently spotted coat.

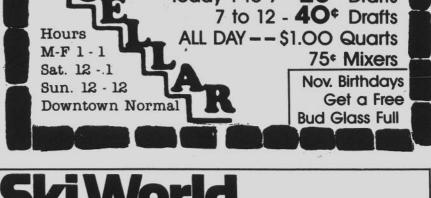
"Strider," originally a Russian musical, was adapted from the stories of Leo Tolstoy and centers around the main character's narration of his unexpected triumphs and his final undeserved despair. Through his own pride and the desire to possess, he realizes if one can "live long enough" he will find all of the precious joys and sorrows that make life complete.

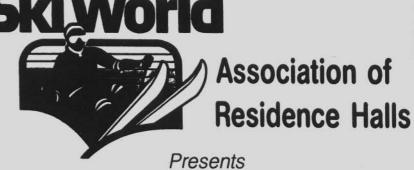
Tickets for ISU students can be purchased for \$1. ISU theater majors may receive complimentary tickets if the performance is not sold out. Student IDs are required and advance reservations can be made. Interested students can pick up tickets at the McPherson Theatre box office.











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