

Pizzeria

Grade Level: 3

Approximate Length of Activity: One-two class periods

Objective

Teachers

1. Familiarize the students with different counties in Michigan.
2. Introduce students to the commodities grown in Michigan in relation to pizza.

Students

1. Describe the origins of pizza.
2. Recognize that pizza is made from agricultural products.
3. Locate the state's counties and identify where Michigan agricultural products are grown.

Michigan Content Standards: (Social Studies) 3-G4.0.1; 3-G2.0.2

Background

Basic pizza probably began in prehistoric times when people cooked bread on flat stones. Then about 1000 years ago circles of baked dough covered with herbs and spices called “focaccia” became very popular in Naples, Italy. People ate them as snacks or appetizers. Leftovers were placed on these rounds. They were designed to be eaten without utensils. In the late 17th century, peasants in Naples, Italy became the first to place tomatoes on their focaccia.

Then in 1830 the world’s first pizzeria was opened in Italy. Pizza as we know it today didn’t come about until 1889 when Italian Queen Margherita Teresa Giovanni visited Naples. Don Raffaele Esposito owned a tavern called Pietro Il Pizzaiolo. He was asked to make a special dish to honor the Queen. Esposito created a unique pizza with tomatoes, mozzarella cheese and basil. Those red, white and green ingredients were the colors of the Italian flag. This dish was called Margherita Pizza. Pizza became an international sensation in the 20th century with different countries adding different toppings. In the 21st century, pizza remains a favorite.

According to Farm Bureau Farm Facts, “Each year, Americans consume nearly 3 billion pizzas. If you look at it another way, that means each person eats about 23 pounds of pizza every year. In fact, 350 slices of pizza are eaten every second.”

Agriculture is Michigan’s second largest industry. Each year it contributes more than \$63 billion to the state’s economy and gives one in six people-either directly or indirectly- a job. Michigan is second only to California in the diversity of its agricultural products. Because of its unique geography and varied climate, Michigan grows over 150 different agricultural products –including those used in pizza.

Pizza is basically a crust made of flour, eggs and oil. The crust is made from white wheat that some Michigan farmers grow. It is ground into flour and made into a dough mix . Some mixes are produced in Chelsea, Michigan at the Jiffy Milling Company. Tomato sauce and cheese are placed on top of the crust. Then comes the toppings-and there are many choices! Pepperoni is the most popular choice.

Pepperoni is a highly spiced sausage made from pork. Pork comes from hogs and in Michigan, Cass, Allegan and Branch are counties with the greatest total sales of pork production. (Michigan Agricultural Statistics 2002).

Pizza includes ample use of vegetables. Vegetables used fresh and those sent to processing plants include tomatoes for tomato sauce, onions and peppers. Most are grown in the southern half of Michigan's Lower Peninsula. The counties with the greatest total value of vegetable sales are St. Joseph, Van Buren and Branch. (Michigan Agricultural Statistics 2002).

Cheese made from milk from dairy cows is a delicious part of pizza. Sanilac, Clinton, and Huron counties have some of the greatest value of sales. (Michigan Agricultural Statistics 2002). Mozzarella cheese is made at factories in Remus, Michigan., and Allendale, Michigan.

Some people like hamburger on their pizza. Hamburger comes from beef cows raised in Michigan and many are in northern Michigan. Grab your map and find them.

So you want to grow or produce the ingredients needed for pizza?

Here are the great reasons to become a farmer!

- You love the land.
- You love to grow things or raise animals.
- You want to be independent and run your own business.
- You welcome the challenges of a complicated farm operation.
- You want to work outside with plants and animals.

Here are the challenges you might face as a farmer:

You have to care for the land. You have to fertilize, preserve and make it good for growing. You have to care for animals.

You have to decide which kinds of land can be used for which activities. Rolling land doesn't work for growing most crops but its good for grazing animals.

You have to decide where to farm and what to grow and raise.

- a. Do you want a herd of dairy cows?
- b. Do you want to grow soybeans?
- c. Are there fields you wish to alternate crops on?

Materials Needed

- Copies of "Michigan Commodity Map"
- Pizza to enjoy

Activity Outline

1. Read background aloud and pass out copies of “Michigan Commodity Map.”
2. Use the map (included) and background to indicate those counties with the greatest total sales of pork production, vegetable sales, greatest value of sales in milk and beef.
3. While talking about growing foods in Michigan that are used in pizza, ask why that might be a profitable idea?
4. Talk with students about the development of pizza. Have students talk about why it might have been a good idea to develop a food that could be eaten without utensils.

Discussion Questions

1. Name a top vegetable producing county. (St. Joseph, Van Buren, Branch)
2. Name a top pork producing county. (Cass, Allegan, Branch)
3. Name a top dairy producing county. (Sanilac, Clinton, Huron)
4. Name a top beef producing county. (Wexford)
5. Think of your favorite pizza and see how many ingredients could be grown in Michigan.

Related Activities

1. Let students create one “fantasy” pizza with ingredients they might like to have on a pizza.
2. Pizza is a product whose ingredients are grown on a farm. Discuss with your students that don’t want to be a farmer. Brainstorm on all the other jobs available that are connected with pizza. Some examples are packaging for pizza, advertising for pizza, delivery, making and operating a pizza restaurant. Or maybe you and your students just want to be loyal eaters of pizza!
3. The lesson “Wheat: From Field to Oven” located in the language arts section of this curriculum guide.
4. The lesson “Here, There and Everywhere” located in the social studies section of this curriculum guide.
5. The lesson “Many Roles of a Farmer” located in the social studies section of this curriculum guide.
6. The lesson “Michigan Food: From Farm to You” located in the social studies section of this curriculum guide.

Book Resources

1. “Angelina of Italy” by Lizzy Rockwell
2. “The King of Pizza” by Sylevester Sanzari

Acknowledgement: Adapted from “Pizza Lesson” contributed by the Michigan Department of Agriculture.

Michigan Commodity Map

