A look at pizza and students’ opinions on it

By the Thin Crust

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Regional Pizza Styles

- Hawaiian Pizza: Enjoyed by 48.6% of students
- St. Louis Style: Enjoyed by 48.6% of students
- New York Style: Enjoyed by 56.9% of students
- California Style: Enjoyed by 25.5% of students
- Neapolitan Style: Enjoyed by 44.9% of students
- Detroit Style: Enjoyed by 17.1% of students
- Deep-dish Style: Enjoyed by 48.6% of students

Hawaiian Pizza actually comes from Canada.

-created by Italian immigrants in the 1900s, Pepperoni Pizza is a beloved classic.

- BBQ Chicken Pizza first appeared on California Pizza Kitchen’s first menu.
- Allegedly invented in 1861, Margherita Pizza was named after Queen Margherita of Savoy.
- Seafood Pizza is known as Frutti di Mare in Italy.
- Mexican Pizza is also commonly known as Taco Pizza.

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Describe your ideal pizza

- Lillian Plumb (10): “I would like a pizza with parmesan cheese, green bell peppers, onions, tomatoes and a thick crust.”
- Franklyn Yang (11): “Pepperoni is a must have. I also like peppers, jalapeños, mushrooms [and] olives.”
- Armony Nichols (12): “Pepperoni with extra pepperoni and crushed up peppers because I like spicy foods.”

How many slices of pizza can you eat?

- 10 students

Vegetables on Pizza?

- Yes: 60.4%
- No: 39.6%

Favorite Pizza Toppings

- Pepperoni: 22.4%
- Cheese: 19.5%
- Other: 14.9%
- Olives: 7.1%
- Sausage: 20.3%
- Parmesan: 15.4%
- Pineapple: 5.8%
- Chicken: 4.6%
- Peppers: 4.6%
- Mushrooms: 4.1%

Bake it Yourself

1. The Dough
   - 1. Proof the yeast by adding together water, sugar and yeast.
   - 2. Stir in flour, olive oil and salt to form the dough.
   - 3. Knead the dough until smooth.
   - 4. Let the dough rise.
   - 5. Roll out the dough.

2. The Sauce
   - 1. Heat a pan and add olive oil and aromatics.
   - 2. Add crushed tomatoes and tomato paste and let simmer.

3. The Cheese
   - The most common type of cheese on pizza is Mozzarella. Parmesan, and Feta are also used.

4. Toppings
   - Add toppings to suit your taste.

5. Bake!
   - Bake in the oven at 450 - 470 degrees Fahrenheit.

Panorama surveyed 252 students Oct 22.
Sources: Delish, Tasting Table, Webrestaurant Store

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ILLUSTRATION BY EMILY LIU & OLIVIA CHEN