赖世雄高级美国英语Lesson4PDF转换可能丢失图片或格式，建议阅读原文
https：／／www．100test．com／kao＿ti2020／133／2021＿2022＿EE＿B5＿96＿E 4＿B8＿96＿E9＿9B＿84＿E9＿c96＿133300．htm Lesson 4Pizzas，Please
！O ne of the worldsmost popular foodsalong with the hamburger fried chicken，and milk shakesispizza．A lthough the origin of the first thre foodsiswell understood，that of pizzauntil recently ，anyway wasfor along time an international controversy．The word pizzahasalwaysbeen known to mean pie or cake，and isan Italian word．Thisfad alone might suggest pizzasorigins．H owever， someyearsago in New York City，aChinese restaurateur challenged the Italian ethnicity of pizzaby declaring that pizzawas originally aChinese food．But wasthen taken along with pastaby Marco Polo back to Italy．It seemed the question would never be solved．The case actually made itself into court（only in A merica ！ ）。Italian restaurateur challenged the Chinese businessmansview but when all the evidencewasin，the result wasannounced by a judge，asearly asthe Roman Empire，pizzawasbaked in ovens there and eaten．Chinese normally steam or fry their foods，not bake them．Bread and other baked goodsto which pizzabelongs were developed from Indiathrough Europe where they are still enjoyed today．Besides，cheese isan essential element of pizza ， and the Chinese traditionally did not produce cheese．Thecasewas closed，and pizzaspaternity hasnow been established．For pizza lovers，of course，their favorite food might have been invented in A rgentinaor Indonesia．W ho cares？Indeed，pizzahaschanged as
it hasspread around the globe, so that when ordering a pizza in Honolulu, New York, Paris, Istanbul, New Delhi, or Tokyo, you are sure to receive asightly different version in each city or country. Pizzaknown to Italiansand New Yorkers (W here pizzawasfirst introduced into the U nited Statesby the many Italian Americansliving there) isa round, thin crusted baked dish covered with tomato sauce and cheese. T o improve the taste , pieces of Italian sausagessuch aspepperoni and salami, and vegetableslikeonions, green peppersand olivesare added. Occasionally, anchovies, small, salty fish, are also used. H owever, A siansenjoy pizzawith corn, cucumbers, and other vegetables, not to mention assorted seafood. H awaiians, perhaps predictably, developed a pizza with a pineapple and ham topping. Today, nearly every country hasitsfavorite local variety of pizza. W orldwide, theremust bemorethan 1000 varieties of pizza. Some people are not so fond of pizza. They classify it asajunk food , along with greasy French fries, potato chips, and hamburgers. On the contrary, said defendersof pizza, it isindeed ahealthful food. Carefully chosen fresh ingredientscan ensure thequality of any food weeat, and pizzaisno exception. Othersprotest that pizzaistoo fattening to be eaten regularly. Not true, respond those enamored of pizzascharms. It all dependson the ingredientsand how well they are prepared. For example, the meatswhich are used astoppings on pizza are often first fried to remove excessfat. The cheesesused can be Oselected for their high protein but low milk fat. Sparse rather than generousaddition of spicessuch assalt ensure that pizza need
not be considered junk food．A well－made pizzanot only looks， smells，and tastesgreat，but it isawisechoice for everyone asa regular food source．Indeed，It seemsthe only disadvantage to pizzaisthat when Odropped，it causesamess！Children enjoy pizzabecause itsfun to eat and delicious．W orkersenjoy it because it isinexpensive and quick to order，too．Familiesenjoy the convenience of carrying home a whole meal from the many vendors of thisworld famousfood．With itsmany advantages，no one needsto resist the allure of one of the worldsmost popular foods． Come to think of it，letshave pizza for dinner tonight！100Test下载频道开通，各类考试题目直接下载。详细请访问 www．100test．com

