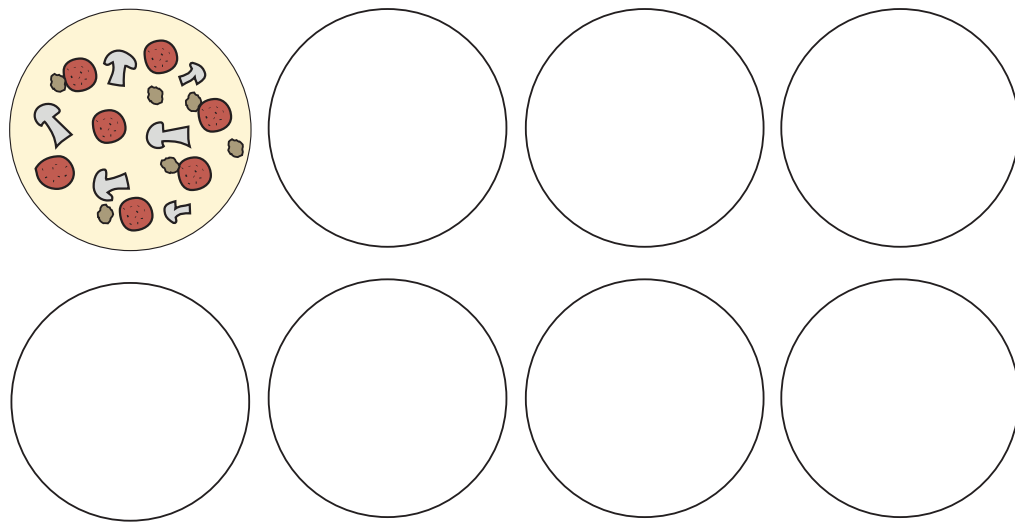


Pizza Probability

Pretend you are making pizzas and you have pepperoni, sausage, and mushrooms for toppings. How many different pizzas can you make with these toppings? (None of the pizzas can have the same toppings as any of the others.) Fill in the circles below until you run out of pizza topping combinations. The first one is done for you.



Pizza Puzzlers

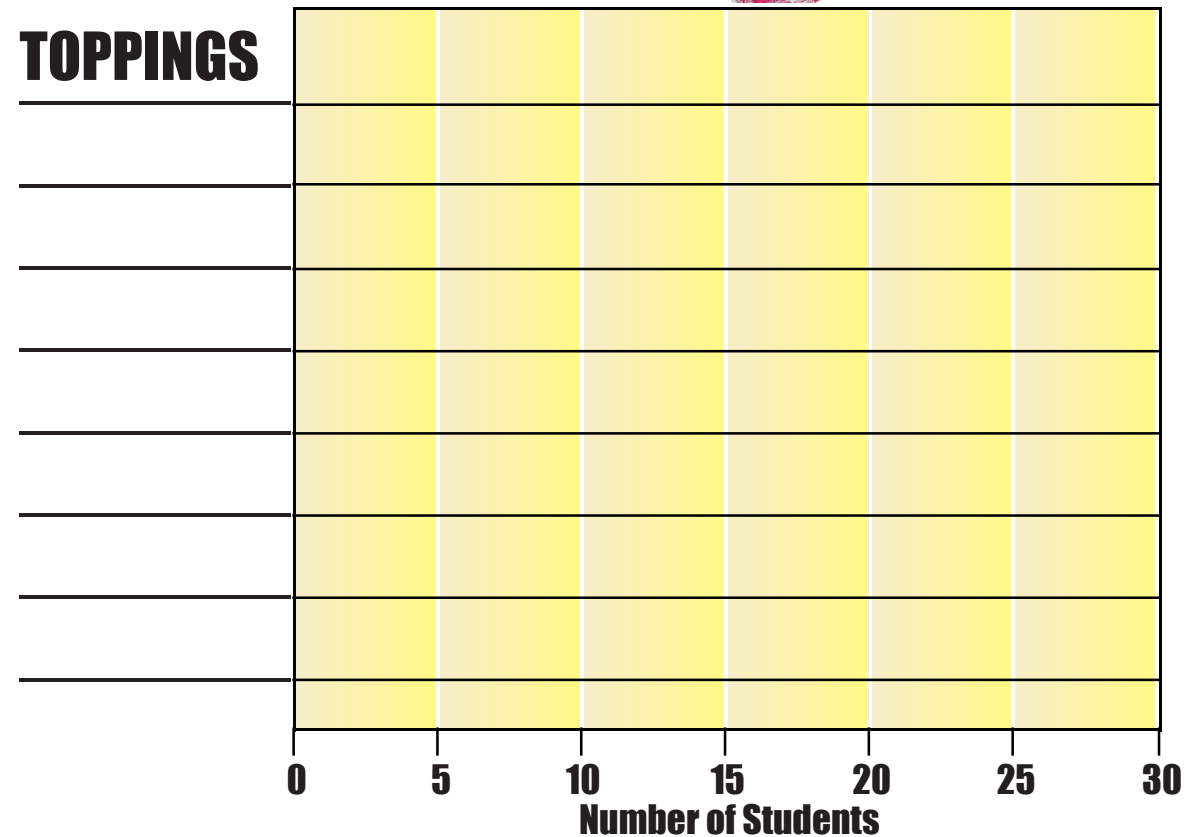
Pizza sales total more than \$20 billion dollars a year. What does your family spend on pizza in a week?

As a nation, we eat 100 acres of pizza per day (1 acre = a football field). That's 350 slices every second! If two slices equals a pound, how many pounds of pizza does your class eat each year?

Most Americans prefer pepperoni on their pizzas. Oddly, tuna is a popular toppings in Europe. Survey your class to see who prefers what topping. Use this graph to chart the results.



TOPPINGS



Surprising Slices

Each of us eats about 23 pounds of pizza a year. That's about 46 slices.

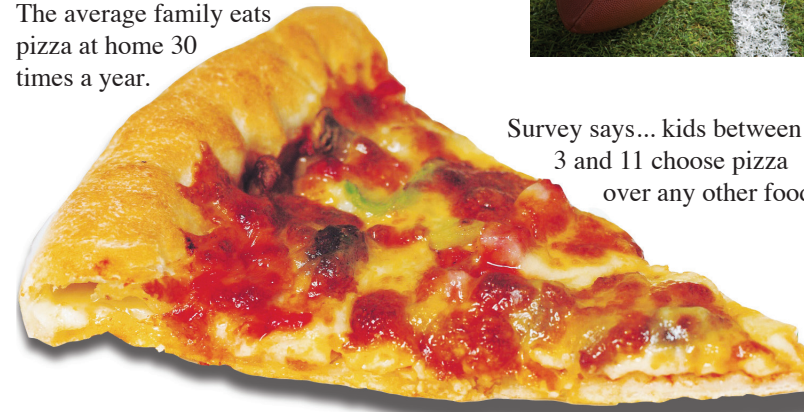


The average family eats
pizza at home 30
times a year.

We eat more pizza during Super Bowl Week than any other week of the year.

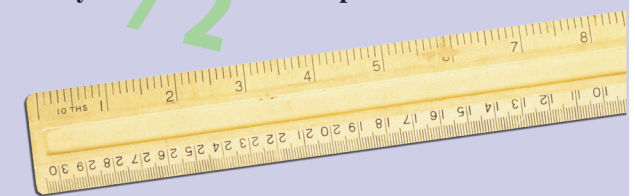


Survey says... kids between
3 and 11 choose pizza
over any other food.



Fabulous Fractions

1. Draw a round pizza crust.
2. Use a ruler to divide the pizza into two halves.
3. Next, divide the pizza into four fourths.
4. Finally, divide the pizza into eight eighths so each slice is one-eighth of the whole pizza.
5. How many pizzas would you need to give everyone in your class one slice of pizza? _____
6. How many pizzas would you need to give everyone in your class two slices of pizza?



Get a Rise Out of Yeast

When warm water is added to yeast, it activates enzymes in the dough that convert starch into sugar. Carbon dioxide gas is created and the gas bubbles cause the dough to rise. The gas bubbles remain trapped in the bread and give it a light, airy texture.

Try this experiment to see yeast in action:

1. Mix a teaspoon of sugar and a half teaspoon of yeast in a two-liter soda bottle. Add two or three inches of warm water and shake the mixture.
2. Stretch a balloon over the top of the bottle.

What happened? What might happen to the balloon in the next 30 minutes? Would the yeast work faster if you used hot water, cool water, or more sugar?



Connecting Children to Agriculture
For more resources visit Virginia AITC on the web at www.agintheclass.org



Tomatoes

Pizza sauce is made from tomatoes. Tomato plants take 75 to 85 days to produce ripe fruit. Virginia ranks third nationally in tomato production behind Florida and California. The seeds are usually started indoors and then transplanted outdoors after the seedlings are four to six weeks old. In gardens or greenhouses, the plants are supported with stakes to keep them from falling to the moist ground. When tomatoes are ripe, they are carefully packed into boxes and sent to grocery stores. Some tomatoes are sent to canneries where they are processed for sauces or ketchup. Special herbs such as oregano, dill, and garlic are added to tomatoes used in pizza sauce to give it a special taste.



Mushrooms

There are close to 2,500 types of mushrooms throughout the world. There are about 275 commercial mushroom growers in the United States. Mushrooms grow in cool, dark places. They lack chlorophyll, the green substance used by plants to make food, so they survive by soaking up nutrients from organic matter in the soil.



Pepperoni and Sausage

Pepperoni and sausage are meats made from hogs. Hogs are raised in southeast Virginia. The animals are fed a special blend of ground corn, soybeans, vitamins, and minerals. The hogs go to market in five to six months when they weigh 240-250 pounds. The meat from hogs is called pork. It is ground up and special seasonings are added to make sausage, salami, hot dogs, bacon, and pepperoni.



Crust

Pizza crust is made from semolina flour, which comes from hard red spring wheat or hard red winter wheat. The wheat is harvested and the grains ground into flour. Pizza dough is made from wheat flour, yeast, oil, sugar, salt, and water. Virginia grown wheat is used for animal feed, export grain, and ground into flour.



Peppers

There are many varieties of garden peppers, but the large-fruited sweet pepper is the favorite of most Americans and a popular pizza topping. Peppers grow on small bushy plants. They are usually eaten in their immature green stage, but they are also delicious after they have fully ripened and turned red or yellow. Peppers are grown on Virginia's Eastern Shore.



Onions

There are about 1,100 onion farms in the United States. Onions bulbs are raised either from seed or "sets." Onion bulbs grow underground and have long green tops. After they are picked and cleaned, they are either sold at grocery stores or sent to processing plants. At processing plants they are diced or processed to be put into foods such as spaghetti, barbecue sauce, and pizza. Each of us eats about 19 pounds of onions a year.



Cheese

Cheese is made from milk that comes from dairy cows. Rockingham, Virginia is the largest milk producing county in the state. Cheddar is the most popular cheese, followed by mozzarella, commonly used on pizza. We all have our favorite pizza toppings, but chances are everyone likes cheese!

