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Pennsylvania Pizza

A capacity crowd washes down trays of Revello's signature red and white pizzas with soda. "A typical Friday night," for this long-established Old Forge pizza cafe one patron notes. But this is a Tuesday afternoon, and Secret Service agents and state police troopers stand guard among the spectators outside. Just one week from her big wins in the 2008 Texas and Ohio primaries, Hillary Clinton is about to plant the first pole of her Pennsylvania campaign tent in familiar and fertile ground.

Even pizza connoisseurs, especially those whose first bite came from a New York or New Haven pie, can be forgiven for not knowing about Old Forge. This Pennsylvania borough of roughly 10,000, situated between Scranton and Wilkes-Barre, bills itself as the Pizza Capital of the World. Or more accurately, ten out of fifteen pizza shop owners trademarked the name in 2003, and then began promoting the moniker on billboards and through a (now defunct) Web site ("Old Forge").

What gives them the right? None of the literature on pizza gives even a passing mention to Old Forge, which prides itself on adherence to a unique variation of crust, sauce and cheese. Also unique is the high concentration of pizza shops for what is a relatively small town. This fact is backed by a 2005 report published in the food service industry weekly *Nation's Restaurant News* ranked the Scranton-Wilkes-Barre-Hazleton MSA, or metropolitan statistical area, as the top pizza market in the nation. With 5.31 pizza shops per 10,000 people, northeastern

Pennsylvania easily bests number two on the list, the Jersey Shore, a well-known pizza Mecca, and contains more than twice the national average of 2.20. Two other mid-size Pennsylvania cities—Johnstown and Altoona—also make the top ten.

The Old Forge tradition and these rankings beg the question of the development of the pizza business in Pennsylvania. To fully understand that story, of course, one must also explore the much broader circumstances of pizza's transition from Italian kitchen staple to American food icon and the role of the pizzeria in that cultural shift.

The Old World

Using the simplest definition—a flat base of dough baked with toppings—pizza is an ancient foodstuff. As with so much that defines Western civilization, the concept of baking this type of flatbread was probably passed from the Egyptians to the Greeks. The most renowned form of Greek flatbread—topped with cheese, honey, bay leaves and oil—was known as *plakuntos*. Plato may be referring to something like *plakuntos* in this passage from his *Republic*:

They will provide meal from their barley and flour from their wheat and kneading and cooking these [...they (the cakes) will also have relishes—salt...and of olives and cheese; and onions and greens...] they will serve noble cakes and loaves on some arrangement of reeds and clean leaves, and reclined on rustic beds strewn with bryony and myrtle, they will feast with their children, drinking of their wine there to, garlanded and singing hymns to the gods in pleasant fellowship...(Slomon 5)

The notion of adding toppings, or relishes, to bread spread to southern Italy, an area the Greeks occupied for over 600 years. Here, the Romans later referred to *plakuntos* as *placenta*.

The foodways of the Etruscans in northern and central Italy also informed the development of Italian pizza. They took a thick gruel, which also served as the basis for polenta and pasta, and baked it on stones beneath the ashes of a fire. These ashcakes were seasoned with oil and herbs and served with broth or meat. The Romans introduced this flatbread, or *focaccia*, throughout their Empire—including, of course, the rest of the Italian peninsula.

(Slomon 4)

The name *pizza* comes from the Latin *picea*, an adjective used to describe the black coating underneath the *placenta*, a result of the burning ashes. This term was popular in Naples and its environs. Besides the name, the Neapolitans also introduced an ingredient that made their pizzas direct descendants of the formula most familiar to us today—the tomato. What the Italians called the *pomodoro*, or golden apple (the earliest varieties were yellow), came from the New World by way of Spain in the 1500's. Originally thought to be poisonous because of its resemblance to the deadly nightshade, tomatoes were primarily considered an ornamental garden plant (Slomon 5).

Over the next two hundred years, attitudes and tastes shifted so that the tomato became an essential ingredient in Neapolitan cuisine, particularly as the main topping on pizza. In 1889 a *pizzaiolo*, or pizza cook, named Raffaele Esposito created several pizzas in honor of a visit by the King and Queen of Italy, Umberto and Margherita. The queen chose as her favorite a pie whose ingredients included all the colors of the Italian flag—red tomatoes, white mozzarella and green basil. This *pizza margherita* could be considered the forerunner of most American pies today.

The history of the pizzeria can also be traced back to Naples. Here, in the 1700's, street vendors peddled pizzas produced in bakeries. Ferdinand IV, king of Naples in the latter half of that century, is said to have built a pizza oven for his wife, Maria Carolina. In 1830 one pizza bakery—Antica Pizzeria Port'Alba—set up a dining area, staking a claim as the first pizza restaurant, one that is still in operation today (Levine 38).

America's First Pizzeria

Prior to 1870, Italians accounted for a small portion of the United States foreign-born population and were scattered across the states. During the final decades of the nineteenth

century, deforestation and unjust taxes made life even more difficult for the peasants of southern Italy and Sicily. An infestation of phylloxera devastated the region's vineyards from 1903 to 1908. These factors, among others, combined with the lure of jobs in American factories, brought a tidal wave of Italian immigrants to the nation's shores between 1880 and 1920. Many of them settled in the industrialized, urban areas of the northeastern and north-central states (Grifo et al. 2).

Many of these immigrants disembarked at Ellis Island, and New York City became home to a thriving Italian-American community. By the turn of the century, Italian bakers and grocers began opening their own establishments. Among them was Gennaro Lombardi, a teenager who first worked nights in a Brooklyn bakery and spent his days assisting a Manhattan grocer in exchange for room and board. Lombardi began baking extra loaves and pizzas at night to sell in the grocery store. As Evelyn Slomon, author of *The Pizza Book*, describes it:

The first pizzas Lombardi pre-baked at the bakery in Brooklyn were the thin Neapolitan kind. He would carefully wrap them in paper and cardboard and stack them up before tying them into a neat bundle. The next morning, they were displayed in a wooden showcase on the counter. There was no oven to reheat them, but there was an old pot belly stove that served as an adequate warming device. The pies were sold by the piece and not by the slice. The price depended on the pocketbook; 2 or 3 cents for a factory worker, while a penny might be all a local could afford (Levine 89).

Lombardi's venture proved successful at increasing the grocer's revenues, as factory workers purchased pizza for lunch and families lined up out the door on meatless Fridays.

To be sure, Lombardi was not the first to bring the traditional Neapolitan pizza to the United States. Nor was he likely even the first to sell it. He was, however, the first to realize the potential for an American pizzeria to stand on its own. When Lombardi was only 17, the aging grocer offered to sell the business and the building that housed it. In 1905, after struggling to maintain the grocery, Lombardi received the first mercantile license to sell pizza from the city of New York. With the addition of a coal-fired brick oven and a few tables and chairs, 53½ Spring Street came to house the first pizzeria in the United States.

Lombardi's success did not immediately alter the landscape of American dining. For many years, pizza—at least the type pioneered in Lombardi's coal-fired oven—primarily remained a New York delicacy. Several *pizzaiolos* hired and trained by Lombardi opened their own shops in the following decades, and he became “the sturdy tap root of a tree of family and acquaintances that would go on to define great New York pizza (Levine 65).”

The Golden Age

By the 1920's pizzerias began appearing elsewhere in what Ed Levine, author of *Pizza: A Slice of Heaven*, describes as the pizza belt, an area today that roughly corresponds with the megalopolis stretching from Washington, D.C. to Boston. As might be expected, among these second-generation pizza markets were cities with significant Italian populations: Boston, New Haven, Philadelphia and Trenton.

A handful of these shops can be traced directly to Lombardi's, but most opened independently and may have differed by serving some regional variation of the original formula (see Appendix A). Slomon refers to this period—roughly 1920 to the 1950's and before techniques of mass production took hold in the industry—as the Golden Age of the American pizzeria.

Many of these first pizzerias evolved from family-run bakeries in well-established Italian neighborhoods. There was no refrigeration, so dough was made fresh and used up each day. Pizzas were baked in coal- or wood-burning brick ovens. Some branched out from baking and began dishing other types of Italian cuisine, such as spaghetti, that were also relatively new to the American palette. *Pizzaiolos* worked hard, were well respected for their craft and often considered role models of the entrepreneurial spirit (Slomon 11).

This period marks the arrival of the pizzeria in Pennsylvania. In 1927 Salvatore and Chiarina Marra opened Marra's and began serving brick oven pizza in South Philadelphia,

which had become a thriving enclave of generations of Italian immigrants. This was the culmination of a half-century of steadily increasing numbers of Italians making a new life in the Commonwealth. These migrants were 80% male, 80% between the ages of 14 and 45 and 80% from southern Italy. At its peak in 1930, only New York state bested the size of Pennsylvania's foreign-born Italian population, surpassing the Poles and Germans to become the Commonwealth's largest immigrant group with a population of 225,979 (see Table 1). Decline after that was a result of changes in immigration law and an aging population (Italians 2-4).

Table 1. Pennsylvania's Italian population

Census	Foreign-born Italian Population
1870	784
1880	2794
1890	24,662
1900	66,655
1910	196,122
1920	222,764
1930	225,979

Many of these immigrants concentrated in Philadelphia and Pittsburgh, but large numbers were also scattered among the small towns and cities that constituted Pennsylvania's coal- and steel-producing regions. Bethlehem, Easton, Reading, Scranton, Steelton and Washington all had significant Italian enclaves. One Northampton County borough, Roseto, was incorporated in 1912 and settled almost exclusively by Italians who came from Roseto Valfortore, Italy to work in a nearby slate quarry.

Pennsylvania city directories from this period indicate a small number of pizza shops

outside of Philadelphia and Pittsburgh (see Appendix B). It appears that Scranton was home to no less than five Italian restaurants in 1939, although whether they served pizza is unclear. The 1946-47 volume for Scranton contains an ad touting pizza served at the Victory Grill. I am not certain whether this eatery is related to the well-known Victory Pig Barbeque, which today serves an Old Forge-style pizza in nearby Wyoming, Pa. and claims to have been doing so since 1942.

Of the twelve city directories studied, Hazleton appears to have the earliest establishments with pizzeria in their name—Home Delivery Pizzeria, Neapolitan Pizzeria and Tas-Tee Pizzeria—all listed in 1948 under the Bakers category. As we saw with Lombardi in New York, Italian bakeries are likely to have been the original purveyors of pizza in a given area, although they presumably offered carryout only.

Other pizzerias from this era worth noting include the Pottsville Pizzeria, first listed under Baked Goods in 1950, and two establishments near Carbondale, Kay's Pizza Shop and Jennie's Pizza Shop. The latter seem incongruous for having women's names in the title. Kay Molinaro, a second-generation Italian-American from Mayfield, Pa., opened her shop in 1950, serving spaghetti and pizza in her home. Within a few years, she decided to concentrate on pizza, which had become her most popular menu item. Now on its third owner and in a new location, Kay's is still operating today.

Old Forge-style pizza—different because of its rectangular shape with a slightly thicker, pan-seared crust and a unique blend of cheeses—is said to have its roots in this era. From a March 2008 [cnn.com](#) article:

Local legend has it that Old Forge pizza began 88 years ago with grandmother Ghigiarelli, whose family restaurant, Ghigiarelli's, still stands on Main Street. Mrs. Ghigiarelli lived below a gentlemen's club where the clients played cards. They asked her for something to eat. She grabbed a rectangular baking pan and baked a pizza on the old coal stove. The rest is history.

That anecdote would have Ghigiarelli's pizza predate even Marra's, which seems possible and

may help account for the region's prolific pizzeria expansion just three decades later.

Postwar Growth

In 1955, Hazleton's directory added a Pizzeria category and listed an additional five eateries. This book also contained an ad for the aforementioned Home Delivery Pizza, owned by Frank Petruzzi, stating, "The place that made pizza famous in Hazleton; Delivered to Your Home or on the Job in Heated Trucks." Scranton's 1956 directory lists seven new pizzerias under Restaurants. Nationwide, the number of parlors skyrocketed from 500 in 1934 to 20,000 in 1956. This explosive growth signals a new phase in the development of the pizza industry and marks the beginning of pizza's ascent to iconic status in American culture.

If you hadn't heard of pizza before 1950, it was all but impossible to ignore by 1960. A 1947 *New York Times* recipe column gave notice: "The pizza could be as popular a snack as the hamburger if Americans only knew about it." Just six years later, another *Times* article made that remark seem quaint: "The highly seasoned pizza with its tough crust and tomato topping is such a gastronomical craze that the open pie threatens the pre-eminence of the hot dog and hamburger." On television, Lucy tried her hand at tossing dough and Ralph hungrily eyed Norton's pizza after starting a new diet. On the radio, Dean Martin crooned, "That's Amoré!" while Italy served as the backdrop for escapist films like *Roman Holiday* and *Three Coins in the Fountain*. Etiquette authorities debated the use of utensils in partaking of a slice. Chef Boy-Ar-Dee pizza kits and Betty Crocker refrigerated pizza dough brought the excitement, if not the exact taste, of pizza into America's kitchens (Hanna).

Several major factors played into this phenomenon. Chief among them was the experience of American G.I.'s stationed in Italy during and immediately after World War II. Upon returning home, servicemen had shed some preconceptions of this previously foreign

culture, and indeed, many found reasons to appreciate certain aspects of the Italian lifestyle, particularly its cuisine. Intersecting this trend, the postwar baby boom produced a new class of American consumer—the teenager—for whom pizza presented a cheap meal easily shared among friends. Advertisements for State College’s first pizzeria, Home Delivery Pizza, in 1954 editions of the *Daily Collegian* touted “Ideal for Parties!”

As the popularity of and demand for pizza skyrocketed, independent operators—most Italian and Greek—began opening pizzerias all over the country. New equipment and cooking methods made these shops both more efficient and more homogenous than the first American pizzerias. Near the end of World War II, an Italian baker complained to Ira Nevin about his gas oven’s inability to reach the high temperatures needed to properly bake pizza. Nevin, whose father built ovens and who wrote his engineering school thesis on oven construction before designing B-29 engines, unveiled the first gas-fired Bakers Pride pizza oven in 1945. These cleaner, cheaper ovens—along with industrial-size mixers, refrigerators and new channels for wholesale food supply—set the stage for a complete alteration of the nation’s restaurant industry.

Pizza as Commodity

Johnstown appears to hold claim to Pennsylvania’s first pizza chain—the 1955-56 directory lists three locations for the locally owned Harry’s Pizza Shop. Within just fifteen years, another chain—this one from with roots in Wichita, Kansas—has set up not one, but two stores in Allentown. The arrival of these Pizza Huts in Pennsylvania serves as another benchmark for the Commonwealth’s pizzerias. Levine comments on this shift:

The pizza chains were all started by business people, as opposed to individuals interested in food. Go to the Web site of Little Caesar’s or Pizza Hut or Papa John’s. You’ll find heartwarming stories of young people who overcame their modest circumstances to achieve great wealth and build big, successful businesses. You won’t find the stories of passionate pizza makers determined to bring their fabulous pizza to every corner of the world (269).

In food industry lingo, fast-food chain establishments are known as Quick Service Restaurants (QSR), a term which emphasizes speed and efficiency over the actual food. The three tenets of the QSR industry are 1) standardize your product 2) control production costs and minimize waste and 3) minimize labor costs (Levine 269). Slomon argues that an emphasis on costs has led both independent and chain pizzerias to rely on low-quality ingredients sold through large pizza supply houses (11). That, in turn, has led to a sharp rise in mediocre pizzas that are a far cry from days of Lombardi.

Incidentally, organized crime has played a significant role in the pizza supply business almost since its inception. In the 1930's Al Capone forced neighborhood pizza parlors to purchase only his Wisconsin-produced mozzarella cheese. A 1980 report by the Pennsylvania Crime Commission laid out a 2-year investigation that revealed multiple instances of tax fraud, money laundering and theft in pizza shops in 54 Pennsylvania cities and towns. From January to October 1979, more than half of all the illegal immigrants in eastern and central Pennsylvania had been picked up in pizza shops. A rash of pizzeria arsons and the murder of a shop employee sparked this investigation. At roughly the same time, Rudy Giuliani was making a name for himself as a federal prosecutor for the national Pizza-Connection case, which uncovered more instances of fraud in heroin trade.

For all their success—Pizza Hut alone has nearly 350 locations in Pennsylvania—national chains did not spell the end of the independent pizzeria. This fact definitely says something about America's appetite for pizza, but it also underlines the communal nature of a food that invites sharing.

In Peter Reinhart's chronicle of his search for the perfect pizza, *American Pie*, he concludes that there are two kinds of perfect. In crossing the country and the Atlantic, Reinhart

settles on a pie from the Pizzeria Bianco in Phoenix, Arizona as being the best tasting, paradigmatically perfect pizza he has encountered. In spite of this, he cannot shake his preference for the pizza of his childhood:

I grew up on Mama's [in Bala Cynwyd, Pa.], even worked there briefly as a delivery boy, and found warm comfort in its stringy cheese and crisp, yet floppy crust whenever I'd been rejected for a date, lost a basketball game, or got together with high-school friends for a Saturday-night poker game. My family was equally hooked, and we often picked up a Mama's pizza for dinner when my mom wanted a break from cooking (1).

Reinhart realizes that Mama's pizza is contextually perfect. "It's the pizzeria where we have a special history, a memory that is woven together with the flavors, textures, and atmosphere of the place (83)." To understand the continued prevalence of pizzerias amongst us, we need only multiply that experience by the number of citizens. Such feelings toward a foodstuff are not unique to pizza, but perhaps more common because pizza is a communal food. It is possible that whoever organized Hillary Clinton's initial campaign stop in Pennsylvania understood this as well—that pizzerias, particularly in a place such as Old Forge, are spaces meant to be shared, not only with each other, but with our past selves as well.

Appendix A: Styles of American Pizza

Any attempt at a definitive list of American pizza styles is obviously somewhat objective. This particular list is adapted from one compiled by Adam Kuban, editor of the food Web site, Serious Eats, and first appeared as a post on the site's pizza blog, Slice.

<http://slice.serioouseats.com/archives/2008/01/a-list-of-regional-pizza-styles.html>

- **Neapolitan:** the original small, thin-crust pizza made in a wood-burning oven; topped with fresh sauce
- **New York–Neapolitan:** a larger, thinner, crisper variation pioneered by Lombardi; made in coal-fired oven; this style evolved into...
- **New York–Style:** the round, thin-crust stuff that most people in the U.S. think of as "pizza"; typically served with no more than two toppings
- **Sicilian-Style:** a rectangular pizza with a thick crust; cheese may or may not appear under the sauce
- **Grandma-Style (aka 'Nonna Pizza'):** essentially a thin-crust Sicilian with lightly seasoned sauce; originated on Long Island
- **New Haven–Style:** cooked in a coal oven, has a very crisp crust that is thin but still typically thicker than New York pizzas; marked by a characteristic oblong shape; often served on a sheet of waxed paper atop a plastic cafeteria tray
- **Grilled Pizza:** has a thin crust and is cooked quickly—directly on the grate of a grill; invented in Providence, Rhode Island
- **Bar Pizza:** usually very thin-crust; made in a gas oven; often topped with canned mushrooms, pepperoni and homemade sausage
- **Trenton Tomato Pies:** in the capital city of New Jersey, pizza is known as "tomato pie"; generally accepted explanation is that they are built as follows: dough, cheese, toppings and then sauce
- **Old Forge–Style:** a medium-thin Sicilian dough; the pan oiled with peanut oil, giving dough a fried consistency; cheese was 100% Wisconsin white cheddar; "red" comes with sauce, "white" is simply cheese between two crusts, like a sandwich
- **Detroit-Style:** a square pizza, with a thick deep-dish crust (sometimes twice baked); similar to Sicilian; sauce put on the pizza last; also known as 'Italian bakery style pizza'
- **Deep Dish:** cooked in a deep pan, with a thick, buttery crust and a chunky tomato sauce; lots of cheese, lots of toppings; eaten with a knife and fork; developed in Chicago as an

alternative to more traditional forms

- **Stuffed Pizza:** another Chicago specialty that is often confused with deep dish because of its similarity; assembled and cooked in a similar manner to deep dish, but it has a top layer of crust and is usually taller and more densely packed with toppings
- **Midwest-Style:** thinner crust than New York-style and crunchier, almost pastry-like; has a smooth, highly seasoned sauce; toppings are added under the cheese; cut into a grid of square pieces (party cut); variations found throughout the Midwest
- **Saint Louis-Style:** very thin, cracker-like crust is unleavened; topped with a special three-cheese blend (provolone, Swiss, white cheddar) called Provel that's used in place of mozzarella; usually done party cut
- **California-Style:** crust is more a vehicle for unique toppings and striking flavor combinations not typically found in Italian cuisine —say goat cheese or avocado or egg
- **New England Greek-Style:** thin crust with a firm, but not cracker-like, bottom, which is often oily enough to saturate the pizza box; sauce heavily spiced with oregano; thin layer of cheese, sometimes a blend of mozzarella and cheddar

Appendix B: Pizzerias in Pennsylvania city directories

This data was collected from the city directories available on microfilm at the Pennsylvania State Library in an attempt to locate the earliest pizzeria or Italian restaurant in a given city. The directory year(s) indicate the volume in which a restaurant was first listed under a given category.

Name	City	Address	Directory	Category
Anna Maria Restaurant	Allentown	1002 Union Blvd	1960-61	Restaurant
Original Rose Spaghetti House	Allentown	602 N Jordan St	1960-61	Restaurant
Palladino's Restaurant	Allentown	701 N Jordan St	1960-61	Restaurant
Gino's Pizzeria	Allentown	1207-09 Chew St	1962-63	Unknown
Dal Pezzo Rudolph	Allentown	901 N 4th St	1964-65	Pizza - Hot Dogs and Hoagies
De Vita's Tavern	Allentown	1008 Lehigh St	1964-65	Pizza - Hot Dogs and Hoagies
Pat's Spaghetti House	Allentown	20 N 6th St	1964-65	Pizza - Hot Dogs and Hoagies
Spinning Pizza	Allentown	1009 Hamilton St	1964-65	Pizza - Hot Dogs and Hoagies
The Paddock	Allentown	Main Blvd & Helen Ave	1964-65	Restaurant
Volpe's Bakery	Allentown		1966-67	Pizza Shells - Manuf. & Supplies
Hi-Fi Pizza Pie	Allentown	18 N 8th St	1968-67	Restaurant
Leon's Pizzeria	Allentown	519 N 7th St	1968-67	Restaurant
Original Gino's	Allentown	1500 Union Blvd	1970-71	Restaurant
Pizza Hut	Allentown	2302 Union Blvd	1970-71	Restaurant
Pizza Hut	Allentown	2407 Lehigh St	1970-71	Restaurant
Tony's Town Tavern	Allentown	1009 Hamilton St	1970-71	Restaurant
Iacovetti Restaurant	Altoona	1130 7th Ave	1955-57	Restaurant
Joe's Pizza Shop	Altoona	2412 Broad Ave	1955-57	Restaurant
Olivo's Restaurant & Lounge	Altoona	101 E 2nd Ave	1955-57	Restaurant
Romagnoli's Cafe	Altoona	807 14th St	1955-57	Restaurant
Italian Kitchen	Carbondale	33 8th Ave	1950	Restaurant
Kay's Pizza Shop	Carbondale	735 Wash Ave, Jermyn	1950	Restaurant
Jennie's Pizza Shop	Carbondale	17 1/2 Belmont St	1953	Restaurant
Zazzera's Luncheonette	Carbondale	48 N Church St	1953	Restaurant
Minnitti's Restaurant	Carbondale	7 Salem Ave	1955	Restaurant
Peltinato's Restaurant	Carbondale	82 Dundaff St	1957	Restaurant
Frances Pizzeria	Carbondale	43 S Main	1959	Restaurant

Anthony's Restaurant	Chester	106 E 6th St	1959	Restaurant
Di Meglio Bros	Chester	720 W Front	1959	Restaurant
Guiseppe Italian Restaurant	Chester	627 W 3rd St	1959	Restaurant
Marrone's Restaurant	Chester	423 W 3rd St	1959	Restaurant
Pinocchio's Pizzeria	Chester	101 E Baltimore Ave, Media	1959	Restaurant
Vesuvio Italian Restaurant	Chester	902 Keystone Rd	1959	Restaurant
Colonial Pizzeria & Spaghetti House	Easton	136 Spring Garden St	1960	Restaurant
Topp's Pizza	Easton	616 S 23rd St, Wilson	1960	Restaurant
Victory Spaghetti House	Easton	8 N 3rd St	1944-45	Restaurant
Don-Dick's Pizza & Snack Bar	Erie	1015 Paradise St	1959	Restaurant
Gino's Pizza House	Erie	817 W 26th St	1959	Restaurant
LaPizza	Erie	2515 Paradise St	1959	Restaurant
Mazza's Restaurant & Pizza Shop	Erie	2119 W 26th St	1959	Restaurant
Rico's White House Inn (Italian)	Erie	1945 W 26th St	1959	Restaurant
Serafini's Cafe (Italian)	Erie	1714 W 12th St	1959	Restaurant
Cumbo's Pizza Haven	Harrisburg	bsmt 394 S 2nd St, Steelton	1960	Restaurant
Joe's Pizzeria	Harrisburg	201 S 2nd St, Steelton	1960	Restaurant
Magaro's Pizzeria	Harrisburg	2547 N 6th St	1960	Restaurant
Genetti & Sons	Hazleton	20-30 N Laurel St	1942	Bakers
Home Delivery Pizzeria	Hazleton	34 W 9th St	1948	Bakers
Neapolitan Pizzeria	Hazleton	221 E Diamond St	1948	Bakers
Tas-Tee Pizzeria	Hazleton	721 r N Vine St	1948	Bakers
Alvine Pizzeria	Hazleton	670 Alter St	1955	Pizzerias
George's Hot Pitz	Hazleton	253-255 N Wye St	1955	Pizzerias
Heights Pizzeria	Hazleton	r 321 Carleton Ave	1955	Pizzerias
Martini's Pizzeria	Hazleton	323 W 9th St	1955	Pizzerias
Polumbo's Pizzeria	Hazleton	r 629 Hayes St	1955	Pizzerias
Vito Vincigerra	Hazleton	1084 N Sherman Ct	1937-38	Bakers
Tony's Pizza Shop	Johnstown	6 locations	1960	Restaurant
Harry's Pizza Shop	Johnstown	120 Chandler St	1955-56	Restaurant
Harry's Pizza Shop	Johnstown	452 Franklin St	1955-56	Restaurant
Harry's Pizza Shop	Johnstown	603 Broad St	1955-56	Restaurant
Jack's Pizza	Johnstown	315 4th Ave	1955-56	Restaurant
Pottsville Pizzeria	Pottsville	441 Prospect St	1950	Baked Goods
Mrs. Yolando Papparazo	Pottsville		1953	Unknown
Charlie's Pizza & Sub Shop	Pottsville	1714 W Market St	1961	Restaurant
Don's Pizza Parlor	Pottsville	529 N Centre St	1961	Restaurant

Pizza 'N Stuff	Pottsville	403 Fairview St	1961	Restaurant
Barrone Pizza Shop	Pottsville	18 W Union St, Sch Haven	1970	Restaurant
G&J Sub & Pizza Shop	Pottsville	627 Laurel St	1970	Restaurant
Haven Pizza & Sub Shop	Pottsville	25 Saint Peter St, Sch. Haven	1970	Restaurant
Pottsville Pizzeria	Pottsville	219 S Centre St, Mt. Carmel	1970	Restaurant
Richie's Pizza & Sub Shop	Pottsville	1588 W Market St	1970	Restaurant
Danny's Pizza & Sandwich Shop	Reading	127 N Front St	1959	Restaurant
King Pizza Co	Reading	920 Bryam St, Pen	1959	Whol Equip
Caputo Bros	Scranton	1118 Wyoming Ave	1939	Restaurant
Carmen Lettieri	Scranton		1939	Bakers
DeNunzio, Michl	Scranton	231 N 9th Ave	1939	Restaurant
Granito's	Scranton	528 Moosic St	1939	Restaurant
Italian Garden Restaurant	Scranton	103 Lackawanna Ave	1939	Restaurant
Preno's Italian Restaurant	Scranton	605-07 Lackawanna Ave	1939	Restaurant
DePalma Pizzeria	Scranton	1227 S Main Ave	1956	Restaurant
Fannie's Pizza Pie	Scranton	903 W Lackawanna Ave	1956	Restaurant
Green Ridge Pizza	Scranton	2109 Boulevard Ave	1956	Restaurant
Marciano's Pizza	Scranton	2521 N Main St	1956	Restaurant
Maria's Piza	Scranton	1016 Tripp St	1956	Restaurant
Savoy Pizza	Scranton	1702 Cedar Ave	1956	Restaurant
Turnabe's Pizza	Scranton	415 Alder St	1956	Restaurant
Villa Capri	Scranton	1041 Moosic St	1956	Restaurant
Naples Pizza	Scranton	1019 W Lackawanna Ave	1946-47	Restaurant
Victory Grill	Scranton	528 Mulberry St	1946-47	Restaurant
Rome Restaurant	Shamokin	539 N Market St	1948	Restaurant
Pizza Pit	Shamokin	231 N Pine St	1960	Restaurant

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