



WHO GREW MY PIZZA?



WHO'S EATING PIZZA?

TODAY, AMERICANS EAT 350 SLICES PER SECOND

That means we eat around 100 acres of pizza each day.

(An acre is the size of a football field)

That's a lot of pizza!



TOPPINGS AROUND THE WORLD

People love pizza worldwide. Some of their favorite toppings may surprise you.

- RUSSIA**
 - Sardines
 - Tuna
 - Mackerel
 - Onions
 - Salmon
- AUSTRALIA**
 - BBQ Sauce
 - Emu
 - Kangaroo
 - Crocodile
- FRANCE**
 - Sunny-side up eggs

WHEAT

WINTER WHEAT IS PLANTED IN THE FALL ABOUT 6-8 WEEKS BEFORE THE GROUND FREEZES. IT LIES DORMANT DURING THE WINTER AND BEGINS TO GROW IN THE SPRING.

SPRING WHEAT IS PLANTED AS SOON AS THE SOIL IS WORKABLE.

MOST WHEAT GROWS TO BE BETWEEN 2-4 FEET TALL. ONCE THE FIELD TURNS FROM GREEN TO GOLDEN IT IS READY TO HARVEST.

HARVEST IS IN THE SUMMER, JULY OR AUGUST.

FARMERS RECEIVE ABOUT **\$.04** PER LOAF OF BREAD WHEN SOLD IN STORES

1 ACRE CAN SUPPLY ONE FAMILY WITH BREAD FOR **10 YEARS**

BOX ELDER COUNTY PRODUCES THE MOST WHEAT IN UTAH

CHEESE

- THE FAVORITE CHEESE FOR PIZZA IS MOZZARELLA, BUT ANY KIND OF CHEESE CAN BE USED ON PIZZA.
- IT TAKES 10 POUNDS OF MILK TO MAKE ONE POUND OF CHEESE.
- ONE COW PRODUCES ENOUGH MILK IN A YEAR TO MAKE CHEESE FOR 1,800 PIZZAS!
- COWS MAKE MILK EVERY SINGLE DAY. MILK GOES TO THE PROCESSING PLANT EVERY SINGLE DAY. CHEESE IS MADE EVERY SINGLE DAY.
- THE AGING PROCESS FOR MOZZARELLA LASTS BETWEEN 2-4 WEEKS, THEN THE GLORIOUS CHEESE IS READY FOR YOUR DELICIOUS PIZZA!
- UTAH HAS ABOUT 100,000 DAIRY COWS THAT LIVE ON FAMILY FARMS.

VEGETABLES

FARMERS IN THE UNITED STATES PLANT CLOSE TO 125,000 ACRES OF ONIONS A YEAR. ONION BULBS ARE RAISED EITHER FROM SEED OR SMALL ONION BULBS CALLED "SETS". EACH PERSON EATS ABOUT 20 POUNDS OF ONIONS A YEAR!

PIZZA SAUCE IS MADE FROM TOMATOES. TOMATO PLANTS TAKE 75-85 DAYS TO PRODUCE RIPE FRUIT. WHEN TOMATOES ARE RIPE, THEY ARE CAREFULLY PACKED INTO BOXES AND SENT TO THE GROCERY STORES. SOME TOMATOES ARE SENT TO CANNERIES WHERE SPECIAL HERBS LIKE OREGANO, DILL, AND GARLIC ARE ADDED TO GIVE FLAVOR TO YOUR PIZZA SAUCE.

SWEET PEPPERS ARE THE FAVORITE OF MOST AMERICANS AND A POPULAR PIZZA TOPPING. THEY ARE USUALLY EATEN IN THEIR IMMATURE GREEN STAGE, BUT THEY ALSO TASTE GREAT AFTER THEY HAVE FULLY RIPENED AND TURNED RED OR YELLOW.

MUSHROOMS GROW IN COOL, DARK PLACES. THEY GROW DIFFERENTLY BECAUSE THEY LACK CHLOROPHYLL. MUSHROOMS LIVE BY SOAKING UP NUTRIENTS FROM ORGANIC MATTER IN THE SOIL.

PORK

FEMALE PIGS ARE CALLED GILTS. AFTER DELIVERING THEIR FIRST LITTER OF PIGS, GILTS ARE CALLED SOWS.

PIGS WEIGH 2-3 POUNDS AT BIRTH AND GROW TO A MARKET WEIGHT OF 280 POUNDS.

CIRCLE 4 FARMS IN MILFORD, UTAH RAISES 1.2 MILLION HOGS PER YEAR.

HIGH-QUALITY PROTEIN IS THE MAIN NUTRITIONAL COMPONENT OF PORK, MAKING IT USEFUL FOR MUSCLE GROWTH AND MAINTENANCE.

DID YOU KNOW?

BY-PRODUCTS FROM PIGS INCLUDE:

- INSULIN
- HEART VALVES
- GELATIN
- GLOVES
- FOOTBALLS
- ARTIST'S BRUSHES

DESPITE POPULAR BELIEF, "FARROWING CRATES", USED FOR SOWS AND PIGLETS AFTER THE SOW GIVES BIRTH ARE LARGE ENOUGH FOR A SOW TO STAND AND LAY DOWN. THE SOW DOES NOT STAY IN THE FARROWING CRATE HER WHOLE LIFE; ONLY UNTIL THE PIGLETS ARE NO LONGER AT RISK OF HER LAYING ON AND SUFFOCATING THEM, ABOUT 3 OR 4 WEEKS.

Who Grew My Pizza Posters