

News of Food

Pizza, a Pie Popular in Southern Italy, Is Offered Here for Home Consumption

By JANE HOLT

One of the most popular dishes in southern Italy, especially in the vicinity of Naples, is pizza—a pie made from a yeast dough and filled with any number of different centers, each one containing tomatoes. Cheese, mushrooms, anchovies, capers, onions and so on may be used. At 147 West Forty-eighth Street, a restaurant called Luigino's Pizzeria Alla Napoletana prepares authentic pizze, which may be ordered to take home. They are packed, piping hot, in special boxes for that purpose.

The dish is prepared in one corner of the restaurant, where customers may watch as each large round ball of dough is first pressed down to a thickness of about an inch and a width of perhaps six inches. Then, with the dexterity of a drum major wielding a baton, the baker picks one up and twirls it around, first in one hand and then in the other. As he spins it about, the circle of dough grows wider and wider and thinner and thinner. When it has reached the desired size—about a foot or more in diameter—it is put down on a flowered board to be topped with whatever filling is desired.

Yesterday when we watched the orders being made up, pizza with mozzarella proved most in demand, and Luigino Milone, proprietor of the establishment, told us that this is usually the case. Good sized pieces of mozzarella — Italian goats' milk cheese—are placed on the dough and over that is poured fresh tomato sauce. Then the top is sprinkled with the grated cheese and covered with olive oil. The pie is slid off the board into the huge oven, without benefit of pie tin.

After five to seven minutes of baking (the oven is kept at an extraordinarily high temperature) it is ready to serve, the whole operation having taken not more than ten or twelve minutes. Although pie tins do not figure in the procedure, the finished product has a full, rounded edge, which is achieved, we were told, by thinning out the center of the uncooked dough to a greater degree than the outsides. The latter rise, much as a biscuit would, in baking.

One of the variations on the pizza is calzone a la napoletana, the filling for which consists of a mixture of hot cheese, eggs, Italian ham and parsley. Unlike the other kinds, this is not an open pie, for the filling is placed only on one half of the circle of dough. The other half is folded over the filling so that the resulting pizza has the shape of a half moon. This requires fifteen to twenty minutes to bake.

The pizze are usually served with wine or beer and may be accompanied by a green salad, or, as is often the case at Luigino's, by an order of tripe. Orders to be taken out will keep hot for ten or fifteen minutes, and they may be reheated briefly in a moderate oven if the trip home takes longer than that. Prices range from 50 cents to \$2 depending on the type desired. Each one will make four portions, although many people can do away with a whole pie single-handed.

Reminder of Foreign Grapes

Before the war extra-fine grapes grown in hothouses in England and Belgium were imported for Americans with sybaritic tastes. One of the varieties was the

"white" (that is, green) muscat, and the fruit, always of good flavor, was known to attain four and a half inches in circumference, and the clusters as much as thirty pounds apiece.

Although such grapes are no longer obtainable, muscats modeled on the foreign pattern are to be found at Martin's, 1042 Madison Avenue, near Seventy-ninth Street. They come from the greenhouses of an up-State farm, where the owner, a customer of the shop, has been cultivating them as a hobby for several years. In girth they measure about two and a half inches, and individual bunches, which cannot be broken and must be sold intact, vary from one and a half to two and a half pounds. The cost is \$2.50 a pound, and when we murmured that that seemed a lot, we were told that the quality is excellent, comparing very well with that of the pre-war fruit.

THURSDAY'S PLAN

Breakfast

Prunes*
Ready-to-eat cereal with milk
Buns Jelly
Coffee Milk

Lunch

Crisp salt pork cubes in milk gravy on sauteed
slices of sweet potato* Carrot cole slaw
Cheese Crackers Pears
Milk or tea

Dinner

Corned beef* and vegetable (onion and snap
bean) casserole with mashed potato topping
Apple and cucumber salad
Chocolate bread pudding Cream
Tea

*Leftover.

(Amounts specified are for three persons, except at lunch, when the man of the house is assumed to be absent.)

APPLE AND CUCUMBER

SALAD

(T-T)**

2 cups very thinly sliced unpeeled red apples
1 cup chopped cucumber
1/2 teaspoon onion juice
French dressing
1/2 cup shredded celery
1/3 cup mayonnaise
Lettuce.

Marinate apples and cucumber with onion juice separately for fifteen minutes. Drain (save dressing for future use) and mix together with celery. Add mayonnaise to moisten and serve on lettuce. Serves five or six.

** (T-T)—TIMES-tested. This recipe has been tried in THE NEW YORK TIMES' kitchen.