

Guided Highlighted Reading Grade 4

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Passage Type: Social Studies

Passage Title, Author, Source, Date: The Pizza Slide by Shirley Keebler, Cricket, 2000

Background Knowledge (The teacher gives the overview prior to reading.)

Procedure: Students need two copies of the passage (or two different highlighters) for two readings.

- *Build the context for the reading by activating prior knowledge using the following:*
 - Anticipatory Set:** Think about pizza. What do you know about the origin of pizza? Do you think the pizza we eat today is the same as the original pizzas?
 - Vocabulary:** When you come to the vocabulary words in the highlighting process, give the definition, have students say the word five times (if time permits), and continue the highlighting process.
 - evolve: develop and change
 - peasant fare: food or drink for poor country person
 - emigrated: to leave one country to settle in another
- *Before having students begin highlighting, the teacher has students skim the text and review the questions quickly. The teacher reads the prompts s/he has prepared for each paragraph and has the students scan through the text, highlighting. The teacher reads as rapidly as students can follow. The purpose is to get students to push their eyes rapidly across the text to find the text to be highlighted.*
- **Optional:** *The teacher has students go back to the text with partners to determine the answers to prompts and vocabulary meaning from context or from their prior knowledge. Have students share their results. Use the definitions for your reference as students share their results.*
- *Students answer the questions at the end of each selection and check their answers. Students should be more successful with the questions after going through the highlighting process.*

Share some or all of this information before or after highlighting:

- **Summary:** This informative article relates the history of pizza and its evolution to the present time. The pizza slide describes what happens when all the toppings slide off the pizza and dangle against your chin when you bite into a slice. Pizza originated in a Greek colony of southern Italy as a round, flat bread with seasonings baked into it. Tomatoes (favored by peasants) were introduced when the fruit arrived from South America in 1520. Mozzarella cheese was added to make it special, along with basil leaves to replicate the Italian flag when baked for Queen Margherita in 1889. In 1905, pizza came to America with the emigration of Italians to New York. After WWII, soldiers returning home from Italy spread its popularity. Americanized pizzas included pan pizza, Chicago style (deep dish), New York style (traditional thin crust), and West Coast-style (light crust, and high quality toppings). Pizza is enjoyed world-wide.
- **How the text is written:** This **informational social studies** article is organized and written with a rather **casual tone**, yet it provides such historical accuracy as dates that bring credibility (1520, 1889, 1905, and 1943). The **author, source, and date of information** are identified. The **title** identifies the **topic** in a clever way. The humorous **lead** appeals to readers through a common experience. The author uses italics to indicate names: *Pizza Margherita, Chicago-style, New York-style, and West Coast-style*. The author **personifies** the growing popularity of pizza: "...the pizza trend moved across the country." The author comes **full circle** by returning to the title: "There may even be an answer to the troublesome pizza slide." (*Words in boldface refer to author's craft, structure, and perspective.*)

The goals for this activity are to prepare for reading a selection, to build silent reading fluency, to determine what is important in a paragraph, to make inferences, to determine the author's perspective, and to read with a larger context in mind.

The Pizza Slide *By Shirley Keebler*

- 1 If you've ever eaten pizza, chances are you've bitten into a slice and had all those wonderful toppings slide right off and dangle against your chin: the pizza slide. It makes you look foolish—but you might be amazed to hear that the ancients never had this problem. Why not? Because the first pizzas had no toppings at all.
- 2 The people who ate the ancestors of our pizza lived in a Greek colony in the southern part of Italy more than two thousand years ago. What they enjoyed was a round, flat bread with seasonings baked into it. Only slowly did this dish evolve into the juicy pizza that we now know and love.
- 3 The first major development came around 1520, when a new fruit arrived in Italy from South America—tomatoes. Most Europeans wouldn't eat them, but the poor people of Naples added them to their pizza dough.
- 4 Although tasty, the dish remained only peasant fare until 1889, when a Neapolitan named Raffaele Esposito baked a pizza for Italy's Queen Margherita. Wanting to make the dish extra special, he added something new—mozzarella cheese. Esposito's pizza crust was also topped with tomatoes and basil leaves to represent the three colors of the Italian flag, red, white, and green. The queen loved it, and this new creation was named after her, *Pizza Margherita*.
- 5 Pizza now had a royal name, but it was still a street food in Naples, consumed mostly by the common people. It was a simple meal, cheaply made and sold for breakfast, lunch, and dinner. As it became more popular, stalls were set up and customers could order pizza cooked the way they liked it. Bakers soon added tables and chairs so people could sit and talk while they ate. Gradually, these stalls became the pizza parlors that we know today.
- 6 But the pizzeria still had to cross the Atlantic. At the turn of the century, a great many Italians emigrated to the United States, and in 1905 one of them, Gennaro Lombardi, opened a bakery in New York City. Besides bread, he sold groceries and hot pizza—the first pizza in America.
- 7 Pizzerias soon opened all along the upper East Coast, but pizza still wasn't very popular—not until the 1940s and the end of World War II. Many American soldiers had fought in Italy during the war. There they'd found all kinds of wonderful foods. When the war ended, these men came home with a taste for pizza, and they helped spread its popularity.
- 8 As the pizza trend moved across the country, the dish became more American and less Italian. In 1943, the first pan pizza was cooked. It was popular in the Midwest and came to be known as *Chicago-style*. Built for the big American appetite, this deep-dish pizza is a thick pie loaded with toppings. *New York-style* pizza, with the traditional Neapolitan thin crust, remains popular on the East Coast. A third type, born in the Los Angeles area and called *West Coast-style*, has a light crust and high-quality toppings like sun-dried Italian tomatoes.
- 9 Pizza has become a food enjoyed around the world, eaten in restaurants and at home. It has adapted to suit many different needs and desires, and it will be fun to see what this famous dish will be like in the future. Who knows? There may even be an answer to the troublesome pizza slide.

Question Directions: Review these questions before doing the highlighting with your teacher. Answer the questions after highlighting.

1. What is “the pizza slide”?
 - A. when new toppings are put on pizza
 - B. a place where pizza is made
 - C. when toppings fall off the pizza
 - D. the name of a famous restaurant

2. Paragraph 2 says, “Only slowly did this dish evolve into the juicy pizza that we now know and love.” What does the word *evolve* mean?
 - A. change
 - B. cook
 - C. flatten
 - D. shape

3. How did the introduction of tomatoes around 1520 change pizza?
 - A. The price of pizza increased.
 - B. Fewer people ate pizza.
 - C. A new flavor was added to pizza.
 - D. Pizza became a royal dish.

4. Why was cheese first introduced as a pizza topping?
 - A. to make pizza more expensive
 - B. to make pizza more spicy
 - C. to make pizza more chewy
 - D. to make pizza more tasty

5. Based on the information in the selection, which statement about the earliest form of pizza is true?
 - A. The earliest pizza was like spicy, flat bread.
 - B. The earliest pizza had only tomato and cheese toppings.
 - C. The earliest pizza was very thick and used meat toppings.
 - D. The earliest pizza was like a cheese sandwich.

6. In paragraph 8, the selection says that pizza became “more American and less Italian.” What does that description mean?
 - A. More Americans than Italians ate pizza.
 - B. Pizza was changed to suit American tastes.
 - C. More Italians moved to the United States.
 - D. Pizza became popular throughout America.

7. Who first introduced pizza to the United States?
 - A. Greek people who lived in the South
 - B. an Italian who lived in New York
 - C. American soldiers after World War II
 - D. a chef who worked in Chicago

8. Based on the information in this selection, what does the author *probably* think will happen to pizza in the future?
 - A. She thinks people will continue to enjoy it although it may change.
 - B. She thinks chefs may make pizzas that are all the same.
 - C. She thinks people will begin to like the ancient, flat-bread style of pizza.
 - D. She thinks chefs may develop more pizzas that look like flags.

Answers:

The Pizza Slide 1 C
The Pizza Slide 2 A
The Pizza Slide 3 C
The Pizza Slide 4 D
The Pizza Slide 5 A
The Pizza Slide 6 B
The Pizza Slide 7 B
The Pizza Slide 8 A

Guided Highlighted Reading for content/summary (Close and Critical Reading Question 1)

With a highlighter pen, follow the prompts of the teacher and highlight what the prompts instruct you to highlight.

The teacher reads the following:

Paragraph #: Highlight what happens in the pizza slide. (“... topping slide right off and dangle against your chin. . . .”)

Paragraph #2: Highlight the description of the bread that was the ancestor of pizza. (“... a round, flat bread with seasonings baked into it.”)

Paragraph #3: Highlight the new fruit that poor people added to their pizza dough. (“tomatoes”)

Paragraph #4: Highlight what new item Esposito added to make the dish extra special for the queen. (“mozzarella cheese”)

Paragraph #5: Highlight why bakers added tables and chairs to their stalls. (“...so people could sit and talk while they ate.”)

Paragraph #6: Highlight the name of the Italian who sold the first pizza in America. (“Gennaro Lombardi”)

Paragraph #7: Highlight which men help spread the popularity of pizza. (“American soldiers”)

Paragraph #8: Highlight the description of Chicago-Style pizza. (“...this deep dish pizza is a thick pie loaded with toppings.”)

Paragraph #8: Highlight the pizza that is popular on the east coast. (“New York Style”)

Paragraph #9: Highlight where pizza is enjoyed. (“around the world”)

Guided Highlighted Reading for craft, structure and perspective (Close and Critical Reading Question 2)

With another copy of the passage or a different color highlighter pen, students highlight the following:

Title: Highlight the word in the title that is meant to be humorous. (“Slide”)

Paragraph #1: Highlight the sentence in the lead that appeals to readers by talking about a problem most readers have had. (“If you’ve ever eaten pizza, chances are you’ve bitten into a slice and had all those wonderful toppings slide right off and dangle against your chin: the pizza slide.”)

Paragraph #2: Highlight the word in the second line from the end that the author chose instead of *develop and change*. (“evolve”)

Paragraph #3: Highlight the date that the author uses to give believability to the article. (“1520”)

Paragraph #4: Highlight the words the author puts in italics to indicate a name/title. (“*Pizza Margherita*”)

Paragraph #4: Highlight the words the author chooses to use instead of *food or drink for poor country people*. (“peasant fare”)

Paragraph #6: Highlight the words the author chooses to use instead of “moved to another country.” (“emigrated”)

Paragraph #8: When an author gives human characteristics to things that are not human, it is called personification. Highlight the example of personification in lines one and two. (“...pizza trend moved across the country....”)

Paragraph #9: Highlight the sentence in which the author comes full circle by referring back to the title. (“There may even be an answer to the troublesome pizza slide.”)

Close and Critical Reading—Student Copy

What does the text say? (Briefly summarize the excerpt from “The Pizza Slide” at the literal level.)

How does it say it? In other words, how does the author develop the text to convey his/her purpose? (What are the genre, format, organization, features, etc.?)

What does the text mean? (What message/theme/concept is the author trying to get across?)

So what? (What does the message/theme/concept mean in your life and/or in the lives of others? Why is it worth sharing/telling? What significance does it have to your life and/or to the lives of others?)

Close and Critical Reading—Suggested Answers

What does the text say? (Briefly summarize “The Pizza Slide” at the literal level.)

This informative article relates the history of pizza and its evolution to the present time. The pizza slide describes what happens when all the toppings slide off the pizza and dangle against your chin when you bite into a slice. Pizza originated in a Greek colony of southern Italy as a round, flat bread with seasonings baked into it. Tomatoes (favored by peasants) were introduced when the fruit arrived from South America in 1520. Mozzarella cheese was added to make it special, along with basil leaves to replicate the Italian flag when baked for Queen Margherita in 1889. In 1905, pizza came to America with the emigration of Italians to New York. After WWII, soldiers returning home from Italy spread its popularity. Americanized pizzas included pan pizza, Chicago style (deep dish), New York style (traditional thin crust), and West Coast-style (light crust, and high quality toppings). Pizza is enjoyed world-wide.

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(Words in boldface refer to author’s craft, structure, and perspective.)

What does the text mean? (What message/theme/concept is the author trying to get across?)

The author’s point is that in order to survive over the years it is often necessary to evolve. The article details how pizza has evolved and changed over the years because of the influence of many people and groups of people. Pizza evolved from a piece of flat bread with no toppings to “...the juicy pizza that we now know and love.”

So what? (What does the message/theme/concept mean in your life and/or in the lives of others? Why is it worth sharing/telling? What significance does it have to your life and/or to the lives of others?)

Answers will vary.