

Oh, Margaret!

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Oh no, not **focaccia** again?" a Neapolitan man once complained to his wife about his lunch (focaccia is a traditional flat Italian bread).

First thing every morning, his wife would make a yeast dough out of flour, oil, and water and bake it on hot stones. Focaccia was filling, to be sure, but it was simple, with no frills. "Yes, it can get boring," the housewife thought. So she baked it again, this time with much thinner dough. She brushed it with garlic oil and decorated it with olives. And that's how **pizza** was invented. When that happened exactly, nobody knows, but it was around the late eighteenth century in **Naples**.

