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Title: The Pizza Bible - The World's Favorite Pizza Style from Neapolitan, Deep Dish; Wood Fired; Sicilian, Calzones and Focaccia, to New York, New Haven, Detroit and More Author: Tony Gemingnami Published: 10-28-14 Publisher: Ten Speed Press Pages: 320 Genre: Food & Wine Sub Genre: Baking; Pizza; Cooking; Italian ISBN: 978067746058 ASIN: B00JYWW490 Reviewer: DelAnne Reviewed For: NetGalley My Rating: 5 Stars. .

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