

The Food Hour Bonus

History and Random Facts

1. Referred to as an “abomination” by Minnesota Governor Lucius Hubbard, this common ingredient was once subject to heavy taxes and slander campaigns across the U.S. In some states, restaurants and hotels had to post signs saying that it was sold on the premises. Wisconsin took things one step further: until 1967, when these so-called “Oleo Wars” concluded, it was illegal to buy, sell, manufacture, or use the colored form of this substance in Wisconsin, prompting residents to smuggle it across the border from Illinois. What common ingredient was the source of so much trouble?

A: margarine/oleomargarine

2. What is the ‘corned’ in corned beef named for?

A: the salt used to make it was in small bits, called corns

3. Roman soldiers were paid in this, which gave rise to our modern word for salary.

A: salt

4. During the Thirty Years War in Germany, the Protestant town of Rothenburg ob der Tauber came under attack by Catholic troops. On a whim, the Catholic general, Tilly, promised to spare the town if one of its councilors could perform what task? (It was successfully accomplished by the former mayor, Nusch, and the city was spared.)

A: drink 3 1/4 L wine in one draught

5. There is some uncertainty as to what the food and drink of the Greek gods were made out of, but most accounts agree that they involved honey; some stories indicate that partaking of them would grant immortality. What were the food and drink of the gods called?

A: nectar and ambrosia

6. Often labeled as “soft” to distinguish it from a closely related ingredient, this substance is unique among non-liquid ingredients because it is measured packed, rather than sifted. What is it?

A: brown sugar

7. The popular Japanese dish “fugu,” made from pufferfish, can be deadly if not prepared properly. Interestingly, the tetrodotoxin which makes this dish dangerous is not produced by the fish itself but by what?

A: bacteria associated with the fish

Sure, you know that Italy is famous for its pasta and that ‘al dente’ means ‘to the tooth,’ but how well do you know what goes into these pasta sauces? Name the main ingredient(s).

8. aglio e olio: **oil, garlic (chilli)**

9. alla bolognese: **veal and pork (vegetables, lemon peel, nutmeg)**
10. alla carbonara: **bacon, eggs, (sheep's) cheese, (butter)**
11. alla pommarola: **tomato**
12. con le vongole: **clams**
13. all' amatriciana: **pig's cheek, lard, white wine, tomato, (chilli,) sheep's cheese**

14. You test a cake for doneness by inserting a toothpick into it. If the toothpick comes out clean, the cake is done. How do you test yeast breads for doneness?
A: rap on the top with a wooden spoon. If it sounds hollow, it's done.

15. We're familiar with harvesting our apples in fall, but not all fruits have the same growing season. What is the season for harvesting cocoa?
A: all year round

16. The only orchid to produce edible fruit provides us with what valuable flavoring?
A: vanilla

Food Network Personalities

17. Which cook once saw a recipe calling for one stick of butter and scrunched up her face, exclaiming, "it must be diet!"? (Hint: She doesn't address her boys by name, but rather calls both "son".)

Paula Deen

18. Which cook coined an abbreviation that was added to the Oxford American College Dictionary last year?

Rachel Ray

19. What was the abbreviation and what does it stand for?

EVOO, Extra Virgin Olive Oil

20. Who is the somewhat eccentric host of "Good Eats" who used his cooking skills to get dates in college?

Alton Brown

21. Which cook hosted the Today Show for a week in March 2007?

Giada de Laurentiis

22. Which chef grew up working at a Portuguese bakery in Fall River, Massachusetts?

Emeril Legasse

Cheese!



Match the cheese with the country of origin

- | | | |
|-----------------|-----------|--------------------|
| 23. Gouda | H. | Netherlands |
| 24. Fontina | G. | Italy |
| 25. Kefalotyri | L. | Greece |
| 26. Tilsit | D. | Germany |
| 27. Munster | C. | France |
| 28. Havarti | J. | Denmark |
| 29. Limburger | I. | Belgium |
| 30. Paneer | E. | India |
| 31. Jarlsberg | K. | Norway |
| 32. Manchego | B. | Spain |
| 33. Emmental | F. | Switzerland |
| 34. Liederkranz | A. | USA |

Dodd Dining Hall's International Week

Monday

Breakfast

35. The Dutch have many unusual and interesting things for breakfast, that are quite uncommon elsewhere. "Hagel" or "hagelslag" ("hail") is a traditional "addition" that is sprinkled on top of bread and butter. What is the most popular flavor of this specialty ?

Chocolate

Lunch

36. For lunch Dodd serves Beuschl, a dish made from pig liver, kidney, and heart cut in small pieces and cooked together. You move on to the spaghetti, asking yourself for the next few hours, “did the dining hall invent that or did it really come from a country?” What country is Beuschl from?

Austria

Dinner

37. The main dish for dinner is Baalut, a delicacy from the Philippines. It looks like an egg, so you put it on your tray. When you crack it open, why do you not eat it?

It is a sixteen-day-old incomplete chicken (or duck) fetus, complete with partially formed feathers, feet, eyeballs, and blood vessels showing through the translucent skin of the chick.

Tuesday

Breakfast

38. The dining hall still has leftovers from yesterday’s Dutch themed breakfast (big surprise). Luckily they still have my favorite breakfast item in the Netherlands: Rozenbotteljam. What is Rozenbotteljam made of?

Rose hips

Lunch

39. After cramming for your Econ 110 exam, you are looking forward to the French version of grilled cheese, Croque Monsieur, which has swiss cheese and ham. When you get to the front of the line, you see that they only have Croque Madame left. How is this different from Croque Monsieur?

It has an egg on top.

Dinner

40. Dodd is serving sushi (from Japan) for dinner today. Although it is much better than what they had yesterday, you still aren't a raw fish fan. Circle what you could eat out of their choices

Hamachi

Saba

Kappa

Sake

Tamago

Ikura

Wednesday

Breakfast

41. Which country features Laverbread, an edible seaweed, at the breakfast table?

Wales

Lunch

43. There is a jar of Vegemite next to the bread, so you decide to have some on toast. What is Vegemite made of?

Brewers yeast extract

Dinner

44. After dinner, you go up to the dessert trays and grab some lokum, a delicious treat which also aids in digestion after meals. What is the more common name for this food?

Turkish delight

Thursday

Breakfast

45. The juice machine isn't working, but there are cartons of czarne porzeczki, a juice from Poland. You decide to try some and it tastes a little bit like grape juice. What kind of juice is czarne porzeczki?

Black currant

Lunch

46. The juice machine is still not working, and now there is a drink from Madagascar called Ranonapango. What it is made from?

burnt rice and water

Dinner

47. It's a Thursday night, and as all Williams students know, the weekend begins on Thursday night. Tonight, there are special cocktails in addition to the Brazilian cuisine. What is the national cocktail of Brazil and what are its ingredients?

Caipirinha; lime, sugar and Cachaça

Friday

Breakfast

48. For lunch is the perfect Peruvian food for the typical Williams student: It's a cure for hangovers and an aphrodisiac! Name this miracle food made with fish, lime, onions and chili peppers.

Ceviche

Lunch

49. Now it is the Coca Cola machine that is broken. Luckily, Dining Services has provided what they consider two close substitutes: Zam Zam Cola and Parsi Cola. Where are these from?

Iran

Dinner



50. Let's skip dinner and go right to dessert- this Austrian specialty certainly looks large enough for a full meal, but you might find it less than filling. What is it called and what is it made out of?

Salzburger Nockerl, whipped egg whites

Food in Art

51. Sometimes asparagus is just asparagus... and sometimes it isn't. Some of the food in these two paintings has double meanings; list the foods and their double meanings.



A: asparagus: phallic shape, sexual symbol, was thought to be an aphrodisiac



A: onion flowers, leek plant in window, leek leaves: all onions, thought to be stimulants; mussels, eggs, also thought to be stimulants (shelled/broken ones usually indicate that a sexual act was performed). These plants were commonly kept in a brothel, telling us where this scene took place.