

Answers to the Food Bonus

I. Food in (Children's) Literature

1. Cookie
2. Muffin
3. Fudge
4. Pasta, from *Strega Nona*
5. Milk Carton, from *The Face on the Milk Carton*
6. Green Eggs and Ham
7. Chocolate bars, from *The Chocolate War*
8. Chicken soup with rice, based on the Maurice Sendak connection with *Where the Wild Things Are*
9. Meatballs, from *Cloudy with a Chance of Meatballs*
10. A peach, from *James and the Giant Peach*

II. Diets

1. Atkins
2. Mediterranean
3. Raw Foodist
4. Fruitarian
5. Zone diet

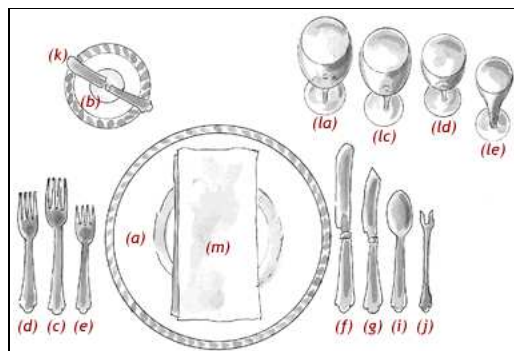
III. Candyland

Hershey's: Bar None, Tastations, Swoops, Kit Kat, Milk Duds, Bubble Yum, Rolo, Skor, Heath Bar, Creme Egg (US), 5th Avenue, Jolly Rancher, Payday

Mars: Milky Way, M&Ms, Snickers, Twix, Skittles, 3 Musketeers

IV. Kitchen Savvy

A. Formal Table Setting



1. (a) Service plate
2. (b) Butter plate
3. (c) Dinner fork
4. (d) Fish fork
5. (e) Salad fork
6. (f) Dinner knife
7. (g) Fish knife
8. (i) Soup Spoon
9. (j) Oyster fork
10. (k) Butter knife
11. (la) Water goblet
12. (lc) Red glass
13. (ld) White glass
14. (le) Sherry glass
15. (m) Napkin

B. Name that utensil! (Or at least tell us what its used for)

16. Garlic press
17. Basting brush
18. Double boiler
19. Egg slicer
20. Meat thermometer
21. Lemon zester
22. Bundt pan
23. Steak knife
24. Paring knife
25. Utility knife
26. Boning knife
27. Meat cleaver
28. Vegetable peeler

V. Iron Chefs

1. The seven iron chefs who appeared on the Japanese show were:
 - a. Iron Chef Chinese Chen Kenichi
 - b. Iron Chef French (I) Yutaka Ishinabe
 - c. Iron Chef French (II) Hiroyuki Sakai
 - d. Iron Chef Italian Masahiko Kobe
 - e. Iron Chef Japanese (I) Rokusaburo Michiba
 - f. Iron Chef Japanese (II) Koumei Nakamura
 - g. Iron Chef Japanese (III) Masaharu Morimoto
2. This occurred during a challenge between Iron Chef Chen Kenichi and French challenger Dominique Corby of the Tour d'Argent in episode #IC1C16, where the main theme was foie gras, and in episode #IC1C17 (overtime), where the theme was asparagus.
3. The five current American Iron Chefs are:
 - a. Mario Batali (Italian)
 - b. Bobby Flay (Southwestern)
 - c. Cat Cora (Greek and Aegean)
 - d. Masaharu Morimoto (Japanese)
 - e. Michael Symon (Mediterranean) (Next Iron Chef)
4. Krav Sakinim
5. Iron Chef USA

VI. Food to Go

1. Salmon Steak - 55
2. Southern Ham Steak - 85
3. Cajun Shrimp/Crayfish - 35
4. Dwight D. Eisenhower Pepper Steak - 55
5. Lamb-stuffed Eggplant 165-220
6. Eggs-on-cheese pie - 55
7. Turkey Breast (with potato and carrots) - 220
8. Skate Wing 55-85

VII. Chinese Food

1. Chopsticks: (413) 458-5750
2. Ingredients:
 1. Moo Goo Gai Pan = chicken, white button mushrooms, and vegetables, in a light chicken-broth-based sauce
 2. Kung Pao Chicken = chicken, peanuts, red bell peppers, sherry or rice wine, hoisin sauce, oyster sauce, and chili peppers
 3. Moo Shu Pork = pork, cabbage, scrambled eggs, carrots, day lily buds, wood ear mushrooms, scallions, and bean sprouts
 4. Cha Siu Bao = barbecued pork buns
 5. Shaomai = dumplings filled with pork, shrimp, and Chinese black mushrooms
 6. Dou Fu Fa = tofu pudding
3. The St. Paul sandwich is a type of sandwich found in Chinese American restaurants in St. Louis, Missouri. The sandwich consists of an egg foo young patty (made with bean sprouts and minced white onions) served with at least dill pickle slices and mayonnaise and sometimes lettuce and tomatoes between two slices of soft commercial white bread, such as Wonder Bread.
4. Chinese restaurant syndrome, also called monosodium glutamate symptom complex, is a collection of symptoms which may include headache, flushing, sweating, and a sensation of pressure in the mouth or face. It is commonly believed that monosodium glutamate (MSG) is the cause, but a short-term scientific study showed no link.
5. "Fragrant meat" means dog meat.
6. A "thousand year egg" is made by preserving duck, chicken or quail eggs in mixture of clay, ash, salt, lime, and rice straw for several weeks to several months, depending on the method of processing. After the process is completed, the yolk becomes a dark green, cream-like substance with a strong odor of sulfur and ammonia, while the white becomes a dark brown, transparent jelly with little flavor or taste.

VIII. Bartender

1. Black Russian
2. Fuzzy Navel
3. Grasshopper
4. Long Island Iced Tea
5. Manhattan
6. Irish Coffee
7. Margarita
8. Mud Slide
9. Sex on the Beach
10. Orgasm

IX. Alcoholism Around the World

- | | | |
|-------------|--------------------|----------------------------|
| 1. Mead | 11. Sake | 21. Bordeaux |
| 2. Akvavit | 12. Marsala | 22. Burgundy |
| 3. Rum | 13. Absinthe | 23. Cognac |
| 4. Kilju | 14. Gin | 24. Champagne |
| 5. Tepache | 15. Slivovitz | 25. Chianti |
| 6. Tequila | 16. Tokay | 26. Dry Stout |
| 7. Bourbon | 17. Pilsener lager | 27. Baijiu |
| 8. Sangria | 18. Porter | 28. Beer |
| 9. Pisco | 19. Sherry | 29. Soju |
| 10. Madeira | 20. Vermouth | 30. Sorghum or Millet beer |