



**Second  
Place  
Stars**



**Food & Drink**  
Hourly Bonus

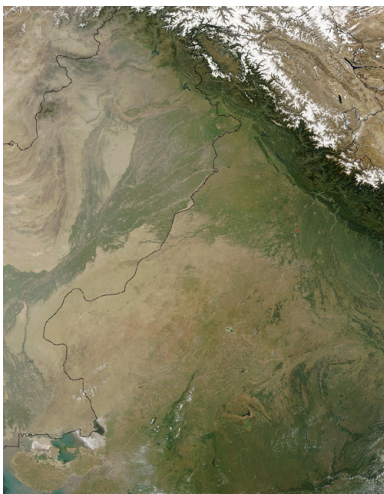
## *Part 1: Food Origins*

We'll give you the ancestral species of an edible plant or animal, when it was domesticated, a picture of its area of origin, and another picture as a hint. You tell us what it is.

1. Goosefoot  
3,000 to 4,000 years ago for human consumption



2. Aurochs  
9000 BCE



3. *Musa acuminata* and *Musa balbisiana*  
8,000 years ago



4. Bred from *Fragaria virginiana* and *Fragaria chiloensis*  
1750s



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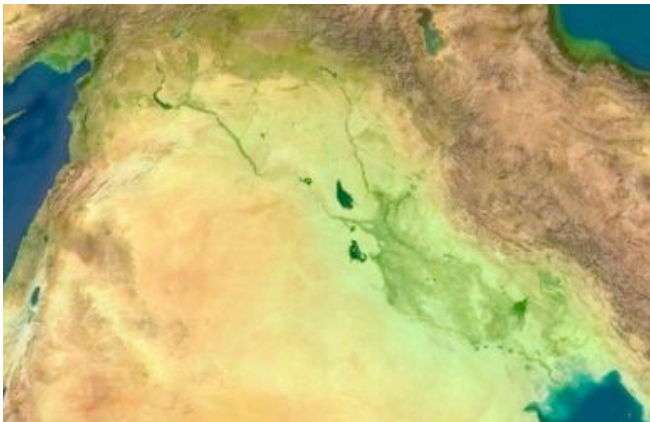


5. *Malus sieversii*

First evidence of domestication dates to 10th century BCE,  
but wild *Malus sieversii* eaten since earliest times



6. Mouflon  
9000 BCE



## ***Part 2: A Light Lunch***

Given the ingredients of these sandwiches, salads, and soups, name the dish.

### **Sandwiches**

7. Ham, cheese, and Béchamel sauce on bread
8. Steak, cheese, lettuce, tomato, garlic mayonnaise on fried plantains
9. Melted mozzarella, roast beef, tomato, pickled cucumber on a French bun
10. French fries and brown sauce on buttered white bread
11. Corned beef, sauerkraut, Swiss cheese, Russian dressing on rye
12. Ground beef, onion, and ketchup on a bun

### **Salads**

13. Lettuce, celery, walnuts, and apple with mayonnaise
14. Parsley, tomato, bulgur, scallion, and mint with olive oil and lemon juice
15. Mozzarella, tomato, and basil with olive oil
16. Romaine lettuce, crab meat, tomato, asparagus, cucumber, hard-boiled eggs and mayonnaise mixed with chili sauce, green onions, and green peppers
17. Whipped cream, yogurt, pineapple, mandarin oranges, maraschino cherries, coconut, and marshmallows
18. Celery in chicken stock with peppers, chilled in citrus marinade

## Soups

19. Tomato, garlic, bread, cucumber, bell pepper, vinegar, olive oil, salt
20. Okra, roux, filé powder, celery, meat
21. Scorpionfish, sea robin, conger, leek, onion, celery, and potatoes in spiced broth
22. Beaten eggs, scallions, and pepper in chicken broth
23. Rice noodles, lime, basil, bean sprouts, and mint leaves
24. Fish stock, blue crab meat, crab roe, and sherry

## *Part 3: A Much-Needed Drink*

We'll provide the recipes for these alcoholic concoctions; you tell us the drink's common name.

25. 3 cl butterscotch Schnapps  
1.5 cl Irish cream liqueur
26. 3 cl Irish whiskey  
3 cl Irish cream liqueur  
1 pint Guinness stout
27. 3 cl spiced rum  
3 cl amaretto  
3 cl Blue Curacao liqueur  
3 cl raspberry liqueur  
3 cl sweet and sour mix

28. 2.5 cl light rum  
2.5 cl creme de cacao, white  
2.5 cl creme de menthe, green
29. 3 cl vodka  
6 cl Midori Melon liqueur  
6 cl Mountain Dew
30. 3 cl vodka  
1.5 cl Jägermeister  
1.5 cl Goldschlager
31. 3 cl vodka  
3 cl Irish cream liqueur  
3 cl coffee liqueur  
3 cl cream
32. 3 cl Baileys Irish Cream  
3 cl amaretto  
3 cl creme de cacao, white  
1 splash grenadine syrup  
(Pour creme de cacao into a shot glass, layer amaretto then Baileys to get a three layer drink, add grenadine so it flows through lower layers, then serve.)
33. 3 cl vodka  
2.5 cl peach schnapps  
cranberry juice  
grapefruit juice

34. 4 cl gin  
3 cl lemon juice  
9 cl club soda  
1 orange slice  
1 tsp sugar, superfine
35. 1 oz Sloe gin  
1/2 oz Southern Comfort  
Fill orange juice  
Float Galliano  
Cherry



## ***Part 4: Matching***

Match the countries with their national dishes. (Many countries have multiple national dishes, so we chose just one. Also, many national dishes are not universally accepted in their own country. Good luck!)

36. Bandeja paisa	Australia
37. Bandera nacional	Austria
38. Bobotie	Bahamas
39. Bulgogi	Barbados
40. Ceviche	Belgium
41. Cou-cou and flying fish	Chad
42. Crack conch w/ peas and rice	Colombia
43. Doro wat	Costa Rica
44. Doubles	Denmark
45. Fondue	Dominican Republic
46. Gallo pinto	El Salvador
47. Goulash	Ethiopia
48. Hamburger	France
49. Lutefisk	Germany
50. Meat pie	Hungary
51. Pavlova	Iceland
52. Peanut and squash stew	Korea
53. Pelmeni	New Zealand
54. Pho	Norway
55. Pommes frites	Peru
56. Pot-au-feu	Russia
57. Pupusa	South Africa
58. Sauerbraten	Switzerland
59. Smorrebrod	Trinidad and Tobago
60. Sunday roast	United Kingdom
61. Wiener schnitzel	United States
62. Porramatur	Vietnam