

2024
“It’s Pasta Time!”
Pasta Trivia

North Dakota leads the nation in production of durum wheat and our producers play an integral part in putting pasta on the plates of consumers around the world! Join in the fun of celebrating National Pasta Month in October and Pasta Lovers’ Week in North Dakota October 20-26. By participating in this fun trivia we’ll find out how much your listeners know about durum production and the tasty pasta meals made from it!

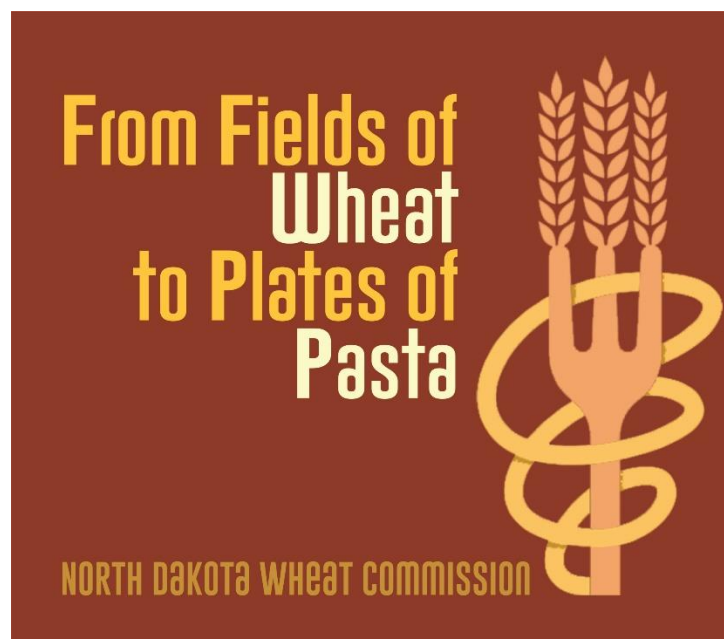
Your listeners can compete for fabulous prize packages including t-shirts, notebooks and totes provided by the **North Dakota Wheat Commission**, pasta serving spoons from the **U.S. Durum Growers Association**, pasta from **Dakota Growers Pasta Company** and **Philadelphia Macaroni**, and pizza/pasta cutters from the **North Dakota Mill**.

The following pages contain trivia questions to make your listeners aware of North Dakota durum production and the amazing pasta products it produces. Trivia questions are grouped into three categories:

Fields of Wheat – *Questions are focused on North Dakota durum production and the premium pasta made from our durum crop.*

Plates of Pasta – *test your knowledge of delicious pasta dishes, sauces and pasta shapes!*

Pasta Around the World – *Facts about pasta consumption, export markets and uses of pasta around the world.*



Compiled by the North Dakota Wheat Commission. Prizes sponsored by the North Dakota Wheat Commission, U.S. Durum Growers Association, Dakota Growers Pasta Company, Philadelphia Macaroni and the North Dakota Mill.

2024 Pasta Trivia Questions

Fields of Wheat

1. Which county in North Dakota is the largest durum producing county?
 - a. Cass
 - b. Foster
 - c. **Williams**
 - d. Renville
2. North Dakota's average yield for durum is...
 - a. 20 bushels/acre
 - b. **40 bushels/acre** - yields have increased over the years due to newer varieties and improved production practices.
 - c. 100 bushels/acre – we wish, but that is the yield for Desert Durum grown in AZ and CA under irrigation!
3. The North Dakota Mill, based in Grand Forks, ND has been in operation since what year?
 - a. **1922 – the mill processes mostly hard red spring wheat, but also has a significant durum milling operation.**
 - b. 1939
 - c. 1950
 - d. 1993
4. North Dakota is the largest durum producing state. Which state comes in second for durum production?
 - a. Minnesota
 - b. Washington
 - c. **Montana**
 - d. Arizona
5. In general, one bushel of durum weighs about how many pounds?
 - a. 25 pounds
 - b. 45 pounds
 - c. **60 pounds**
 - d. 100 pounds

6. One bushel of durum will produce enough semolina for how many boxes of pasta?
- a. 10
 - b. 36
 - c. 42 – that equates to 336 servings of pasta!
 - d. 68
7. Philadelphia Macaroni Company has a mill in this North Dakota city.
- a. Minot
 - b. Fargo
 - c. Carrington
 - d. Williston
8. Approximately what percentage of durum produced in our region is used domestically?
- a. 10%
 - b. 25%
 - c. 50%
 - d. 70%
9. Durum accounts for what percentage of total wheat production in the U.S.?
(note: there are six classes of wheat grown in the U.S. – hard red winter, soft red winter, hard red spring, hard white, soft white and durum)
- a. 3% - durum is the smallest class of wheat grown, but one of the highest quality
 - b. 18%
 - c. 25%
 - d. 42%

Plates of Pasta!

1. One of the mostly widely consumed pasta shapes in the U.S.?
 - a. Acini de pepe
 - b. Penne
 - c. **Spaghetti**
 - d. Orecchiette
2. As a country, the United States consumes how many pounds of pasta annually?
 - a. 100 million
 - b. 500 million
 - c. **6 billion – about 20 pounds per person per year.**
 - d. 15 billion
3. This popular pasta dish is made alternating layers of noodles, sauce and cheese.
 - a. Fettuccine Alfredo
 - b. Spaghetti Carbonara
 - c. Ravioli
 - d. **Lasagna**
4. A serving of pasta is how much?
 - a. ½ cup cooked pasta
 - b. **1 cup cooked pasta**
 - c. 1 pound of cooked pasta
5. The name of this sauce, made with tomatoes, garlic, crushed red pepper and basil, is commonly believed to have originated from Italian sea merchants:
 - a. Ragu
 - b. **Marinara - marinara was preferred on ships, possibly because its lack of meat made it easier to store on long journeys before refrigeration.**
 - c. Vodka sauce
 - d. Pesto
6. This type of pasta is shaped like spaghetti, but is hollow in the middle:
 - a. **Bucatini**
 - b. Manicotti
 - c. Fettuccine
 - d. Angel Hair
7. One of the smallest shapes of pasta, often used in soups and salads.
 - a. Penne
 - b. Bucattini

- c. **Acini de pepe**
 - d. Fusilli
8. This is a form of short cut pasta, shaped like a large grain of rice:
- a. Rotini
 - b. **Orzo**
 - c. Penne
 - d. Cavatappi
9. This is one of the rare pasta sauces that doesn't call for tomatoes or meat, and it doesn't need to be cooked either:
- a. **Pesto** - consists of pine nuts, basil, hard Italian cheese and garlic, all ground together in a coarse paste using extra virgin olive oil
 - b. Alfredo
 - c. Puttanesca
 - d. Marinara
10. This stuffed pasta is often filled with cheese, meat and herbs.
- a. Cavatappi
 - b. **Ravioli**
 - c. Lasagna
 - d. Ziti

Pasta Around the World

1. Which country is not in the top five for per capita pasta consumption?
 - a. Tunisia
 - b. Venezuela
 - c. Italy
 - d. United States** - we fall just out of the top five, behind Italy, Tunisia, Venezuela, Greece and Peru, at 20 pounds per capita
2. Pasta existed for thousands of years before tomato sauce was used. It wasn't until tomatoes were introduced to Europe in 1519 from what country?
 - a. Canada
 - b. Brazil
 - c. Mexico**
 - d. Japan
3. Which region of the world leads in pasta production?
 - a. North America
 - b. North Asia
 - c. Europe**
 - d. Central America
4. Which country was the largest importer of U.S. durum that past two years?
 - a. Canada
 - b. China
 - c. Italy
 - d. Algeria**
5. Cous cous, a popular dish made from durum semolina, is commonly consumed in what country?
 - a. China
 - b. Morocco**
 - c. Mexico
 - d. Italy
6. This country is the largest exporter of durum in the world:
 - a. Canada**
 - b. Italy
 - c. Mexico
 - d. Japan

7. There are approximately how many shapes of pasta around the world?
- a. 100
 - b. 275
 - c. **600 - and likely more if custom pasta shapes are included.**
 - d. 1000
8. In this country you can purchase a box of pasta at supermarkets that weighs a half a ton. Because it is too big to put in the shopping cart, delivery is included.
- a. U.S.
 - b. Italy
 - c. **Turkey**
 - d. China
9. Which country uses local ingredients such as chilies, and even cactus in their pasta dishes?
- a. Chile
 - b. **Mexico – traditional pasta dishes contain Aztec, Mayan and Spanish flavors including chilies and yes, even cactus!**
 - c. Morocco
 - d. Spain
10. Not surprisingly, pasta loving Italians have the highest per capita annual consumption of pasta at how many pounds?
- a. 10 pounds
 - b. 25 pounds
 - c. 42 pounds
 - d. **50 pounds**