

2019

“From Field to Fork”

Pasta Trivia

North Dakota is the largest producer of durum in the United States 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 21-27. By participating in this “Pasta Party,” we’ll find out how much your listeners know about durum production and the tasty pasta foods made from it!

Your listeners can compete for fabulous prize packages including a “From Field to Fork” t-shirt and tote provided by the **North Dakota Wheat Commission**, pasta serving spoons from the **U.S. Durum Growers Association** and pasta from **Dakota Growers Pasta Company** and **Philadelphia Macaroni**.

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:

North Dakota Durum and Pasta Production– *Questions are focused on North Dakota durum production and pasta production.*

Pasta Shapes and Dishes – *Learn about some of the 600-plus pasta shapes and delicious pasta dishes!*

Pasta Fun Facts – *Random fun facts about pasta.*



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

2019 Pasta Trivia Questions

North Dakota Durum and Pasta Production

1. The average durum yield in North Dakota is about 40 bushels per acre. Approximately how many boxes of pasta can be made from that one acre?
 - a. 100
 - b. 850
 - c. **1650** (one bushels makes about 42 boxes of pasta, so 40 bushels would make 1680 boxes.)
 - d. 5000
2. Which county in North Dakota produces the most durum?
 - a. Cass
 - b. Ward
 - c. Divide
 - d. **Williams** (the bulk of the durum production is grown in the northwest part of the state. Williams is the largest producer, followed by Divide. Very little durum is grown in the eastern part of the state.)
3. What two months does the bulk of the durum planting in North Dakota take place?
 - a. February/March
 - b. **April/May** (some years the planting does extend into June)
 - c. September/October
4. Philadelphia Macaroni, owner of Minot Milling, turned an old piano factory into a pasta making facility in the 1920's. One of their first big accounts was making what type of pasta?
 - a. Macaroni
 - b. Spaghetti
 - c. **Alphabet (Campbell's Soup requested them to make the alphabet shapes for their popular soup)**
5. True or false. Durum wheat is thought to have originated in present day Turkey, Syria, Iraq, and Iran.

True
6. When planting durum, producers aim for a certain amount of seeds per acre. About how many seeds per acre do producers plant for ideal yields?
 - a. 100,000
 - b. 500,000
 - c. **1.2 million** (that's a lot of seeds! In general the range is 1.0 to 1.5 million)
 - d. 5 million

7. What is the name of the durum variety that has the most acreage in North Dakota?
 - a. Divide (2nd most popular variety)
 - b. Carpio (4th most popular)
 - c. SY Ingmar (most popular spring wheat variety)
 - d. **Joppa** (a 2013 release from NDSU that is planted on about 30 percent of the durum acres in the state)

8. One bushel of durum will produce enough semolina for how many pounds of pasta?
 - a. 10
 - b. 36
 - c. **42**
 - d. 68

9. Which North Dakota city is home to Dakota Growers Pasta Company?
 - a. **Carrington**
 - b. Minot
 - c. Langdon
 - d. Fargo

10. North Dakota is the largest producer of durum wheat. Which state listed below also produces a large amount of durum?
 - a. Montana
 - b. California
 - c. Arizona
 - d. **All of the above** (these four states produce the majority of durum in the U.S., durum grown in CA and AZ is referred to as Desert Durum)

Pasta Shapes and Dishes

1. A rich sauce made of butter, Parmesan cheese, cream and pepper:
 - a. Carbonara (made of cream, eggs, Parmesan cheese, garlic and bacon)
 - b. Marinara (tomato based sauce)
 - c. Alfredo**
 - d. Pesto

2. In the U.S., the most popular pasta dish is:
 - a. Lasagna
 - b. Pasta salad
 - c. Spaghetti** (According to the American Pasta Report, 40 percent of respondents say spaghetti is their personal favorite, followed by lasagna (12%), macaroni and cheese (6%), fettuccine (6%), linguine (3%), elbows (3%), pasta salad (3%), and angel hair (2%).)
 - d. Macaroni and cheese

3. Also known as “Corkscrew” pasta, the tight spiral of this pasta shape locks-in the flavor, allowing the shape to pair with both simple and sophisticated sauces.
 - a. Cavatappi**
 - b. Fettuccine (ribbon-like pasta)
 - c. Orecchiette (shaped like “little ears”)
 - d. Tripolini (tiny bow shapes)

4. A form of tube shaped pasta of varying lengths and diameters:
 - a. Acini de pepe
 - b. Angel hair
 - c. Farfalle
 - d. Rigatoni**

5. This straw-like pasta is shaped like thick Spaghetti but is hollow in the center.
 - a. Bucatini**
 - b. Angel hair
 - c. Fettuccine
 - d. Fusilli

6. An Italian pasta dish made with egg, hard cheese, pancetta, and black pepper.
 - a. Carbonara**
 - b. Alfredo
 - c. Marinara
 - d. Florentine

7. Pasta is the national food of which country?
- a. U.S.
 - b. Brazil
 - c. **Italy** (the average person consumes 26 kilos of pasta in Italy each year, the highest in the world)
 - d. Algeria
8. Persian Macaroni – a popular style of pasta with a meat sauce, prepared with friend minced meat is a popular dish in which country?
- a. France
 - b. Turkey
 - c. **Iran**
 - d. Argentina
9. In this country it is common for pasta to be eaten with white bread.
- a. Canada
 - b. **Uruguay**
 - c. Brazil
 - d. Albania
10. A very small type of pasta that is shaped like tubes, which is the English translation of its name. Often used in soups.
- a. Fusilli
 - b. Gemelli
 - c. Gnochì
 - d. **Ditalini**

Pasta Fun Facts

1. If Italians ate their average yearly amount of pasta in spaghetti shape (long thin pasta), they would eat enough pasta to wind around the earth how many times?
 - a. 100
 - b. 5,000
 - c. **15,000** (Per capital annual pasta consumption in Italy is more than 50 pounds!)
 - d. 50,000
2. True or false: Pasta was traditionally eaten with the hands until it became popular to add sauce.
 - a. **True**
3. One of the most popular recipes during the 1970's and 1980's in Italy featured this typical Russian ingredient:
 - a. Olives
 - b. **Vodka** – Penne alla Vodka was the dish
 - c. Rye
 - d. Herring
4. The U.S. produces about ____ pounds of pasta each year, making it the second largest pasta producing nation in the world.
 - a. 1 million
 - b. 10 million
 - c. **4.5 billion**
 - d. 10 billion
5. 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
6. Which Latin American country was one of the first to develop a local pasta industry?
 - a. **Argentina** – in the late 1800's nearly one million European immigrants, primarily from Italy and Spain, came to Argentina, bringing their knowledge and love of pasta with them.
 - b. Venezuela
 - c. Colombia
 - d. Mexico
7. In what year did Ettore Boiardi launch the brand of canned pasta called Chef Boyardee?
 - a. **1928**
 - b. 1941
 - c. 1963
 - d. 1980

8. Which President is credited with bringing the first macaroni machine to America:
- a. George Washington
 - b. Abraham Lincoln
 - c. Thomas Jefferson (he brought back the machine in 1789 after serving as ambassador to France)**
 - d. Donald Trump
9. There are approximately how many shapes of pasta produced around the world?
- a. 150
 - b. 400
 - c. 600**
 - d. 1000
10. True or false: The first pasta factory in America was built in Brooklyn by a Frenchman who spread his spaghetti on the roof to dry in the sunshine.
- a. True**