

2022  
“It’s Pasta Time!”  
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 23-29. By participating in this fun trivia 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 t-shirts, notepads and totes 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 Production** – *Questions are focused on North Dakota durum production, after all, perfect pasta starts right here in North Dakota*

**Durum and Pasta Around the World**– *Discover who produces the most pasta, who eats the most and learn about unique pasta dishes.*

**Fun Pasta Facts** – *Featuring fun pasta facts.*



*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.*

## 2022 Pasta Trivia Questions

### North Dakota Durum and Pasta Production

1. Which county in North Dakota is the largest durum producing county?
  - a. Cass
  - b. Foster
  - c. **Williams**
  - d. Renville
  
2. Which of the below is a name of a durum variety grown in North Dakota named after a small town?
  - a. ND Joppa
  - b. ND Fargo
  - c. ND Riveland
  - d. **ND Grano – ND Joppa and ND Riveland are also names of durum varieties, but not named after towns.**
  
3. North Dakota is the largest durum producing state in the country and accounts for how much of total U.S. production?
  - a. 15%
  - b. 30%
  - c. **50%**
  - d. 90%
  
4. Which North Dakota city is home to a mill owned by Philadelphia Macaroni?
  - a. Fargo
  - b. Pembina
  - c. **Minot (Minot Milling is the name of the mill)**
  - d. Dickinson
  
5. What is the average yield of durum produced in North Dakota?
  - a. 20 bushels/acre
  - b. 30 bushels/acre
  - c. **40 bushels/acre**
  - d. 75 bushels/acre

6. One bushel of durum will produce enough semolina for how many pounds of pasta?
- 10
  - 36
  - 42 – that’s 42 boxes of pasta!**
  - 68
7. Which North Dakota city is home to Dakota Growers Pasta Company?
- Carrington**
  - Minot
  - Langdon
  - Williston
8. Popular durum variety that is named after a top producing durum county in North Dakota.
- Stark
  - Wells
  - Ward
  - Divide – variety developed by NDSU in 2005.**
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)*
- 3% - durum is the smallest class of wheat grown, but one of the highest quality**
  - 18%
  - 25%
  - 42%
10. The majority of durum varieties grown in the state are developed by one breeding program:
- Monsanto
  - Montana State University
  - North Dakota State University**
  - Kansas State University

### Durum and Pasta Around the World

1. The top export market for U.S. durum is:
- Mexico
  - China
  - Italy**
  - Belgium

2. Which region accounts for the largest percentage of world pasta production?
  - a. **Europe (accounts for 54% of world pasta production)**
  - b. North America (14%)
  - c. Central and South America (21%)
  - d. Australia (<1%)
  
3. This country has the second largest per capita pasta consumption in the world, behind Italy.
  - a. Belgium
  - b. Spain
  - c. Canada
  - d. **Tunisia**
  
4. Average U.S. per capita pasta consumption is:
  - a. 5 pounds
  - b. **20 pounds**
  - c. 50 pounds
  
5. Customers prefer semolina (ground durum) that has a bright \_\_\_\_\_ color.
  - a. White
  - b. **Yellow – the yellow color gives pasta and cous cous its preferred yellow color**
  - c. Green
  - d. Red
  
6. Which of the below countries is **NOT** in the top five in terms of per capita pasta consumption?
  - a. **U.S. (falls just out of the top five at sixth place)**
  - b. Venezuela
  - c. Tunisia
  - d. Greece
  
7. Which country is not a major durum producer?
  - a. Canada
  - b. U.S.
  - c. **China**
  - d. Mexico
  
8. The second largest durum importing region in the world, after Europe:
  - a. Latin America
  - b. **North Africa**
  - c. Southeast Asia
  - d. Antarctica

9. This was one of the first countries in Latin America to develop a pasta industry due to the largest amount of Italian and Spanish immigrants that came in the late 1800's.

**e. Argentina**

f. Mexico

g. Paraguay

h. Colombia

10. Which group was found to be making a noodle-like food as early as 3000 B.C.?

e. Italians

f. Mayans

**g. Chinese**

h. Russians

### Fun Pasta Facts

1. Pasta is made from two simple ingredients:

a. Bran and water

**b. Semolina and water**

c. Flour and water

d. Flour and salt

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. 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

4. Short, corkscrew shaped pasta often used in baked dishes.

a. Elbow

b. Fettuccine

c. Penne

**d. Rotini**

5. The first machines recorded to assist with pasta production were thought to be created around the year:
- 1650
  - 1800**
  - 1905
  - 1990
6. One of the thinnest shapes of long pasta.
- Angel Hair**
  - Fettuccine
  - Spaghetti
  - Tortellini
7. There are approximately how many shapes of pasta around the world?
- 100
  - 275
  - 600 - and likely more if custom pasta shapes are included.**
  - 1000
8. The most popular pasta dish in the U.S.
- Spaghetti**
  - Lasagna
  - Fettuccine Alfredo
  - Carbonara
9. The first version of spaghetti was thought to be created around the year:
- 1154**
  - 1500
  - 1662
  - 1905
10. True or False? When the Greeks founded Naples, they adopted a dish made by the natives, made up by barley-flour and water dried to the sun, which they called "macaria".
- True**