

2023
“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 22-28. 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 aprons, chip clips 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**.

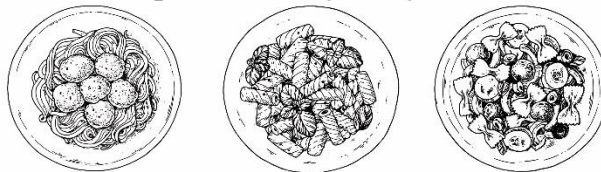
The following pages contain trivia questions to make your listeners aware of North Dakota durum production and the amazing pasta products it produces. Trivia questions are grouped into three categories:

North Dakota Durum and Pasta Production – *Questions are focused on North Dakota durum production and the premium pasta made from our durum crop.*

Do Yourself a Flavor! – *test your knowledge of delicious pasta dishes, sauces and pasta shapes!*

Fun Pasta Facts – *Featuring all interesting facts about pasta.*

Do yourself a flavor



It's National Pasta Month
NORTH DAKOTA WHEAT

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.

2023 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. 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. 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. 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?
- 10
 - 36
 - 42 – that equates to 336 servings 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. Which of the following states is not a major producer of durum?
- Montana
 - California
 - Minnesota – Montana is the second largest producer of durum and the Desert Durum region of CA and AZ produce much of the remaining durum in the US.**
 - Arizona

Do Yourself a Flavor!

1. One of the mostly widely consumed pasta shapes in the U.S.:
 - a. Acini de pepe
 - b. Penne
 - c. **Spaghetti**
 - d. Orecchiette

2. This pasta sauce is generally made from cream, parmesan and garlic:
 - a. **Alfredo**
 - b. Bolognese
 - c. Ragu
 - d. Carbonara

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. Pasta dish made with spaghetti seasoned with cured pork, black pepper, pecorino Romano and beaten eggs.
 - a. Bolognese
 - b. **Carbonara**
 - c. Ragu
 - d. Pesto

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 sauce refers to any sauce that is made by simmering meat over low heat for a long period of time.
 - a. **Ragu**
 - b. Marinara
 - c. Pesto
 - d. Arrabiatta

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 corkscrew pasta is often used in baked dishes:
 - a. Spaghetti
 - b. Rotini
 - c. Penne
 - d. Elbow macaroni

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

Fun Pasta Facts

1. Which year is considered the birth of pasta corporations?
 - a. 1990
 - b. 1975
 - c. 1853
 - d. 1500**
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 of the following countries is not in the top five for per capita pasta consumption?
 - a. Italy
 - b. Peru
 - c. Canada – Italy is the top consumer, Venezuela is 3rd and Peru is 5th!**
 - d. Venezuela
4. North Dakota farmers produce enough durum for approximately how many boxes of pasta?
 - a. 1 million
 - b. 300 million
 - c. 900 million
 - d. 1.5 billion**
5. The first machines recorded to assist with pasta production were thought to be created around the year:
 - a. 1650
 - b. 1800**
 - c. 1905
 - d. 1990
6. One of the thinnest shapes of long pasta.
 - a. Angel Hair**
 - b. Fettuccine
 - c. Spaghetti
 - d. 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. Which U.S. President is credited for bringing the first pasta machine to the U.S.?
- Thomas Jefferson**
 - George Washington
 - Abraham Lincoln
 - Franklin D. Roosevelt
10. Which U.S. city boasts the claim to fame for the first pasta factory located in the United States?
- Brooklyn, NY** – it was opened in 1848 by French immigrant Antoine Zerega. He managed the operation with just one horse to power the machinery, and he dried strands of pasta in the sun.
 - Bismarck, ND
 - Minneapolis, MN
 - Dallas, TX