

# 2017

## “Boil It, Pour It On and Win”

### 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 “Pasta Party,” we’ll find out how much your listeners know about the pasta in their pantry!

Your listeners can compete for fabulous prize packages including a “Imagine the Pastabilities!” 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 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 and pasta production.*

**Pasta Shapes and Sauces** – *Who knew there were so many “pastabilities” with pasta? Can you guess how many shapes of pasta there are or identify different sauce choices?*

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



## 2017 Pasta Trivia Questions

### Durum

1. On average, North Dakota producers grow approximately what percentage of the nation's durum production?
  - a. 20%
  - b. 60%**
  - c. 90%
  - d. 45%
2. Which county in North Dakota grows 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. Which of the following is the name of a top durum variety grown in the state?
  - a. Joppa (in 2017 this variety was grown on about 18% of the total durum acres)**
  - b. Glenn (Glenn is a spring wheat variety)
  - c. Elias (Dr. Elias is the durum breeder at NDSU)
  - d. Golden Pasta (pasta is golden, but this isn't a variety name!)
4. On average, North Dakota growers produce about 37 million bushels of durum, how many servings of spaghetti does this produce?
  - a. One million
  - b. 500 million
  - c. 2 billion
  - d. 12 billion (one bushel of durum makes approximately 42 pounds of pasta and one pound of pasta equates to 8 servings. So 37 million bushels x 42 pounds = 1.5 billion pounds. 1.5 billion pounds x 8 servings = 12 billion servings.)**
5. North Dakota and Montana produce the majority of the nation's durum, but what two other states are fairly large producers?
  - a. Kansas and Oklahoma
  - b. Arizona and California (durum grown in these states is called Desert Durum. It is produced under irrigation and is generally contracted before it is planted).**
  - c. New York and Maryland
  - d. Colorado and Wyoming

6. The U.S. exports about one-third of its durum production each year. On average, which country is the top importer of U.S. durum?
- Venezuela (not the top market, but is historically a top five market)
  - Russia
  - Italy (average imports are 12-13 million bushels)**
  - Algeria (typically the number two market, but has been the top market in certain years – average imports are about 5 million bushels)
7. Which durum quality traits are important to produce good quality pasta?
- Yellow endosperm (vitreousness)
  - Gluten strength
  - Strong protein
  - All of the above**
8. When durum kernels are milled, the resulting product is called \_\_\_\_\_, and is mixed with water to produce pasta.
- Flour
  - Semolina**
  - Powder
  - Cous cous
9. Which North Dakota city is home to Dakota Growers Pasta Company?
- Carrington**
  - Minot
  - Langdon
  - Bismarck
10. Durum quality is analyzed every year at the Durum Quality Lab at NDSU. How long has this lab been analyzing durum quality?
- 1950
  - 1988
  - 2001
  - 1907 (over 100 years!)**

## Pasta Shapes and Sauces

1. Once of the smallest pasta shapes, perfect for soups and some salads:
  - a. Macaroni
  - b. Acini Di Pepe**
  - c. Fusilli – (“twisted spaghetti), long, spiral shaped pasta
  - d. Fideo – short, thin strands of pasta, often made into a “nest” shape
2. Which type of pasta is shaped like small butterflies or bowties?
  - a. Penne
  - b. Farfalle**
  - c. Ravioli – filled pasta
  - d. Ziti – a medium sized, tubular pasta
3. A crowd favorite, this pasta is shaped like little wheels and easy to pair with a variety of sauces:
  - a. Lasagna
  - b. Rotini – spiral pasta
  - c. Orzo – small grain shaped pasta
  - d. Rotelle**
4. There are approximately how many different pasta shapes?
  - a. 600**
  - b. 50
  - c. 100
  - d. 850
5. A traditional Roman sauce of cream, eggs, Parmesan cheese, garlic and bacon is called:
  - a. Marinara
  - b. Carbonara**
  - c. Pesto
  - d. Farfalle – a pasta shape
6. 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. Rotelle (pasta shaped like “little wheels”)
7. A tomato pasta sauce made with vegetables like carrots, celery and bell peppers:
  - a. Bolognese (tomato sauce containing meat, cream and Italian seasonings)
  - b. Alfredo (sauce made of butter, Parmesan cheese, cream and pepper)
  - c. Primavera**

- d. Tetrazzini (rice dish combining pasta and sherry-Parmesan cheese cream sauce with meat)
8. To make pasta, only two simple ingredients are needed:
- a. Semolina and olive oil
  - b. Semolina and water**
  - c. Bread flour and butter
  - d. Semolina and cream
9. 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)
10. The average American consumes how many pounds of pasta per year?
- a. 8
  - b. 14
  - c. 20**
  - d. 39

## Pasta Fun Facts

1. In 1848, French immigrant Antoine Zerega opened the first pasta factory in what U.S. city?
  - a. New York
  - a. Brooklyn**
  - b. Chicago
  - c. Boston
2. In what year did Ettore Boiardi launch the brand of canned pasta called Chef Boyardee?
  - a. 1928**
  - b. 1941
  - c. 1963
  - d. 1980
3. True or False? Perfectly cooked pasta should be “al dente”, or firm to bite, yet cooked through.
  - a. TRUE**
4. Who brought the first “macaroni” machine to American in 1789 when he returned home after serving as ambassador to France?
  - a. Thomas Jefferson**
  - b. Benjamin Franklin
  - c. George Washington
  - d. Thomas Edison
5. The U.S is the 2<sup>nd</sup> largest pasta-producing nation, producing how many billion pounds of pasta annually?
  - a. 3.8 billion
  - b. 4.4 billion**
  - c. 4.7 billion
  - d. 5.3 billion
6. In 1904, The National Association of Macaroni and Noodle Manufacturers of America (forerunner of today’s National Pasta Association) was formed. How much were its dues?
  - a. \$5**
  - b. \$15
  - c. \$45
  - d. The dues were free

7. What is America's favorite shape of pasta, also known as "a length of cord"?
- a. Tortellini
  - b. Spaghetti
  - c. Linguine
  - d. Angel Hair
8. Which group was found to be making a noodle-like food as early as 3000 B.C.?
- a. Italians
  - b. French
  - c. Chinese
  - d. Mexicans
9. True or false? Greek mythology suggests that the Greek God Vulcan invented a device that made strings of dough (the first spaghetti!)
- a. True
10. Pasta existed for thousands of years before the Italians thought to put tomato sauce on it, why?
- a. Tomatoes were thought to be poisonous
  - b. Alfredo sauce was commonly used instead
  - c. A blight decimated tomato production
  - d. Tomatoes weren't grown in Europe until the 1500's (the Spanish explorer Cortez brought them back to Europe from Mexico in 1519)

