

2021  
"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 24-30. 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 an "It's Pasta Time" apron 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**- *There are more than 600 unique pasta shapes, learn about a few of them!*

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



*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.*

## 2021 Pasta Trivia Questions

### North Dakota Durum and Pasta Production

1. On average, North Dakota farmers produce about 40 million bushels of durum, which will make approximately how many pounds of pasta?
  - a. 1.5 million
  - b. 24 million
  - c. **1.7 billion** (one bushel produces enough semolina for 42 pounds of pasta)
  - d. 5.0 billion
2. During which month is most of the durum generally seeded in North Dakota?
  - a. October
  - b. March
  - c. July
  - d. **May (depending on the year, seeding may begin as early as April and can extend into June, but generally most is planted in May)**
3. North Dakota and Montana are the top producers of durum in the country, which other two states also grow significant quantities durum?
  - a. Kansas and Oklahoma
  - b. **Arizona and California (durum grown in these two states is referred to as Desert Durum)**
  - c. Iowa and Illinois
  - d. Alaska and Hawaii
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. **40 bushels/acre**
  - c. 30 bushels/acre

- c. 75 bushels/acre
6. One bushel of durum will produce enough semolina for how many pounds of pasta?
- a. 10
  - b. 36
  - c. 42 – that’s 42 boxes of pasta!
  - d. 68
7. Which North Dakota city is home to Dakota Growers Pasta Company?
- a. Carrington
  - b. Minot
  - c. Langdon
  - d. Williston
8. Durum grown in North Dakota is known for what quality attribute?
- a. High protein
  - b. Kernel hardness
  - c. Yellow semolina
  - d. All of the above (these are all important quality attributes to produce high quality pasta)
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. 4% - durum is the smallest class of wheat grown, but one of the highest quality
  - b. 20%
  - c. 25%
  - d. 42%
10. Joppa is the name of:
- a. A pasta shape developed in North Dakota
  - b. A brand of pasta
  - c. The top durum variety grown in North Dakota
  - d. A fancy pasta dish common in North Dakota

## Pasta Shapes

1. An extremely small, round pasta shape most often used in salads and some soups.
  - a. Angel hair
  - b. Acini de pepe (translates to peppercorn, or seeds of pepper)**
  - c. Cavatappi
  - d. Lasagna
2. A form of short cut pasta shaped like a giant grain of rice:
  - a. Lasagna
  - b. Manicotti
  - c. Orzo**
  - d. Penne
3. Pillow shaped pasta filled with cheese, meat or vegetables:
  - a. Manicotti
  - b. Rotelle
  - c. Fideo
  - d. Ravioli**
4. Short, corkscrew shaped pasta often used in baked dishes.
  - a. Elbow
  - b. Fettuccine
  - c. Penne
  - d. Rotini**
5. Short, wide tubes of pasta that have ridges on the outside but are smooth inside.
  - a. Lasagna
  - b. Rigatoni**
  - c. Spaghetti
  - d. Alphabet
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?
  - a. 100
  - b. 275

- c. 600 - and likely more if custom pasta shapes are included.
  - d. 1000
8. A type of miniature pasta dumplings, usually made from wheat, eggs, potatoes.
- a. Gnocchi
  - b. Fideo
  - c. Ravioli
  - d. Fusilli
9. This tube-shaped pasta resembles calamari rings which is why it tends to be used in seafood dishes:
- a. Calamarata
  - b. Ziti
  - c. Bucatini
  - d. Fettuccine
10. This pasta has a short, curved shaped and is often used in macaroni and cheese:
- a. Penne
  - b. Manicotti
  - c. Elbow
  - d. Spaghetti

## Pasta Around the World

1. The top export market for U.S. durum is:
  - a. Mexico
  - b. China
  - c. **Italy**
  - d. 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. 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**
4. On average the U.S. consumes about \_\_\_\_ pounds of pasta each year, making it the largest consumer in the world in overall consumption.
  - a. 1 million
  - b. 10 million
  - c. 2.0 billion
  - d. **6 billion** (while the U.S. consumes the most pasta overall, it is 6<sup>th</sup> in per capita pasta consumption. Italy is first)
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 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. 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. Canada
  - b. Italy
  - c. Turkey**
  - d. Japan
8. This South American country is the fourth largest pasta manufacturing country in the world.
- a. Argentina
  - b. Brazil**
  - c. Bolivia
  - d. Ecuador
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.
- a. Argentina**
  - b. Mexico
  - c. Paraguay
  - d. Colombia
10. Which group was found to be making a noodle-like food as early as 3000 B.C.?
- a. Italians
  - b. Mayans
  - c. Chinese**
  - d. Russians