

Culinary Geography Bee – Final Round (HS)

Regulation Tossups

(1) The similarity of this dish to the Swedish pölsa [[PUHL-sah]] led English food celebrity Clarissa Dickson Wright to theorize that it came to its home country through the Vikings. This dish, which is traditionally presented with the Selkirk Grace and served with "neeps and tatties," is the subject of a poem (+) that begins with "Fair fa' your honest, sonsie face." A savory pudding made from sheep offal, the main dish at a Burns (*) Supper, for the points, what is this key part of traditional Scottish cuisine?

ANSWER: haggis (or taigeis; accept "Address to a Haggis")

(2) These items, whose Crazy Buffalo flavor is exclusively made for Kroger, were created in 1999 by Barcel, who still makes them as part of Grupo Bimbo. The best-selling flavor of these items is the (+) chill-lime "fuego" version sold in purple bags, and they are named after a larger dish they take their shape from, the (*) taquito. For the points, name this Mexican snack food consisting of rolled, flavored tortilla chips, known for their vibrant colors.

ANSWER: Takis

(3) This drink's meethi version, often seasoned with cardamom and saffron, is traditionally associated with Punjab. In addition to thandai, a liquid extract of cannabis called bhang is sometimes added to this drink during Holi in Uttar Pradesh. Including a namkeen (+) variety with salt and pepper and traditionally made with water buffalo milk and often flavored with (*) mango or strawberry, for the points, what is this blended drink of water and yogurt from South Asia?

ANSWER: lassi [[LUH-see]] (accept meethi lassi, bhang lassi, namkeen lassi, or mango lassi)

(4) The town of Meaux [[MOH]] names one type of this product that was purportedly a favorite of Charlemagne. Another version of this product, protected by one country's AOC laws, is named after the commune of (+) Melun and made from unpasteurized milk. Containing an edible rind named for a historic region near Paris, (*) for the points, what soft French cheese has a higher butterfat content than the similar Norman Camembert [[kah-MAHN-behr]]?

ANSWER: brie (accept Brie de Meaux or Brie de Melun; prompt on "cheese" until mentioned)

(5) This chain ran the "Last Dictators" commercial, which jokingly depicted Robert Mugabe [[moo-GAH-beh]] dining alone. This chain, which sells its lemon and herb sauce in grocery stores, grew in popularity in the United Kingdom after being described on social media as "cheeky." With a name that is itself a (+) nickname for its mascot, a Portuguese Rooster of Barcelos, and known for its spicy Mozambican peri-peri (*) chicken, for the points, what is this South African chain?

ANSWER: Nando's Ltd (accept Nando's Lemon and Herb Sauce)

(6) This condiment provides much of the flavor to the hearty stew *budae-jjigae*. Sunchang County is purportedly the birthplace of this condiment, which, along with *namul*, is often used to top (+) *bibimbap*. It's not kimchi, but this condiment is traditionally fermented in pots called *onggi*. Rice cakes called *tteokbokki* are often served with this sauce, which can also be used to flavor (*) bulgogi. For the points, name this fermented sweet and spicy red chili paste popular in Korean cooking.

ANSWER: gochujang (accept red chili paste before read)

(7) Chongqing [[CHOHNG-CHEENG]] is known for a spicy version of this dish, which is also known as *mala*. The Thai *mu kratha* and the Japanese *sukiyaki* are considered versions of this dish popular outside of China. Instant-boiled mutton is a common component of this dish in northern (+) China, particularly in the winter. Diners insert meat, noodles, and vegetables to cook in a steaming soup (*) vessel that is being heated on the table in front of them in, for the points, what Chinese dish?

ANSWER: hotpot (or steamboat; accept Chongqing hotpot; accept spicy hotpot; accept Japanese hotpot; accept mala hotpot before mentioned; prompt on "soup")

(8) The *kagami* version of this product is traditionally topped with a bitter orange as a New Year's decoration. The *hishi* version of this product is made with green, white, and pink layers and is made for Girl's Day. This product, traditionally made in a mortar called an *usu*, (+) often poses a choking hazard for the elderly and for young children. Often sweetened and eaten as a dessert in Japan, (*) for the points, what is this glutinous rice cake?

ANSWER: mochi (accept biraki before "product" is mentioned; accept Kagami mochi or Hishi mochi; prompt on "rice cake" before mentioned)

(9) This crop comes in a *Dioscorea rotundata* variety known as *Kokoro* and can be pounded to make a porridge called *amala isu*. This crop is the center of the Yoruba *Odun Ijesu* festival, in addition to the *íwá jí* festival, which is typically held at the end of the (+) rainy season by the Igbo [[EE-boh]]. Featured prominently in the works of Nigerian (*) author Chinua Achebe [[CHIN-wah ah-CHEH-beh]], for the points, what is this edible tuber?

ANSWER: yams (or *Dioscorea*; accept white, West African, or Guinea yam; accept New Yam Festival; do NOT accept or prompt on "sweet potatoes")

(10) This spice, the subject of a museum in Rösztke [[RUHSS-kuh]], is the primary seasoning in *pörkölt* [[PUHR-kurlt]], and Albert Szent-Györgyi [[sen-GYOHR-gee]] won the Nobel Prize in Physiology or Medicine for using this spice as a source from which to isolate vitamin C. (+) Native to the Americas, this spice became known in Edwardian England as "Krona pepper." Known for its use in Hungarian (*) dishes such as goulash and made from dried, ground red peppers, for the points, what is this spice?

ANSWER: paprika (accept Paprika Museum; accept Rösztke Paprika Park; accept sweet paprika powder; prompt on "Capsicum annum")