

1. This dish was studied at the University of Nebraska Medical Center for its medicinal properties, notably, for the effects it had on neutrophil migration in vitro. Other studies showed that this dish contains the amino acid cysteine, which can aid in those suffering from bronchitis. In Bogota, this dish is known as ajiaco, while in Denmark, it is known as honsekoddsupp. Scientific studies show evidence for inflammatory properties (*) of this dish, which lead some to call it an ersatz penicillin. Speakers Jack Canfield and Mark Hansen collaborated on a series based on this dish, which has generated spinoffs that recount real life stories in paperback format. When Manilal Gandhi contracted typhoid and pneumonia, this dish was recommended to him “for his soul”, though he initially refused to consume it because he was a strict vegetarian. FTP, name this soup that is employs poultry and sometimes noodles, often prescribed to the sick. (Chicken Noodle Soup)
2. The Malaysian government has employed RFID technology to thwart counterfeiting of this dish’s main ingredient by thieves. The ancient limestone caves of Niah have been the harvesting ground of one of this dish’s ingredients. A uniquely shaped island is given this dish’s name in Thailand, and its main ingredient can take up to 35 days to create (*), costing up to \$10,000 for a kilogram of its red version. These are harvested from creatures of species *Aerodramus maximus*, and they are composed of interwoven salivary cement from swiftlets. For ten points, name this edible Chinese delicacy of avian habitation and chick raising. (Bird’s Nest Soup)
3. This dish, in its original language, came from the augmentative form of a verb that means “to serve”. A version of this dish hails from Liguria, which contains a much higher proportion of herbs, including oregano and thyme, chicken stock base and chard or kale. The Italian cookbook *De Re Coquinaria* describes a version of this “big soup” that uses farro, chickpeas, and fava beans. A major revision, however, was made when potatoes and another signature (*)ingredient of this dish were introduced from the Americas in the 16th century. The Genovese version of this dish includes pesto, though most base versions of this dish include beans, celery, and tomatoes. For ten points, name this thick Italian vegetable soup. (Minestrone)
4. This dish poisoned with arsenic is rumored to have killed the Swedish king Eric XIV in 1577, and was written about in Louis Hermon’s *Maria Chapdelaine*, a novel about 19th century Canadian farmers. In Newfoundland, this dish’s namesake ingredient is cooked in a cheesecloth bag as part of a Jigg’s dinner, and in Germany, this dish is turned into a

sausage called Erbswurst. The American version of this soup is recommended to be served alongside lettuce salad and pistachio ice cream(*) on Saint Patrick's Day. A "mushy" form of this dish's namesake ingredient is common in London alongside meat pies, and the "yellow split" variety is called *soupe aux pois* in Canada. FTP name this soup made with little spheres of vegetable matter that come in "a pod". (Pea soup)

5. This dish made its debut at the 1893 World's Columbian Exposition in Chicago, where it came served in just one flavor, Original, which was later expanded to include a chocolate flavor. Unfortunately, this dish is not suitable for those with celiac sprue, though a popular rice version was introduced in the late 20th century, which features the face of Frank L White. The original packaging for this dish features an Emery Mapes painting of an African American chef named Rastus, which is(*) still used today. Created from durum milled into farina, the resulting powder is often mixed with water despite its dairy-inspired name. FTP, name this breakfast porridge grits look alike that is made with wheat instead of corn. (Cream of Wheat, prompt on porridge, do not accept oatmeal)
6. George Patton once referenced this dish as a "method" of acquiring resources for attacks in the face of official disapproval from his superiors. A Shel Silverstein song tells about a version of this soup that describes it as "wonderful", and a supercomputing cluster with an ironic twist on its name was built at the US Oak Ridge National Laboratories in the late 1990s. The Eastern European variety of this dish uses an axe instead of the main (*)ingredient, and in one story about this dish, a passerby donates a few carrots to add seasoning to this dish. A William Butler Yeats play about this dish tells the story of an Irish tramp swindling a housewife out of her "Pot of Broth". For ten points, name this folk story about hungry strangers that convince others to contribute to a tasty and nutritious dish that originally consisted of nothing but water and a rock. (Stone Soup)
7. Louis Diat is believed to be the inventor of this dish, and some rumors claim it may have come from his childhood home in in Montmarault, which was also home to a regional seat of power held by Marshal Philippe Petain during World War II. Diat named this dish and added glacee to its title because he wanted it to be served cold. French chef Jules Gouffe created a hot version of this vegetable dish, to which he added the now essential potato as an ingredient. Chefs traditionally puree cream or milk with boiled potatoes and another ingredient to achieve its creamy consistency. FTP, name this thick French soup made from leeks, from town of Vichy, France. (Vichyssoise)
8. This dish co-names a group that was called a "the fire in the rear" after a speech by Clement Vallandigham; that group was the Copperheads. Its main ingredient is also called gramma in Australia, and its most popular variety is the Waltham. It comes from

the hybrid parentage of a gooseneck and a hubbard variety in its same family(*) and is related to the calabasa and kabocha. Recipes for this dish call for the main ingredient to be pureed with broth to create the smooth creamy consistency that is often bright orange or yellow in color. FTP, name this soup that comes from a type of squash that misleadingly contains neither dairy nor nut products. (Butternut squash soup)

9. This main ingredient and soup namesake is known as obe lla in Yoruba, and its name derives from the Igbo language. In that language, this ingredient is called lady's fingers, though in Bantu languages, this ingredient lends its name to a stew popular in Louisiana called gumbo. In India, this ingredient was given the name bhindi because (*)of its ability to thicken stews. Several origin myths of this ingredient state that it came from West Africa, and was brought to Savannah, Georgia by slaves, where it was popularly breaded and fried. FTP, name this often slimy green vegetable seed pod common in southern cooking. (Okra)
10. The namesake ingredient of this dish comes in varieties such as Nut, Duck, or Ark, and can be used in the Asturian dish Fabes con almejas. The minorcan variety of this dish is found in Florida restaurants near St. Augustine, and uses tomatoes and the Spanish datil pepper. A version of this dish including smoked haddock is similar to the Scottish dish cullen sink, and Noank version is typically clear(*). Though they are not crabs, the namesake ingredient of this dish comes in a soft-shell variety, and a relative is the ocean quahog. For ten points, name this dish that is often served in a sourdough bread bowl alongside oyster crackers, from a region of the United States that is also home to the Patriots. (New England Clam Chowder)
11. This dish's alternative names include a Grantinee of Halle, though some contest that it was invented in a nearby area. The reaction that produces its namesake ingredient can be compared to the Maillard reaction, though it is classified as pyrolytic because of the slightly higher heat required(*). According to popular legend, a king invented this dish when he was stranded in his hunting lodge with only butter, champagne, and Cevennes varietals of the main ingredient. Some popular chains serve this dish in a bread bowl, but traditionalists scorn at this, preferring to serve it in the ramekin in which Comte is melted on top, and a splash of brandy is added afterwards. Unbeknownst to King Louis XV, the main ingredient comes in varieties like Vidalia and Red. FTP, name this starter stock-based soup of caramelized onions. (French onion soup)
12. This dish has a unique variant made with cedar flasks, or a wappas. These flasks are heated by dropping in hot rocks that will bring its broth base to a simmer, and many can be found in tourist shops off the coast of its namesake island. The stock for this dish can

use welsh onions, or neji, and this dish's main ingredient takes up about 80% of its home country's production. The fungus *Aspergillus oryzae* is used to aid in the breakdown of one of its ingredients along with dried shiitake, which used(*) to be eaten much like a popsicle until about 800 AD. Though it is not phosphorus, it's main ingredient can be categorized into red and white varieties of paste, which is fermented with kojikin, then boiled to make dashi. FTP, name this clear or cloudy soup made with fermented soybeans popular in Japan. (Miso Soup)

13. This ingredient's namesake dish in Sephardic tradition allows eggs to be used, though traditional versions abstain from this addition. Fruit juice is used in place of water to produce the "egg" type of this item, which also abstains from the use of eggs; that form of this ingredient is the main component of a popular soup in accompaniment with schmaltz. A half piece of this ingredient is called the afikoman, and in ancient tradition, it is the oldest symbol of salvation in the Seder(*). Exodus 12:18 dictates that from the 14th day to the 21st day of the first month, all shall eat this item, which was first invented when the Israelites left Egypt so quickly that this ingredient could not rise. FTP, name this unleavened flatbread of the Ashkenazi Jewish people. (Matzah, matzo, prompt on bread)
14. This collection of dishes was inspired by Muriel Latow, who told the creator of these dishes that they "should be something everybody would recognize". The creator of these dishes "used to have them everyday for twenty years". A fleur-de-lis pattern is found in these dishes, which include consomme, as well as a claim that it will be "great as a sauce too!". These dishes were first introduced on July 9, 1962 without their creator present, and they were placed in a line 32 long(*), though they were not served at a restaurant, but rather at the Museum of Modern Art. These dishes include an iconic red lettering, though the Clam Chowder, Beef, and Minestrone use black lettering. FTP, name this exhibit of 32 processed and packaged varieties by an American company, painted by Andy Warhol. (Campell's Soup Cans, prompt on Warhol's Cans before mentioned)
15. In 1827, William Kitchiner wrote that this dish had become popular in Britain, though it signified pepper water. Arthur Kenney-Herbert wrote in "Culinary Jottings" that his favorite variety of this dish, called Mootoosamy, included 6 red chillies and 6 cloves of garlic, which were strained into the pepper water with fried onions, then is eaten with rice. He adds that this dish was changed by the English, who thickened it with flour and butter, and it is related to the South Indian soup Rasam. The original Madras version of this dish did not use meat(*), though later versions added chicken. FTP, name this Tamil soup that found its peak during the British Raj. (Mulligatawny)

16. This main ingredient is featured in the Czech *prdelacka* and the Filipino *dinuguan*, and it has a tofu variety that is made with a pig product. Muslim cultures frown upon the use of this ingredient, while the French commonly eat it in a version of a dish called *boudin*. For the nomadic Maasai people this ingredient is a part of the traditional diet, especially after ritual circumcision. *Svartsoppa*, a Swedish dish that uses this ingredient, is eaten before the serving of a goose, and is sometimes called black soup(*). The USSR used to package this ingredient in nutrition bars for treating anemia called *hematogen*, and it is a main ingredient and thickener in black pudding. FTP, name this ingredient that in the Eucharist is substituted with wine, a body fluid that carries plasma and red cells with this name. (Blood)
17. A “Goddess” version of this dish is a main plot element in a movie featuring Brittany Murphy. A version of this dish is popular in the video game *Binary Domain*, and in *Star Citizen*, it is sold by a fictional chain called *Big Benny’s*. A David Chang restaurant gets its name from the creator of a version of this dish whose original flavors were chicken(*), pork, and beef. A *akihabara* vending machine sells this dish in a metal can, and the movie *Tampopo* is about an owner of this dish’s namesake shop, whose wheat noodles are cut rather than pulled. Varieties of this dish are served alongside *chashu* and a tea egg, and come in *shio* and *shoyu* types. FTP, name this Ando Momofuku dish, the greatest Japanese invention of the 20th century, a soup that comes in instant varieties sold by Nissin. (Ramen)
18. This dish is seen in the 1936 film *Cesar*, in which a character notes that the secret to the dish is that “they perfume the broth with a cream of sea urchins.” The Michelin Green Guide specifies that the some essential ingredients in this dish are the presence of the *racasse*, olive oil, and excellent saffron. Authentic versions of this dish include the European conger and the sea robin, though many types include mullet and bream. A recipe for this dish calls for at least 4 kilograms of fish(*) with bony rockfish as a necessity, and is served at the *Grand Bar des Goudes* in the second largest city in France. Originating in a Provençal port city, this stew was initially made from fish that Marseille fishermen couldn’t sell to restaurants. FTP, name this fish stew that comes from the Occitan verbs *bolhir* (to boil) and *abaissar* (to simmer). (Bouillabaisse)
19. Lightning Round! I’ll name the soup, you name the country (moderator instructions: play each soup as a bonus for the team, alternating teams) 5 seconds per soup.
- Canh Chua (Vietnam)
 - Naengmyeon (South Korea)
 - Caldo Verde (Portugal)
 - Lobster Bisque (France)

- e. Rumford's Soup (Germany)
- f. Erwtensoeep (Netherlands)
- g. Goulash (Hungary)
- h. Sambar (India)
- i. Tom Yum (Thailand)
- j. Laksa (Malaysia, Indonesia)

20. In the tradition of the Ashkenazi Jews, a vegetarian version of this dish is served with boiled potatoes is known as peysakhidker, and is sometimes eaten during a festival about a week after the 15th day of Nisan, though other historians relate it to the holiday of Shavuot. Food writer William Pokhlebkin described this iconic dish from Anastas Mikoyan's "The Book of Tasty and Healthy Food" in his disparaging remark that one should "forgive foreigners for calling it, or varenyky, a national dish". A Polish expression(*) about this dish describes its humble beginnings as "cheap like" this dish, and adding two mushrooms to this dish is considered a display of excess. A Polish Renaissance poet described the brine of this dish's current main ingredient, called a sour, as a very effective hangover remedy. The addition of the sour to this dish is done just prior to the end of stewing, as it would cause the tartness to dissipate. This dish is served with a smetana, or sour cream, and can be served hot or cold. For ten points, name this Ukrainian sour soup made with beetroots. (Borscht)

Bonuses (Play with bouncebacks):

1. FTPE, name these top sandwich components from a 2009 survey in the United States!
 - a. This most common sandwich filling was also the name of the 22nd day of Germinal in the French Republican Calendar. Its other name is cos. (Romaine Lettuce, prompt on lettuce)
 - b. The second most common sandwich filling is mayonnaise, which comes from the French moyeu. The moyeu refers to this component of mayo, which contains about 1 gram of cholesterol. (Egg yolk)
 - c. Ketchup, the 5th most popular sandwich filling, has had a contentious history with the Food and Drug Administration because of an early inclusion of this bacteriostatic and fungistatic food preservative, a chemical with formula $\text{NaC}_7\text{H}_5\text{O}_2$. (Sodium Benzoate)
2. Sometimes, the best things come in small packages. FPTE, answer these questions about miniature food and those who sell it.

- a. This type of sandwich first faced difficulty because its patties were too small for a restaurant's automated broiler chain. They are marketed by Burger King as BK Burger Shots and are often sold in a set of 3 or 6. (Sliders)
 - b. This regional hamburger restaurant chain known for its sliders has been credited as America's first fast-food chain. A 2004 stoner comedy film about Harold and Kumar follow the pair to this restaurant. (White Castle)
 - c. White Castle was founded by Walt Anderson and Billy Ingram in 1921, and it took up the name "White" to change the American perception about the cleanliness of ground beef, deeply influenced by this novel reviewed as "the Uncle Tom's Cabin of wage slavery". (The Jungle)
3. Upon ordering a cheese sandwich, this character asks for mustard, and states that Tom Kernan can dress. FTPE, answer these questions about that famous sandwich and the man who ate it.
 - a. He lived at 7 Eccles Street, and he receives a love letter from Martha Clifford, addressed to his pseudonym, Henry Flower. Name this man that ordered the sandwich, who is married to Molly. (Leopold Bloom)
 - b. The creator of Leopold Bloom, James Joyce, is from Ireland. The cheese on the sandwich, however, is not. Name this veined blue cheese that is distinct from its cousin, Roquefort. (Gorgonzola)
 - c. Another ingredient on the sandwich is Dijon Mustard, which is produced in the capital of this French region. It's known for its Pinot noir and Chardonnay grapes, and a famous beef dish includes it in its name. (Burgundy)
4. FTPE, let's see what you know about something that vegetarians will not eat.
 - a. Sara Perry wrote a cookbook called 'Everything Tastes better with' this substance. A crunchy version of this ingredient is a topping for ice cream in her book. (Bacon)
 - b. In the United Kingdom, bacon refers not to the typical American side bacon, but this other name for a thin slice of back bacon. (Rashers)
 - c. This hors d'oeuvre is prepared by rolling shucked oysters in bacon, then skewering them and then baking or frying them. (Angels on horseback)
5. The Wall Street Journal describes the invention of the sandwich by John Montagu to be Britain's biggest contribution to gastronomy. FTPE, how well do you know your sandwich history?
 - a. John Montagu held which noble title in the peerage of England, of which he was the 4th to hold the position? (Earl of Sandwich)

- b. The Earl of Sandwich ordered his meat betwixt slices of bread while he played this card game, known for its scoring board on which spillikins are pegged to tally points. (Cribbage)
 - c. As First Lord of the Admiralty, Lord Sandwich was a great supporter of James Cook, and he approved funds to outfit the Resolution, Adventure, and the Discovery for Cook's expedition. What island chain did Cook originally name the Sandwich islands? (Hawaii)
6. This sandwich topping is known as queso filadelfia in Spain and Mexico. FPTE, answer this spread of questions.
- a. Name this soft cheese that was first introduced in a Neufchatel factory in Chester, New York. (Cream cheese)
 - b. To maintain its delightful spreadable texture, cream cheese uses a thickening and gelling agent that consists chiefly of hydrocolloidal polysaccharides that can be chemically described as galactomannan. It is extracted from the pods of its namesake tree in the Mediterranean. (Carob bean gum, locust bean gum, carobin)
 - c. Cream cheese is the main filling of this dish that was invented at Trader Vic's in San Francisco. It is often served with a sweet and sour sauce, and is common at American Chinese restaurants. (Crab Rangoon)
7. November 3rd is the national sandwich day. How well do you know your sandwich trivia?
- a. This man once flew to Denver to pick up a Fool's Gold Loaf sandwich made from a hollowed out bread loaf filled with an entire jar of peanut butter, jelly, and bacon. (Elvis Presley)
 - b. Subway's most popular sandwich, the BMT, is short for what transit-oriented holding company? (Brooklyn Manhattan Transit, accept Transportation for transit)
 - c. The Philadelphia Cheesesteak was invented in the 1930's by Pat and Harry Olivieri, and contrary to popular belief, does not use provolone. What type of cheese does it use? (Cheese Whiz)
8. The hamburger is considered one of America's most popular foods. Add cheese? Well you've got yourself a bonus. FPTE:
- a. A restaurant called Jack's Lunch in Middletown, Connecticut uses a stainless-steel cabinet to steam both the burger and cheese in its eponymous steamed cheeseburger. The traditional variety uses this type of American semi-hard cheese from the Mexican Franciscan friars of its namesake town in California. (Monterey Jack, prompt on Jack)

- b. The cheeseburger breaks laws in the Book of Exodus that forbid Jews from “boiling a kid goat in its mother’s milk” or eating a mixture of milk and meat. These dietary laws are known by what name? (Kosher, kashruth, kashrus)
 - c. This burger chain famous for its double cheeseburger once flaunted Pentagon authority by repeatedly refusing delivery service because of its no delivery policy. Name this chain founded by Jerry, Jim, Matt, Chad, Ben, and Tyler Murrell. (5 Guys)

- 9. This South African sandwich reached its peak popularity in the Western Cape province, and can be shared among several people. FTPE, here’s your bonus.
 - a. This sandwich was named after a 1925 novel by an American author about characters living in the town of West Egg which features Daisy Buchanan. (Great Gatsby)
 - b. The Gatsby shares a nickname with this weapon that appears on the coats of arms of East Timor and Burkina Faso. (AK-47)
 - c. A common ingredient of the Gatsby is the french fry, which uses this type of potato that is the most widely grown potato in North America. It was a mutation created by plant breeder Luther Burbank. (Russet Burbank, accept Idaho potato)

- 10. Eggs are one of nature’s perfect foods, high in protein, vitamins, and nutrients. FTPE, let’s put them on sandwiches.
 - a. Invented by Herb Peterson to resemble eggs benedict, this sandwich contains a slice of Canadian bacon, a circular griddle-fried egg, and a slice of American cheese on a toasted and buttered English muffin. (Egg McMuffin)
 - b. In recent years, the Bacon Egg and Cheese sandwich has been appearing on these bread products that may have been invented in a Jewish community in Krakow, Poland. (Bagels)
 - c. Guillaume Tirel, author of Le Viandier, and head chef to Philip VI, presented this dish as “tostées dorées”, though it is more commonly called *pain perdu*. It often uses day old bread because of its ability to soak up the egg wash. (French Toast, do not prompt on toast)

- 11. Benjamin Kravitz founded Ben de Luxe Delicatessen and Restaurant in 1910 and may be the creator of an iconic sandwich dish. FTPE, name some sandwich facts.
 - a. Benjamin Kravitz founded his deli in this island city that is the most populous city in Quebec. (Montreal)
 - b. That iconic dish is made with variable-fat brisket, and is often compared to New York pastrami, though it uses more peppercorns, coriander, garlic and mustard seeds, while lying low on the sugar. (Montreal smoked meat sandwich)

- c. Montreal writer Modest Richler described the flavour of this purveyor of smoked meat sandwiches as a “maddening aphrodisiac” and as the “Nectar of Judea.” (Schwartz’s)
12. This name has many different meanings in different countries. FTP, name some of them.
- a. Name this sandwich common in Mexico that is oblong, served on firm, crusty white bread called telera that can be filled any variety of meats. (Torta)
 - b. The Italian torta, the German torte, and the French tarte are all this type of baked sweet dessert that is also known in France as a “gateau”. (Cake)
 - c. The torta talong and the torta giniling refer to an omelette filled with eggplant, ground meat, and onion from this archipelagic country with more than 7,000 islands. (The Philippines)
13. This sandwich is known as a banh mi kep kem in Vietnam, FTPE, let’s hear about it.
- a. Topped with crushed peanuts, this sandwich’s bread is substituted with chocolate chip cookies in many American versions. (Ice cream sandwich)
 - b. In China, this flavor of ice cream is popular in ice cream sandwiches. It also goes by the name cowpea in Iraq and adzuki in Japanese. (Red bean, mung bean)
 - c. This desert is often sold alongside ice cream sandwiches and was named for a river in Yukon Canada. (Klondike bar)
14. This fermented sandwich condiment is delicious. Tell me about it FTPE.
- a. Using a natural salt brine, this type of Kosher pickle was made popular by Jewish NYC pickle makers and comes in full and half sour varieties. It is named after the herb used in its brine. (Dill pickle)
 - b. The fermentation process tends to create foods high with this general term for ingested microorganisms associated with benefits for humans that can also be found in yogurts claiming to improve immune health. (Probiotics)
 - c. This type of pickle is a regionally protected speciality of the Spreewald cucumber fields in Brandenburg, Germany. (Spreewald Gherkins)
15. This sandwich bread was invented in the 1920’s at Kirby’s Pig Stand, and it’s not healthy. FTPE, tell me some things about it.
- a. This extra thick bread type is made by slathering butter on both sides and then broiling or grilling it until it is slightly brown. Contrary to popular belief, it is not toasted. (Texas Toast)
 - b. Texas toast was invented in this fourth most populous metropolitan area in the United States which houses the 6th floor museum. (Dallas Texas)

- c. Texas toast is often served alongside this breaded protein with a misleading name. It consists of a piece of beef-steak and it resembles the Wiener Schnitzel.
(Chicken Fried Steak)
16. Everyone's favorite childhood sandwich is the classic grilled cheese. FTPE: how well do you cheese?
- a. The most common ingredient in grilled cheese sandwiches is this product which does not qualify for US FDA Pasteurized Processed Cheese labeling because of false advertising concerning the levels of milk used in these individually wrapped cheese products. (Kraft Singles)
 - b. The cheese dream was an open faced version of the grilled cheese that became popular during this period in which the Rose of Sharon appears in a popular novel by John Steinbeck. (Great Depression)
 - c. The grilled cheese sandwich is often served with tomato soup. Most tomato soups are made with this variety of tomatoes. (Plum Tomatoes, which include Roma, San Marzano)
17. One of America's most popular sandwiches is beloved by Michelle Lesco and Sonya Thomas, who appeared at this 2017 event featuring some sandwiches, but were topped by Miki Sudo. FTPE: answer some questions about these sandwiches.
- a. Miki Sudo won the 2017 edition of *this* Brooklyn-based contest by eating a personal best of 41 of the namesake sandwiches. (Nathan's Hot Dog Eating contest/competition)
 - b. The Chicago style hot dog, which features an all-beef frank on a poppy seed bun and proudly wears pickled sport peppers notably does not use this condiment. (Ketchup)
 - c. The common hot dog may have been invented in this location that is also home to an amusement park previously owned by Fred Trump. (Coney Island)
18. The "mister crunch" was first introduced to the world in a cafe menu in 1910. FTPE, put on your beret and let's work that accent.
- a. Name this French sandwich consisting of a brioche with grated cheese and ham, which does NOT include a fried egg. (Croque Monsieur, do not accept croque madame)
 - b. The first mention of the Croque Monsieur in literature occurs in volume two of this author's massive novel with over 2,000 characters, called "A la recherche du temps perdu." (Marcel Proust)
 - c. The most common type of cheese used in a croque monsieur is this medium hard Swiss cheese from the town of Bern, which is mixed with Gruyere in fondue.

(Emmental)

19. The double is a common street food, and was written about by Badru Deen in his “Out of the doubles kitchen: A memoir of the first family of doubles”. FTPE, you get three questions about this iconic duo.
- a. Ironically, the doubles hail from the twin-island country Trinidad and Tobago, whose other popular foods include Bake and this seafood, often served on Maracas Beach. (Shark)
 - b. Doubles are filled with a curried version of this legume, of which 64 percent of the world’s supply comes from India. (Chickpeas)
 - c. A common sauce for the double comes from this plant and can be sweet and tart. It comes in pod-like fruit and can be found in Worcestershire sauce and the Chigali lollipop. (Tamarind)
20. Shawarma is a typical dish in the Middle East, and it’s delicious. FTPE, name these things about it.
- a. The shawarma refers to a Levantine meat preparation that is grilled on a spit, and is placed on what soft, slightly-leavened flatbread? (Pita)
 - b. The original preparation of the skewering of lamb, chicken, turkey, beef, or veal slices was developed in Ottoman Turkey, and is called this name. (Doner kebab)
 - c. A 2012 film by this name ends with a post credit scene where a main character suggests that the group “gets some shawarma” after a large scale battle. (The Avengers)