

Salad Bowl, Part III
Nikko Ong

1. This dish is often thought to have been named after a figure who oversaw the Passage of the Catholic Relief Act of 1829 and was a tactical military commander. As a well-established dish in English cuisine, it was first recorded in the Oxford English dictionary in 1939 using “tenderloin” in its name(*). Most preparations of this dish use a pate de fois gras and duxelles, and call for a fillet steak, though it was notably not present at Napoleon’s defeat by this dish’s namesake. For ten points, name this meat dish that is wrapped in puff pastry. (Beef Wellington)
2. The creator a work featuring this titular dish once wrote in a letter to his brother about his disregard for the finer things of life, and he often wrote of his love for this dish, called aardappel in his native language. This dish was modeled in that work, which was stolen alongside Dried Sunflowers from the Kroller-Muller Museum(*) in 1988. The creator wrote that he wanted his audience to understand that the titular “coarse and ugly” figures have “tilled the earth themselves with these hands they are putting in the dish.” For ten points, name this dish that is the subject of a Van Gogh painting whose models are eating it baked. (Potato, accept Potato Eaters)
3. In 2016, many news outlets covered the death of the man who claimed to have invented this dish, who died at 98 years old. That man’s dish was originally thought to have been too sweet, but his restaurant on East 44th Street received rave reviews in a 1977 New York Times article for being a “stir-fried masterpiece, sizzling hot.” This recipe was(*) “searched for” in a 2014 documentary directed by Ian Cheney, and it often includes a sauce of soy sauce, Shaoxing wine, sugar, and dried red chili peppers. For ten points, name this dish named after Zuo Zongtang, a Qing dynasty statesman and namesake general. (General Tso/Tao’s Chicken)
4. This dish was supposedly invented by mistake by a 14-year-old assistant waiter at the Café de Paris of Monte Carlo. Its invention was described by Charpentier in his autobiography, “Life a la Henri,” where he wrote that it was “quite by accident as I worked in front of a chafing dish” when cordials caught fire, as he was preparing the dish for the Prince of Wales and(*) his dining party. Oscar Tschirky described this dish as “Pancakes, Casino style,” and it always includes a liqueur. Name this French dessert named after French woman that is made of thin pancakes, covered with a sauce of caramelized sugar, butter, and usually Grand Marnier, finished a la flambé. (Crepes Suzette)
5. This dish is sometimes attributed to a man named Kulakofsky, a Lithuanian grocer from Omaha who held a poker game in the Blackstone Hotel in the 1920s. Other accounts state that it was created by a man with this name for Marjorie Rambeau when she visited his deli, but he might not have grilled it for her(*). Variations of this dish include one named for Rachel, which uses coleslaw instead of one of its main ingredients, and sometimes Thousand Island dressing is substituted for another. For ten points, name this non-Kosher sandwich of rye bread, Swiss cheese, sauerkraut, Russian dressing, and corned beef. (Reuben sandwich)

6. This item was named after a man who lived in Hautvillers, where he worked in a cellarium for most of his adult life. In 1718, a set of rules established by that man was published by the Canon Godinot, and one of the rules noted that the vines should be pruned to be no more than 3 feet tall. A quote often misattributed to that namesake man is that one should “come quickly, for I am tasting the stars!”(*) when he first discovered the fermented product named for him, and a product bearing his name was sold for \$84,700 at auction in 2008. For ten points, name this Benedictine monk and namesake of a prestigious champagne called DP in wine markets. (Dom Perignon champagne)

7. A dish named for this man was modified by Jules Alciatore because of a shortage of seafood, and Alton Brown theorized that he may have used spinach in that dish. It’s often served with lemon wedges, which complement the sauce of butter and parsley that gives this man’s namesake dish its richness. The Ludlow (*)massacre is often associated with this man, who was criticized by Ida Tarbell. Name the man whose namesake dish’s main ingredient is a salt-water bivalve, and who was named the wealthiest American of all time, the founder of Standard Oil. (John D Rockefeller)

8. This substance is sometimes made with a bouquet garni, and is called suppengrun in German. The Polish name for this substance translates to “Italian Stuff” because of the Italian Queen Bona Sforza, who introduced it to Poland when she married Sigismund I, though it now includes parsnips in addition to traditional carrots(*). The common ratio of this dish’s trinity of ingredients is 2:1:1, and the Creole version of it includes bell peppers. For ten points, name this substance that is a flavor base for soups and stocks, consisting of onions, carrots, and celery. (Mirepoix, sofrito)

9. This dish was supposedly invented in 1921 at Harry’s New York Bar in Paris by Fernand Petiot, who claimed to have invented the Sidecar as well. Comedian George Jessel, a frequent customer at the 21 club in New York also claims to have invented it, always using 4 shakes of salt and a dash of lemon juice. It gets its name from the 1563 Foxe’s Book(*) for Martyrs as a description of the titular figure, though some trace it to a waitress at Chicago’s Bucket of Blood bar, perhaps a nod to its inclusion of Tabasco. For ten points, name this dish whose namesake executed many in the reestablishment of the Catholic church in England, which contains tomato juice and vodka. (Bloody Mary)

10. This food is used in a burger named for Luther Vandross Jr, and can be traced to the Dutch dish prefixed “oily.” Its namesake holiday commemorates Salvation Army workers who served them in World War I, as they are easily fried(*) on the battlefield. In 1847, Hanson Gregory invented it in its modern toroidal shape, though eastern Pennsylvanians did not catch on with their fasnachts. For ten points, name this dish that is usually filled or glazed, and is often eaten by “Dunkin” it. (Donuts)

11. Specific dish required. This dish’s complicated history includes a law that fixed its prices in the Habsburg Monarchy, after which the baker’s guild convinced Joseph II to deregulate it. They are distinguished from the Mundsemmeln and the Shustersemmeln because of their 5 radial cuts(*), and in Austria they are served for breakfast with butter and jam. In eastern New York, this dish is known as a hard roll. For ten points, name this white bread dish named for Emperor Franz Joseph I. (Kaiser roll, do not accept dinner roll)

12. A dish named after a character in this work is named after that character's ears, and is a triangular pastry that is traditionally filled with poppy seeds. That character is a villain in this work, and he is historically thought to be an Achaemenid official. This work is also known as "Megillah" and it tells the story of an orphan(*) selected to be the new bride of King Ahasuerus. For ten points, name this book that may have inspired hamantasch, features the cruel viceroy Haman hanged, and centers on the namesake Hebrew woman who saved her people from genocide in the Old Testament. (Book of Esther)

13. A dish named for this man is traditionally eaten each year on November 6, honoring this man's death. It was created in 1900, probably close to a square, or torg, named after this man, and it includes a portrait of this man made of chocolate or marzipan. The newspaper Goteborgs-Tidningen(*) estimates that more than 10,000 pastries named for this man are sold each year, mostly in the city of Gothenburg that this man founded. For ten points, name this king that led Sweden in the Thirty Years' war. (Gustavus Adolphus the Great)

14. This food was inspired by a man who believed that a vegetarian diet centered on whole grain bread was how God intended mankind to live. In the wake of the 1829 cholera pandemic, this food was popularized, and its main ingredients were formalized to include flour, oil, lard, molasses, and salt(*). It originated in the temperance movement, but it is now enjoyed as a common cinnamon flavored snack, and it can be used to create crusts for pies. For ten points, name this baked good that is paired with chocolate and marshmallows in s'mores. (Graham Cracker)

15. A dish named after this man first pan-fries then braises its main ingredient, then adds yellow wine to give it a distinctive color. That ingredient is cut to be a two inch square, and should include equal parts fat and meat, with the skin left on. This man, born Su Shi, was(*) a widely regarded poet, painter, calligrapher, and statesman of the Song dynasty, and he wrote the "Former and Latter Odes on the Red Cliffs." For ten points, name this man for whom a Hangzhou pork dish was named. (Dongpo)

16. This dish was created by chef Montmireil for its namesake, who wrote the *Genie du christianisme* and founded Romanticism in French Literature, Francois-Rene. It is known for its sauce, also known as *crapaudine sauce*, and it includes shallots, demi-glace, red wine(*), and sweet butter with parsley and tarragon. This dish uses a thick, center cut, often for two, from the tenderloin filet, and has a distinctively French name. For ten points, name this "castle" cut of steak. (Chateaubriand)

17. The namesake of this dish studied under Gentile Bellini, and was known for his "Miracle of the Relic of the Cross at the Ponte di Rialto" as well as his "Legend of St. Ursula." It was purportedly invented by Giuseppe Cipriani in Harry's Bar in Venice, and it sometimes includes a shaving of white truffle or Parmesan cheese to mimic its thin main component(*), though its origins come from *carne cruda all'albese* in Piedmont. For ten points, name this lemon and olive oil dressed Italian dish of thinly sliced or pounded meat or fish served raw as an appetizer. (Carpaccio)

18. This food was first created by Seth Lewelling and was named after his foreman, who immigrated to work in Milwaukie, Oregon in 1855. That man was banned from the country due to the Chinese Exclusion Act of 1882, and many sources cite that his position as the orchard foreman caused Lewelling(*) to name

this food after him, though Lewlling himself may have crossbred this food from a Black Republican varietal. For ten points, name this food which dominates its cousins the Rainier and maraschino and is the most commonly produced sweet cherry in the United States. (Bing Cherry)

19. This dish was initially produced in mobile Los Angeles kitchens, but spread to Portland and Austin via Chi'Lantro BBQ and Koi Fusion, which use avocados and pickled radishes as a garnish. One of its proponents, Roy Choi(*), was named in Food and Wine's "Best New Chefs" of 2010 for his work on this flagship dish, which uses thin, marinated slices of meat and a masa or wheat product. Associated with the expansion of gourmet street food, the Kogi Korean BBQ truck uses bulgogi and kimchi as toppings of, for ten points, what Korean-Mexican fusion dish? (Korean Tacos)

20. This dish was first mentioned in a 15th century recipe that does not specify the use of cream, though the modern version takes its name from a man who popularly prepared this dish tableside in a "spectacle reminiscent of grand opera." This dish calls for triplo burro, or extra butter, to help emulsify the sauce, and its creator (*) was named a Knight of the Order of the Crown of Italy. This dish is popularized in modern American culture as a staple of Olive Garden, in which it is most commonly served alongside grilled chicken breast. For ten points, name this Italian pasta dish made with a sauce of butter and Parmesan cheese. (Fettucine Alfredo)

21. TIEBREAKER: Kitchen Implements: Read as a one-part bonus for each team, alternating teams.

- a. Gauzed cotton used to remove whey from curds. (Cheesecloth)
- b. Wooden conical tool with deep troughs opposite a handle, used to extract citrus juice. (Reamer)
- c. A conical sieve used to strain custards, soups, and sauces. (Chinois)
- d. Protect the hands from burning when handling hot trays. (Oven mitt/glove)
- e. Flat, shovel-like tool used to slide pizzas into an oven. (Peel)
- f. Long, serrated cutting apparatus that saws through baked goods. (Bread Knife)
- g. North African earthenware pot used to cook its namesake dish. (Tajine)
- h. Round-bottomed cooking vessel used over a burner. (Wok)
- i. Simple pipette used to drizzle liquid over a roast. (Baster)
- j. Shaped like a square faced mallet, used to whack meats before cooking. (Meat Tenderizer)

BONUSES:

1. Name some things about a goober-based food that helps those suffering from acute malnutrition, FPTE:

- a. Name this peanut-based paste created by Andre Briend in 1996 to alleviate impending illness or death due to malnutrition, marketed under Nutriset. (Plumpy'Nut)
- b. Plumpy'Nut was based off this popular hazelnut spread created by Pietro Ferrero. (Nutella)

- c. Nutriset was criticized by this originally French, humanitarian NGO over its liberal use of Plumpy'Nut patent protections. (Medecins San Frontieres, Doctors without Borders)
2. FTPE, name some egg-cellent cooking methods:
 - a. This type of egg is cooked in a vortex of simmering liquid that sometimes contains vinegar to help denature proteins. (Poached)
 - b. This cooking technique is also known as baked eggs, and it can be prepared in a gratin dish with a flat bottom in the oven. (Shirred Eggs)
 - c. This dish consists of eggs poached in tomato sauce and spiced with cumin, paprika, and nutmeg. It originated in Northern Africa. (Shakshuka)
3. It was originally cultivated by the ancient Egyptians to make oil from its seeds, and is now commonly used more for its leaves. FTPE:
 - a. Name this food that comes in varieties such as Butterhead and Summercrisp. (Lettuce)
 - b. Throughout 2018, the general public was warned against eating Romaine lettuce because of its linking with the O157 (oh-157) strain of this bacteria. (E. Coli)
 - c. Butterhead lettuce comes in two different types that also start with a B. Name both of them. (Boston, Bibb)
4. Barbecue is a time honored tradition throughout the world, but Barbecue Sauce is ubiquitous throughout the American South. FTPE, name some things about BBQ sauce:
 - a. The first Barbecue sauce was created in this city, also home to the Shaky Knees Music Festival, the Margaret Mitchell House and Museum, and the Little Five Points Halloween festival. (Atlanta)
 - b. A distinctive white, mayonnaise-based BBQ sauce is named for this "Cotton state" governed by Kay Ivey. (Alabama)
 - c. This regional BBQ sauce originates in the pit of Henry Perry and is known for its thick, sweet, tangy sauce. As a national icon, this type of sauce is used on ribs at chain restaurants, as a dip at McDonalds, and also names the world's largest organization of barbecue and grilling enthusiasts. (Kansas City BBQ Sauce)
5. This type of cuisine is predominantly found in cities like Peshawar, Jalalabad, and Kabul, FTPE:
 - a. Name this cuisine that is eaten by members of the world's largest segmentary lineage ethnic group, with significant populations in Pakistan and Afghanistan. (Pashtun)
 - b. Kabuli palaw is a Pashtun dish and the national dish of Afghanistan. It is made from this food that is baked in the oven and topped with carrots, raisins, and orange peel strips. (Rice)
 - c. Manti is another popular dish in Pashtun cuisine that resembles the Chinese jiaozi, the Korean mandu, the Mongolian buuz, and the Tibetan momo. Name the English word for it. (Dumpling)
6. Founded by a woman named Debbi, this company has grown since it was first started in Palo Alto in 1977. FTPE:

- a. Name this snack food company that is one of the largest retailers of freshly baked specialty cookies and of soft-serve frozen yogurt in the US. (Mrs. Fields)
 - b. A chocolate chip recipe rumored to have been the original Mrs. Field's recipe was circulated in the late 1980s through this medium that also includes the "Prosperity Club" and "Send a Dime" types. (Chain Letter, do not prompt or accept letter)
 - c. Mrs. Fields acquired this company in 2000, which used a promotion called "This Could Be Yours" where they gave away a store to a single winner. (TCBY, The Country's Best Yogurt)

7. Name some things about food riots, FTPE:
 - a. These three Boston riots between 1710 and 1713 involved violent force against a grain cargo ship owner named Andrew Belcher and killing the lieutenant-governor at the time. (Boston Bread Riots)
 - b. This riot, also known as the Moscow uprising of 1648, started because of a new universal tax of this type to replenish the state treasury after the Time of Troubles. (Salt Riot)
 - c. The Rice riots of 1918 caused the resignation of Terauchi Masatake, who served in this position under Taisho. (Prime Minister of Japan)

8. Street food is a cultural icon and regional specialty the world over, and according to a study from the Food and Agriculture Organization, 2.5 billion people eat street food every day. FTPE:
 - a. This street food contains a filling of beef, sliced potato, turnip, and onion. It is associated with Cornwall and Devon, and was eaten by Samuel Pepys when he "dined at Sir W. Pen's on a damned venison" one of these. (Pasty)
 - b. Ttongppang is a Korean street food bread that is filled with red bean paste and walnut bits, and it is similar to the egg-filled Gyeran-ppang. The ttongppang is formed in this shape. (Feces, accept alternate answers)
 - c. Versions of this dish include the Swiss Malakoff, the Greek Saganaki, and the Dtuch Kaassouffle. Its main ingredient comes in wheels, though curds are preferred for its namesake cooking process. (Fried Cheese, do not prompt on cheese)

9. FTPE, answer some questions about this Slavic cuisine:
 - a. This country's dishes include draniki and kalduny, which may be sold at its Slaviansky Bazaar in Vitebsk. It shares much of its cuisine with its southern neighbor Ukraine. (Belarus)
 - b. Typical Belarusian soups include poliuka, which uses this traditional fermented Slavic beverage made from rye bread. It has been promoted in Russia as the national soft drink and alternative to Coca Cola. (Kvass)
 - c. The Belarusian dumpling, the kalduny, comes from the word describing people of this profession. People of this profession appear as white-haired mentors in medieval chivalric romances. (Magician, mage, wizard, sorcerer, accept similar answers)

10. Answer some questions about Bordeaux vintages FTPE:

- a. This tragically poor vintage lost Bordeaux 4 billion francs, the modern equivalent of 715 million dollars, and is widely said to be the worst Bordeaux vintage in the past 50 years. This year saw the launching of the Hubble Telescope and the formal end of the USSR. (1991)
- b. This wine estate was one of the four wine-producing chateaux originally awarded First Growth status in the 1855 Classification, and is one of the most expensive wines in the world, averaging \$911 per 750 mL bottle. It shares its name with the La Fite (“la feet”) family. (Lafite-Rothschild)
- c. This Bordeaux vintage earned the title of miracle vintage from the wine writer Harry Waugh, because despite poor expectations, a perfect September produced this year’s award winning wine and the signing of the Camp David Accords, followed by the first Year of Three Popes since 1605. (1978)

11. Name some things about American cheese, FTPE:

- a. The Humboldt Fog is a goat milk cheese from the city of Arcata in this state, which is a major producer of shelled almonds and grapes. (California)
- b. Saint Louis cuisine includes dishes like gooey butter cake, toasted ravioli, and Saint Louis pizza, which uses this type of soft, melty cheese that is a mixture of cheddar, swiss, and Provolone. It is rarely used outside of Saint Louis. (Provel)
- c. This semi-soft cheese is thought to have been brought to America by Alsatian immigrants, and it has a distinctive orange rind. Though it’s not cheddar or Colby, it is a popular cheese board appetizer as well as a classic on tuna melts. (Muenster)

12. Answer some questions about meat dehydration as preservation, FTPE:

- a. This type of meat is thought to have originated from the capital of the Italian region of Liguria. It includes pork and is traditionally fermented and air dried. (Genoa Salami)
- b. Njeguški pršut is dish from this country that is similar to the Italian prosciutto that is dry cured and served uncooked. This country is home to the Trebjesa brewery located in Niksic, its second largest city after Podgorica. (Montenegro)
- c. The most common type of this sausage is called lap cheong, made from pork seasoned with rose water, rice wine, and soy sauce. Other versions of it use duck livers, that type is called yun chang. (Chinese Sausage)

13. FTPE, name some things about iconic cold desserts:

- a. Qulfi is a sweetened frozen dairy product that originated from this South Asian entity that adopted qulfi from a Persian dessert called bastani sonnati. (Mughal Empire)
- b. Despite having introduced over 1,000 flavors over its life, this company’s slogan features 31 flavors of ice cream. (Baskin Robbins)
- c. Ice cream is featured in this dish, also called a Norweigen omelette, that consists of ice cream and cake covered with a blow-torched meringue. It was named by Antoine Alciatore to commemorate the acquisition of this dish’s namesake place in 1867. (Baked Alaska)

14. Your bonus on Thai dishes, FPTE:

- a. This Thai soup is both hot and sour, and includes kaffir lime, galangal, chili peppers and prawns. (Tom Yum Soup)
- b. Khao Ka Mu is a dish featuring this food, which usually cleaned and made hair free before cooking. Marco White's restaurant Hakata Tonton uses this food in 33 of his 39 dishes, and it is known as crispy pata in Filipino cuisine. (Pig Trotters, Pig Feet)
- c. Khao Soi Mae Sai is a noodle dish with congealed pig's blood that is popular in this city in northern Thailand that is home to Wat Umong and Wat Chedi Luang. (Chiang Mai)

15. Your bonus on Fast Food, FTPE:

- a. Supermac's is a fast food restaurant from this country that had its first location at Ballinasloe, and it exclusively operates Papa John's Pizza brand here. (Ireland)
- b. A restaurant featuring this food and the name "Licken" was founded in South Africa and is the world's largest non-American owned franchise for this food. Other places that serve this food are named Bojangle's, Roy Rogers, and Zaxby's. (Fried Chicken)
- c. Pita Pit is a fast food franchise first established by Nelson Lang and John Sotiriadis in 1995 in this city before it spread to the United States. This city is home to the Reel Out Queer Film Festival and Fort Henry. (Kingston, Ontario)

16. This company introduced a sausage product in December 2017, offering Bratwurst, Hot Italian, and Sweet Italian varieties, FPTE:

- a. Name this company that develops and manufactures plant-based meat alternatives based in El Segundo, California. (Beyond Meat)
- b. Beyond Meat's burger patties use beet juice to provide a "bleeding" effect, but its competitor Impossible Foods uses this molecule instead, derived from genetically engineered yeast. (Heme)
- c. In July 2019, this company announced that it would begin selling breakfast sandwiches using Beyond Meat's Meatless Sausage in Manhattan before rolling them out nationwide. (Dunkin' Donuts)

17. Animals, being a source of fat, have historically been used to cook other animals, FPTE:

- a. Name this simmered and clarified butter that tops dishes like roti, dosa, and biryani. (Ghee)
- b. The manufacture of this animal fat involves cutting the fatty tissues of a chicken or goose into small pieces, then melting and collecting the drippings. It is derived from a Yiddish word that means "rendered animal fat." (Schmaltz, schmalz)
- c. Eshabwe is a type of clarified butter originating from the Bantu-speaking Kingdom of Ankole in this modern day country. Its current president is Yoweri Museveni. (Uganda)

18. These dishes often include a binding ingredient such as an egg or applesauce, and they can be flavored with condiments like sour cream or applesauce. FPTE:

- a. Name this dish that is shallow fried and is called the boxty in Ireland and gamja-jeon in Korea. (Potato Pancake)

- b. The Jewish potato pancake, or the latke, is prepared for this festival that starts on the 25th day of Kislev, and includes a shamash that is placed above other candles. (Hanukkah)
 - c. The world's largest potato pancake was made during the Plinza Dawn festival in the city of Rzechta in this country. (Poland)
19. This dish is one of the most iconic dishes of Jiangxi cuisine, from the county of Ningdu. FPTE:
- a. Also called sanbeiji, this dish uses a namesake quantity of sauces that uses soy sauce, rice wine and sesame oil. (Three Cup Chicken)
 - b. Three Cup Chicken was rumored to have been created by Wen Tianxiang, a national hero of this Chinese dynasty that was the first government to issue paper money. (Song Dynasty)
 - c. Three Cup chicken can be served over this Chinese dish that traces its origins to the Tamil dish koozh, a millet porridge. (Congee)
20. This food is a staple in Hawaii, where it is made with kalo that is pounded on a papa ku'i'ai. FPTE:
- a. Name this traditional Hawaiin food that can be classified as "one-finger, two-finger, or three-finger" depending on consistency, and is pounded and fermented. (Poi)
 - b. Poi is made from this non-yam root vegetable believed to be one of the earliest cultivated plants, most of which currently comes from Nigeria. (Taro)
 - c. Starchy crops like taro, plantains, and cassava are pounded in the West African dish fufu that was mentioned in this author's Things Fall Apart. (Chinua Achebe)