QUIZ NIGHT · 8 ROUNDS, 80 QUESTIONS

Around the World Quiz Night, Volume 3

A whole quiz night, ready to print

ROUND 1 · QUESTION 1

What covers the top of a šopska salad?

A. Grated white brined cheese
B. Toasted breadcrumbs
C. Chopped walnuts
D. Sliced boiled eggs

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FOR THE HOST

How to run the night

Before: print one host copy (pages with answers), one answer sheet per team for every round and the score board. For the TV, open this file on a laptop and go to the slides at the back.

On the night: teams of 2 to 6 people. Read each question twice, with its choices. After each round, teams swap sheets and you read the answers and the little story behind each one. One point per right answer.

Timing: about 10 minutes a round, so 8 rounds and a short break make a 90-minute evening. Leave out rounds to make it shorter.

Round 1 Food and drink	10 questions
Round 2 Capital cities	10 questions
Round 3 History	10 questions
Round 4 Landmarks and cities	10 questions
Round 5 Picture round: flags	10 questions
Round 6 Words and phrases	10 questions
Round 7 Festivals, music and inventions	10 questions
Round 8 Fun facts	10 questions

Round 1: Food and drink

HOST COPY, WITH ANSWERS

Famous dishes, drinks and table manners.

1 What covers the top of a šopska salad? (North Macedonia)

A. Grated white brined cheese B. Toasted breadcrumbs C. Chopped walnuts D. Sliced boiled eggs

Answer: A. Grated white brined cheese

Šopska salad of tomatoes, cucumbers, peppers and onion is covered with a thick layer of grated white brined cheese.

2 What are sarmale? (Romania)

A. Cabbage leaves rolled around minced meat and rice B. Grilled rolls of minced meat C. Cheese doughnuts with jam D. A spread of roasted aubergine and peppers

Answer: A. Cabbage leaves rolled around minced meat and rice

Sarmale are cabbage leaves rolled around minced meat and rice and simmered for hours, often called the national dish.

3 In Azerbaijani plov, what is the gara? (Azerbaijan)

A. The topping of meat, chestnuts and dried fruit served beside the rice B. The clay pot the rice is cooked in C. The crispy crust at the bottom of the pan D. The saffron water poured over the rice

Answer: A. The topping of meat, chestnuts and dried fruit served beside the rice

The gara is the topping of meat, chestnuts and dried fruit served beside the rice, usually on a separate platter, so each person can combine them.

4 In Iceland's geothermal areas, rye bread can be baked by burying the dough in a closed pot in the hot ground near a hot spring. (Iceland)

A. True B. False

Answer: True

True. This hot spring bread, hverabrauð, is dug up the next day. It is a dark, dense, slightly sweet rye bread.

5 In a national competition in 2006, the arepa was chosen as Colombia's cultural symbol. (Colombia)

A. True B. False

Answer: True

True. The competition was organised by Semana magazine, and the arepa won.

6 The Caesar cocktail, invented in Calgary in 1969, is made with vodka and which juice? (Canada)

A. Clamato, a tomato and clam juice B. Orange juice C. Cranberry juice D. Apple juice

Answer: A. Clamato, a tomato and clam juice

Clamato, a tomato and clam juice, with hot sauce and Worcestershire sauce, in a glass rimmed with celery salt. Walter Chell created it at the Calgary Inn.

7 Which vegetable gives Ukrainian borscht its deep red colour? (Ukraine)

A. Beetroot B. Red pepper C. Red cabbage D. Tomato

Answer: A. Beetroot

Beetroot gives borscht its red colour. Tomatoes are often added too, but the colour comes from the beetroot.

8 In 2021 UNESCO added ceebu jën to its list of the Intangible Cultural Heritage of Humanity. (Senegal)

A. True B. False

Answer: True

True. 'Ceebu jën, a culinary art of Senegal' was inscribed in 2021. UNESCO says the dish began in the fishing communities of the island of Saint-Louis.

9 Tarator is a hot soup eaten in winter. (Bulgaria)

A. True B. False

Answer: False

False. Tarator is a cold summer soup of yogurt, water, cucumber, garlic and dill, served chilled.

10 Nasi kerabu from Kelantan is bright blue. What gives the rice its colour? (Malaysia)

A. Butterfly pea flowers B. Pandan leaves C. Turmeric D. Blueberries

Answer: A. Butterfly pea flowers

The blue colour comes naturally from the petals of butterfly pea flowers.