Question Sheet 1



Player copy • Questions 1–15. Write one answer on each line.

01 Which nut adds crunch to the USDA's apple and cranberry salad toss?

02 Which leafy vegetable is the base of the apple cranberry salad in the USDA Thanksgiving menu?

03 Which citrus fruit supplies both juice and grated peel for the USDA's candied yams?

04 What color sugar does the USDA candied-yam recipe pack into the measuring cup?

05 Which bean is mashed along with potatoes in the USDA's hearty mashed potato recipe?

06 What hard Italian cheese is added to that hearty potato mash?

07 What form does the bread take at the start of the USDA's Grandma's Stuffing recipe?

08 In Grandma's Stuffing, which dried grapes can be used as an optional fruit?

09 Which herb completes the USDA recipe name Roast Turkey Breast with Rosemary, Sage, and what?

10 Which purple-skinned vegetable is peeled and cubed for the USDA's fall veggie casserole?

11 How were the potatoes prepared on USS Raleigh’s 1905 Thanksgiving menu?

12 What vegetable flavored the bouillon on Raleigh's Thanksgiving menu?

13 Which leafy vegetable appears steamed on the 1905 Raleigh menu?

14 Which sauce dressed the young onions on that ship's menu?

15 What kind of cake joined mince pie and pumpkin pie for the crew's dessert?

Question Sheet 2



Player copy • Questions 16–30. Write one answer on each line.

16 Which pork dish accompanied smoked turkey on the first International Space Station Thanksgiving?

17 What green round vegetable was on the 1997 Mir Thanksgiving menu with potatoes and milk?

18 Which fruit is used in Amelia Simmons's 1796 Thanksgiving-collection tart?

19 Which meat fills the minced pie listed under Amelia Simmons's name in 1796?

20 Which familiar orange ingredient appears as “pompkin” in a 1796 pudding title?

21 Who wrote the 1857 cookbook containing the museum's recipe for roasting a turkey?

22 Which candy did Lina and Adelia Beard's 1887 book teach readers to pull?

23 What did the 1859 kitchen word “paste” mean in the museum's pie recipe entry?

24 If a bake calls for one cup of fresh cranberries, how much sweetened dried fruit does US Cranberries suggest as a substitute?

25 Besides water, what liquid does US Cranberries suggest to plump dried cranberries?

26 How much does a barrel represent in the cranberry industry's weight measure?

27 Which harvest method generally supplies bagged fresh cranberries: wet or dry?

28 For pumpkins destined for processing, what does Oregon Agriculture in the Classroom say commonly does the harvesting?

29 How are fall-picked apples kept fresh for sale long after harvest?

30 What dish does the National Park Service also call misickquatash in its account of northeastern farming?

Answer Key 1



Host copy • Answers to questions 1–15.

01 Walnuts.

02 Lettuce.

03 An orange.

04 Brown.

05 Garbanzo beans, also called chickpeas.

06 Parmesan.

07 Cubes.

08 Raisins.

09 Thyme.

10 Eggplant.

11 Creamed.

12 Asparagus.

13 Cabbage.

14 Hollandaise.

15 Fruitcake.

Answer Key 2



Host copy • Answers to questions 16–30.

16 Ham.

17 Peas.

18 Cranberries.

19 Beef.

20 Pumpkin.

21 Sarah Josepha Hale.

22 Molasses candy.

23 Pie crust.

24 Three-quarters of a cup.

25 Cranberry juice.

26 100 pounds.

27 Dry harvest.

28 A machine.

29 In cool storage.

30 Succotash.