

## Test Your Knowledge (and Practice) of Wisconsin's Culinary Traditions

**PART ONE** - For each of the food items listed below, choose either A, B, or C from the following statements. Mark your choice in the blank provided.

- A. You know what the food item is.
- B. You know what it is **and** you've eaten or drunk it
- C. You know what it is, you've eaten/drunk it, **and** you've prepared, sold or served it.

- |   |  |
|---|--|
| <input type="checkbox"/> Fried cheesecurds    | <input type="checkbox"/> Chicken booyah        |
| <input type="checkbox"/> Brandy old-fashioned | <input type="checkbox"/> Chubs                 |
| <input type="checkbox"/> Pasty                | <input type="checkbox"/> Ramps                 |
| <input type="checkbox"/> Arroz con pollo      | <input type="checkbox"/> Double with the works |
| <input type="checkbox"/> Chevre               | <input type="checkbox"/> Butter burger         |
| <input type="checkbox"/> Kringle              | <input type="checkbox"/> Cream puff            |
| <input type="checkbox"/> Madagh               | <input type="checkbox"/> Limburger             |
| <input type="checkbox"/> Lefse                | <input type="checkbox"/> Maple cream           |
| <input type="checkbox"/> Fry cake             | <input type="checkbox"/> Tom sum               |
| <input type="checkbox"/> Fry bread            | <input type="checkbox"/> Pierogi               |

**PART TWO** - Choose either A, B or C for the following statements; mark your answer in the blank.

A "boil over" is... \_\_\_\_\_

- A. a skin blemish that has fully healed
- B. a Wisconsinite who is very angry
- C. what happens when you add gasoline to an outdoor fire, causing a pot of boiling whitefish to boil over the rim of the pot and expel the salty cooking water.

I've been to... \_\_\_\_\_

- A. a local tavern or small-town diner in Wisconsin
- B. a local tavern or small-town diner **plus** church suppers in Wisconsin
- C. a local tavern or small-town diner **plus** church suppers and a farmers' market in Wisconsin

I have eaten grilled bratwurst... \_\_\_\_\_

- A. at a backyard grill-out
- B. at a backyard grill-out and **also** during a tailgate party at Lambeau field or Miller Park.
- C. at a grill-out; a tailgate party at Lambeau or Miller; and **also** cold, from the refrigerator, for breakfast.

I have eaten... \_\_\_\_\_

- A. venison sausage
- B. venison sausage that was a gift from the relative or friend who hunts
- C. venison sausage made from the meat of a deer I shot

I have done the following: \_\_\_\_\_

- A. attended a food festival in Wisconsin
- B. entered a cooking or eating contest at a food festival in Wisconsin
- C. judged a cooking or eating contest at a food festival in Wisconsin

The kind of fish I have caught in Wisconsin waters include: \_\_\_\_\_

- A. bluegill.
- B. bluegill **and** walleye.
- C. bluegill, walleye **and** musky.

I have done the following: \_\_\_\_\_

- A. purchased or picked fruit at a pick-your-own strawberry farm or cherry orchard
- B. purchased or picked fruit as described above **and** foraged for morels or hickory nuts
- C. A. and B as described above **and also** gathered wild rice

I like the taste of: \_\_\_\_\_

- A. smoked fish
- B. smoked fish **and** also whitefish livers
- C. smoked fish, whitefish livers **and** also lutefisk

The best topping(s) for a baked potato is/are: \_\_\_\_\_

- A. Margarine
- B. Butter
- C. Butter and sour cream

When I eat pancakes, this is what I put on top: \_\_\_\_\_

- A. Pancake syrup (national brand)
- B. Vermont maple syrup
- C. 100% pure Wisconsin maple syrup

A "Leinies" is: \_\_\_\_\_

- A. a type of overalls made in Oshkosh
- B. a native of Chippewa Falls
- C. a delicious tap beer served at many Wisconsin taverns

The following foods are indigenous to Wisconsin: \_\_\_\_\_

- A. beer and summer sausage
- B. milk, cheese and frozen custard
- C. wild rice, cranberries and maple syrup

Wisconsin produces more of the following than any other state: \_\_\_\_\_

- A. milk
- B. sour cherries
- C. ginseng

**PART THREE** - Match one item from Column A with the corresponding one from Column B. Mark your answer in the blank provided

Column A:

- Swiss cheese \_\_\_\_\_
- Butterfat test \_\_\_\_\_
- Pleasant Ridge Reserve \_\_\_\_\_
- L'Etoile \_\_\_\_\_
- Sausage making \_\_\_\_\_
- Fish boil \_\_\_\_\_
- Island Wheat Ale \_\_\_\_\_
- Prairie Fumé \_\_\_\_\_
- Honey bees \_\_\_\_\_
- Hops \_\_\_\_\_
- Biergartens \_\_\_\_\_
- "Taste of Home" \_\_\_\_\_
- Horseradish \_\_\_\_\_
- Morel Mushroom Fest \_\_\_\_\_

Column B:

- Viking Inn
- Odessa Piper
- Usinger's
- Silver Springs Gardens
- Adam Grimm
- Milwaukee
- Wollersheim Winery
- Stephen Babcock
- Sauk County
- Hales Corners
- Green County
- Uplands Cheese
- Capital Brewery
- Muscoda

Quiz answers can be found on page 3.

Quiz Answers: **Test Your Knowledge (and Practice) of Wisconsin's Culinary Traditions**

**SCORING:**

Parts One and Two:

For every A answer, give yourself 1 point  
For every B answer, give yourself 2 points  
For every C answer, give yourself 3 points

Points earned (Parts 1 & 2): \_\_\_\_\_

Part Three: For every correct answer, give yourself 1 point. The correct answers are:

Swiss cheese:	Green County
Butterfat test:	Stephen Moulton Babcock
Pleasant Ridge Reserve:	Uplands Cheese
L'Etoile:	Odessa Piper
Sausage making:	Usinger's
Fish boil:	Viking Inn
Island Wheat Ale:	Capital Brewery
Prairie Fumé:	Wollersheim Winery
Honey bees:	Adam Grimm
Hops:	Sauk County
Biergartens:	Milwaukee
Taste of Home:	Hales Corners
Horseradish:	Silver Springs Gardens
Morel Mushroom Festival:	Muscoda

Points earned (Part 3): \_\_\_\_\_

**Total Score:** \_\_\_\_\_

**Results:**

If you got 35-60 points, you're a Wisconsin "Hot Dog." You've know some basics. You could nosh knowledgeably at a tailgate gathering or order from the menu at a supper club without embarrassing yourself. But you've still got a lot to taste—and learn.

If you got 61-91 points, you're at the "Summer Sausage" level of the art of eating in Wisconsin. You're probably a native of the state, or maybe you're married to one. Or maybe you just have great taste in food and a thing for local history.

If you got 92-113 points, congratulations, you've achieved "Bratwurst" status. You're a Wisconsin food savant, a connoisseur, a real professional. In fact, you should probably be in my next book.

(Note: If you got less than 35 points, you may be from Illinois, New York or France.)

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