

Food and Culture Bingo

Target audience: adults or older youth

Developed by:

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Before the lesson

- Photocopy and cut out numbers 1 to 24 and place them in a bowl, hat, etc. (Keep the original sheet with the lesson.)
- Have small prizes available for the winners. (If you play to the end, everyone will have a “blackout” because the answers are on every card.)
- Distribute one bingo card to each player. You may wish to laminate the cards so they last longer. (You can use erasable markers to mark the cards if laminated.)
- Distribute pennies, dry beans, buttons, pieces of paper, etc., to players to mark their bingo cards.
- A PowerPoint is available and could be used as introductory or follow-up material.
- *Optional supplies:* world map or globe.
- *Optional:* Prepare a recipe from the accompanying handout, “Cultural Foods,” for taste testing.

Rules

- Ask a participant to draw the numbers. To expedite, the leader can draw and ask the questions.
- Read the question that corresponds to the number drawn.
- The answers will be on the bingo cards. Give the players 10 seconds to figure out the answer before you tell them the answer. After you give them the answer, allow them time to mark it on their card with a penny, button, etc. Reinforce the correct answer by providing some additional information.
- A “bingo” occurs when a person gets five across, diagonally or down and calls out “Bingo.” The leader should check the card to make sure it’s a “bingo.” Continue to play until “blackout” if desired. Or try these variations: four corners, stamp or kite. (You may wish to create a poster showing the variations.)
- If you have limited time to play, you can choose the questions/answers you want to highlight ahead of time and just include the numbers of those questions in the “hat.”
- To “bingo” in a blackout game, the winner must have every space on his or her card filled.
- If you choose to play a variation game other than blackout, the only way to win is to fill the spaces that correspond to the game you choose. For example, if you are playing for a kite, the only way to win is to get a kite in any of the corners. If someone gets five across, diagonally or four corners, it’s not a bingo because the participants are playing for a kite.

Game questions:

1. What is a thin, unleavened pancake made from cornmeal or wheat flour from Mexico?

Answer: Tortilla (*tor-ti-lla*) (tòr-tē-yə)

- Hint: What is the soft outside shell of a burrito called?
- Tortillas have been made for hundreds of years and commonly termed the “bread of Mexico.” Tortillas are versatile and eaten with salsa, meats, chili or plain.

2. What is the traditional Mexican dish called in which tortillas are filled with meat and baked?

Answer: Enchilada (*en-chi-la-da*) (en-chə-'lä-də)

- Hint: This dish is topped with a chili sauce.
- Enchiladas are one of the most popular Mexican dishes dating back to the Aztecs. Hundreds of different versions of enchiladas are served around the world.

3. What traditional Mexican food is composed of a hard- or soft-shell tortilla filled with meat, cheese and salsa?

Answer: Taco (*ta-co*) (tă-kō)

- Hint: At least two fast-food restaurant chains have this word in their names.
- Dating back to the early 1500s, tacos vary from region to region. Coastal regions serve them with fish, whereas inland regions use beef or chicken.

4. What is a steamed meat and masa-filled corn husk from Mexico called? ('mä-sə)

Answer: Tamale (*ta-ma-le*) (tə-mä-lē)

- Hint: This food shares its name with a hot, little red candy.
- Tamales were eaten by Aztec and Mayan warriors in early 500 A.D. because they were transported easily.

5. What Indian dish is spicy and usually made with chicken or vegetables served over rice?

Answer: Curry (*cur-ry*) ('kər-ē)

- Hint: This food is seasoned with a specially blended powder.
- Ranging from mild to hot, curry is unique to the region where it is made. Its popularity has spread worldwide.

6. What is the traditional Indian flatbread called?

Answer: Naan (*naan*) ('nän)

- Hint: This four-letter word starts with “N.”
- Naan dates as far back as the 1300s and can be used as a side or for wrapping meat and other fillings.

7. What Indian dish is composed of lentils, beans and peas and seasoned with turmeric, coriander and cumin?

Answer: Dal (*dal*) ('dāl)

- Hint: This three-letter word sounds like a small girl’s toy.
- Dal is popular in India, and variations depend on the lentils and other pulse crops used.

8. What Bosnian dish is a mixture of sausage, beans and other vegetables?

Answer: Grah (grah) (gräh)

- Hint: This four-letter word starts with "G."
- Grah resembles stew and is commonly made without the sausage as a vegetarian option.

9. What popular African dish usually is made with rice, chicken, tomatoes and seasonings?

Answer: Jollof rice
(joll· off rice) (jöll-öff - 'rīs)

- Hint: This dish has a starchy grain food in its name.
- Jollof rice is thought to have originated in Gambia but is a popular dish all over Africa.

10. What is a traditional Sudanese flatbread made from sorghum flour?

Answer: Kisra (kis-ra) (kis-'rä)

- Hint: This five-letter word starts with "K."
- Kisra is used at most Sudanese dinners as a utensil to soak up soups or scoop rice and meat.

11. What Somali dessert is a sweet custard served with fruit?

Answer: Fool (fool) ('fül)

- Hint: This word also means someone who is lacking in judgment or understanding.
- The fool in Somalia is commonly made with camels' milk.

12. What traditional Vietnamese food is composed of meat, rice, noodles and vegetables rolled in a seaweed or rice wrapper?

Answer: Spring rolls

- Hint: This food may be served to celebrate the season following winter.
- Spring rolls are served either steamed or fried depending on the season and usually are dipped in a fish sauce.

13. What traditional Norwegian dish is a rich cream porridge?

Answer: Rommegrôt
(rom·me·grôt) (ruh-méh-grüht)

- Hint: Romme means cream in Norwegian.
- Rommegrôt can be served as either the main course at breakfast or as a dessert. Topped with cinnamon and sugar, rommegrôt traditionally is made during the Christmas holidays.

14. What Scandinavian delicacy is dried whitefish, usually cod, soaked in lye?

Answer: Lutefisk (lute·fisk) (lüt-,fisk)

- Hint: Fisk means fish in Norwegian.
- Lutefisk is served with melted butter traditionally at Christmas and usually is accompanied by potatoes, peas and lefse.

15. What traditional Scandinavian flatbread is made with potatoes and milk or cream?

Answer: Lefse (lef-se) (lěf-śe)

- Hint: This food usually is topped with butter, sugar and cinnamon.
- Lefse is primarily served around Thanksgiving and Christmas.

16. What traditional German dessert has a sweet dough crust with a custard filling?

Answer: Kuchen (ku-chen) ('kü-kən)

- Hint: This is the German word for cake and is spelled similarly to kitchen.
- Kuchen commonly is served with fruits such as apples, strawberries and prunes.

17. What Native American fried dough is commonly used as a base for tacos?

Answer: Fry bread

- Hint: This bread is cooked in oil or fat.
- Fry bread dates back to the 19th century and is an integral part of many native American ceremonies and cultural gatherings such as powwows.

18. What German soup is made with chicken, vegetables and dumplings?

Answer: Kneophla soup (kneoph-la soup) ('néf-la soup)

- Hint: The first letter is silent.
- Kneophla soup is named for its dumplings and is popular in Minnesota, North Dakota and South Dakota.

19. What traditional German cookie is made with walnuts, almonds and spices such as cinnamon and ginger?

Answer: Pfeffernuesse (pfef-fer-nuss) (fe-fe (r)-inüs)

- Hint: This cookie's name sounds like it starts with an "F."
- Pfeffernuesse cookies are too hard to eat just after being cooked, so they usually are eaten by dipping into a beverage such as coffee.

20. What Norwegian cookie is light and crisp and shaped like a cone?

Answer: Krumkake (krum-kake) (krüm'kāk')

- Hint: This food sounds like it should be pronounced "Crumb-cake" and is made with a special iron.
- Traditionally made during the Christmas season, krumkake is served either plain or with a filling.

21. What German pastry is sweet and stuffed with meat?

Answer: Fleischkuekle
(*fleisch·kue·kle*) (flié-'sh-kū-kle')

- Hint: This 13-letter word starts with "F."
- These deep-fried pastries are served as a main dish.

22. What native American dish is pudding made with fresh berries?

Answer: Wojapi (wo·ja·pi) ('woh-zhä-pē)

- Hint: This word ends in "i."
- This pudding commonly is made with blueberries and often is used as a dipping sauce.

23. What Native American small round cakes are made with dried corn or cornmeal and flour?

Answer: Corn cakes

- Hint: These cakes were a staple of the native American diet and made use of maize (corn), one of the "three sisters."
- Corn cakes vary from very thin to pancake-like depending on the region in which they are made.

24. What fish preserved with vinegar is considered a delicacy in the Scandinavian culture?

Answer: Pickled herring

- Hint: We usually associate this process with cucumbers.
- Pickled herring commonly is served at Christmas and Easter and typically is flavored with mustard, onion, garlic or lingonberries.

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