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The Year in Food: Final Exam

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By **Don Cazentre / The Post-Standard**



Michelle Gabel / The Post-Standard

Bruce and Meg Schader of Wake Robin Farm in Jordan are shown with some of the cheeses they make.

From haggis to falafel, from Riesling to reds, and from the banh mi to the muffuletta, The Post-Standard covered a lot of food and drink ground in 2010.

Here's a quiz to refresh your memory on the topics we wrote about.

Send us your answers; we'll select three winners from among those sending in the correct responses. Two winners receive \$50 gift certificates to the Mirbeau Inn & Spa in Skaneateles. A third winner receives a copy of "The Complete America's Test Kitchen TV Show

Cookbook: 2001-2011."

Need help? Here's a hint: Go to **www.syracuse.com** and enter some of the key words from each question in the search field on the home page. You'll find the original story the question is based on.

1. The centerpiece of a traditional Burns Night Supper -- such as the annual affair at Cazenovia's Brae Loch Inn -- is haggis (story published Jan. 20).

Which of these is NOT a typical ingredient in haggis?

- a) calf's liver
- b) pig's knuckles
- c) sheep's hearts.

2. The premier wine of the Finger Lakes region is Riesling, a grape that sometimes confuses consumers because one of its principal characteristics can vary so widely (Feb. 10). A new Riesling label graphic aims to

end the mystery.

Which characteristic does it measure?

- a) alcohol strength
- b) color
- c) sweetness

How to enter

Send the correct answers to **food@syracuse.com**, with "Food Quiz" in the subject line, or by regular mail to CNY, "Food Quiz," The Post-Standard, P.O. Box 4915, Syracuse, NY 13221. Entries must be received by Saturday. One entry per person, please. We'll publish the answers and list the winners Jan. 5.

3. Liehs & Steigerwald's meat market in Syracuse is one of the few remaining local businesses to make its own corned beef from scratch (March 10).

Which cut of meat does Liehs & Steigerwald's use?

4. Syracuse's Ky Duyen Cafe specializes in a complex Vietnamese sandwich called the banh mi (April 21). Among its many flavorful ingredients is a vinegary combination of shredded carrots and daikon (an Asian radish).

What is the Vietnamese name for this pickled vegetable combo?

5. Springtime in Central New York means the annual, but short-lived, bullhead season is here, along with bullhead dinners at local restaurants (April 28).

Bullheads are related to what other common fish?


6. The newest culinary tour in New York is along the Finger Lakes Cheese Trail, which boasts nearly a dozen farm-based cheesemakers (June 30).

What is the only Finger Lakes Cheese Trail member in Onondaga County?

7. The muffuletta is an Italian-style, New Orleans-born, sandwich made of meat, cheese and olive salad on a round Italian bread loaf (Aug. 4).

Which bakery does the Syracuse sandwich shop Darwin use for its muffuletta bread?

8. Fennel is a hardy vegetable, good for fall menus because it can withstand colder growing temperatures

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and because of its strong and somewhat unusual flavor profile (Sept. 15).

Its aroma is often compared to that of what candy?

9. Some Finger Lakes winemakers have been experimenting with some fairly unusual red grape varieties lately, looking for one that might become the region's red answer to Riesling (Sept. 22). One of those grapes is the same one used for French Beaujolais wines.

What grape is it?

10. Falafel is the name of a deep-fried vegetable patty common throughout the Middle East (Oct. 20). Almost all falafel recipes call for ground chickpeas (garbanzo beans), but some -- like the one used at Syracuse's Byblos Cafe -- also uses another bean.

What bean is it?

11. Organically Hip, a small company in Clay, was one of 110 food and drink vendors at this year's Pride of New York

Harvest Fest (Nov. 3). Most of their products are baking mixes, but one is a separate baking ingredient.

What is that product?

12. Chestnuts are a traditional Christmas favorite, partly because they are prominent in the first line of the holiday tune known as "The Christmas Song" (Dec. 15). When roasting chestnuts, you must take care they don't explode.

Stephen D. Cannerelli / The Post-Standard

Sheldrake Point Vineyard on Route 89 in Ovid is making wine from Gamay grapes.

How do you do that?

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You can also find food & drink stories at www.syracuse.com/food.

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