WILLIAMS TRIVIA, MAY 2011

THE OHIO PLAYERS PROUDLY PRESENT:



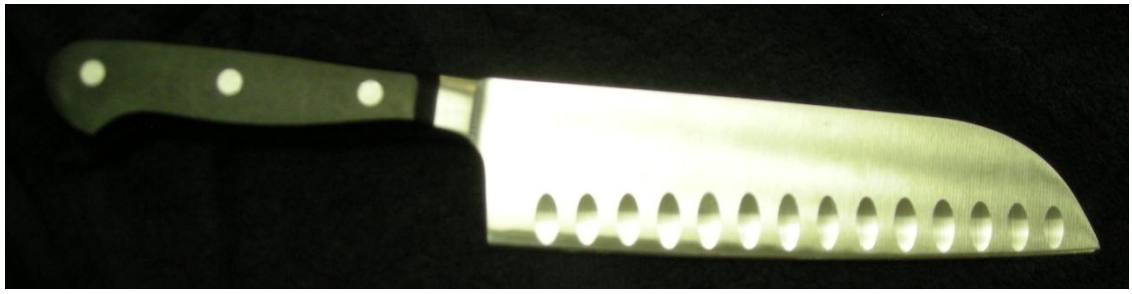
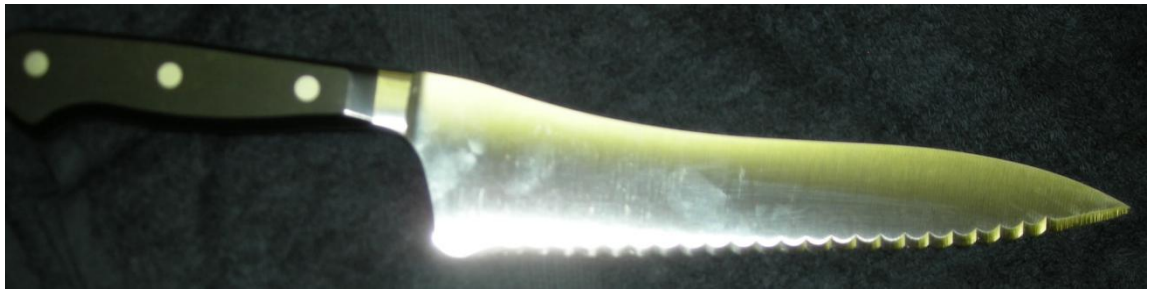
IN THE KITCHEN!

(THE HOUR BONUS)

Identify the following company logos for brands of quality knives

1. 
2. 
3. 

Identify the type of knives, (chef, paring etc)

4. 
5. 
6. 
7. 

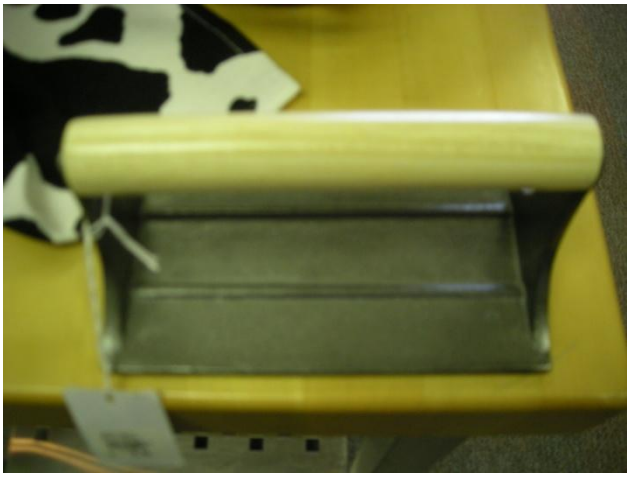
While most blades are still made of steel, the knife below is not. What is the material that the blade is made of?

8. 

Name the following kitchen tools/gadgets

9. 

10. 

11. 

12. 

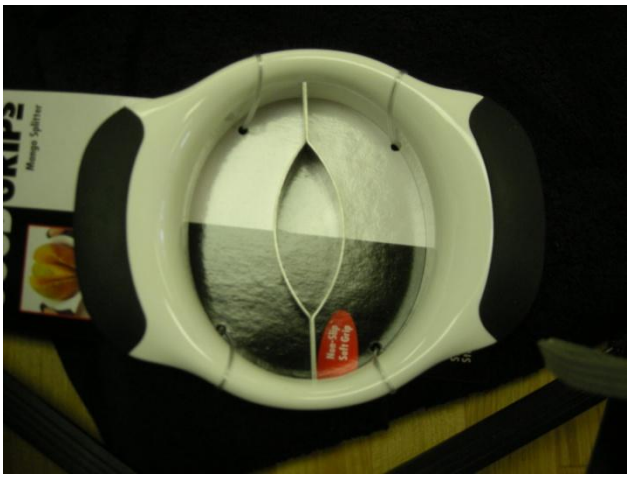
13. 

14. 

15. 

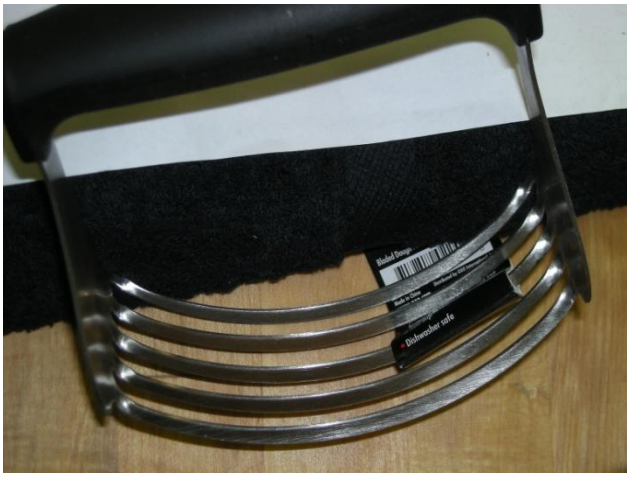
16. 

Everyone has heard of an apple corer or a pineapple corer.
Name the fruit the following corer is for.

17. 

18. 

A baker's paradise. Name the following tools commonly used in baking

19. 

20. 

21. 

22. 

Identify the following cookware company logos

23. 

24. 

25. 

So who's a wannabe chef?

26. The knife in picture 4 has oval spots down the face of the knife. What is the purpose of them?

27. When a knife has the ovals like seen in picture 4, it's said to have a _____ edge.

28. When you are cooking, often recipes will require browning the meat or vegetables. After browning, there are caramelized food bits stuck to the bottom of the pan. What is it called?

29. The caramelized bits have a lot of flavor. What is the process for dissolving the bits for their flavor, usually into a sauce, called?

30. What is the most expensive spice in the world?

31.-35. It is said that all sauces in cooking are just variations of the 5 mother sauces. Name all 5.

36. If you mince olives, capers and anchovies, then add a bit of olive oil and blend to a paste, you have what paste served commonly as an hors d' oeuvre?

37. Whether cutting fabric or vegetables, what is the term used to mean cutting at a 45° angle?

Who's in the kitchen with Dinah?

38. At the South Beach Wine & Food Festival in 2009, this famous cooking celebrity had a wardrobe malfunction when their pants fell down as they walked on stage.

39. In 2008, this chef sold all rights to products, cookware, television shows, cookbooks, etc to the Martha Stewart Omnimedia retaining only the rights to their restaurants.

40. Prior to becoming a chef, I served as a spy for the US in WWII.

41. This cooking celebrity was a competitive cheerleader in high school.

42. In addition to hosting food shows and writing cook books, I was the director of photography on the music video for R.E.M.'s "The One I Love" and have a honeybee tattoo on my left shoulder.

43. This Louisiana chef is known for his "Magic Seasonings."

44. "*I gawr-on-tee!*" you will love my Cajun cooking.

45. Between the F-word and Nightmares, I certainly have a special seat in Hells Kitchen.

Cooking with the secret ingredient . . .
Name the following American Iron Chefs?

46. This Iron Chef has gone equestrian. In late 2008, he/she has been noted to have purchased at least two thoroughbreds in separate auctions at Keeneland Race Course in Lexington, Kentucky.

47. This Iron Chef received a Bachelor of Science degree in exercise physiology and biology before attending the Culinary Institute of America or cooking with the Muppets.

48. I might be an Iron Chef, but more recently I've been trekking around Europe with my gal pal Gwyneth Paltrow.

49. I'm really known for my red carpet delights more than my Iron Chef status.

50. I am known for having a bottle of coke while I cook. I've even used it as an ingredient in a recipe.