

3/26/23

# How Much Do You Know About...

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Estimated play time: Approximately 15 minutes

Number of players: Unlimited

Supplies needed: Tokens (for scorekeeping); Prizes (small) for winner(s)

Suitable for visually impaired players.

## Overview:

In this game, we look at one subject in depth – it could be a person, place, event, or thing. Easter is coming soon, so let's see how much you know about ... **EGGS**.

## Instructions:

1. This game can be played by individuals or teams.
2. Read the first question. Discussion is permitted among teammates. Prior to the start of the game, a method to signal when a team is ready to answer must be determined. Ringing bells and New Year's blowers are just two inexpensive noisemakers. Raised hands work, but the host must be vigilant to watch for whose hand went up first. The host always has the final say in any disputes.
3. After a team is recognized as the first to signal, they may give one answer. If the first answer is incorrect, the other teams may 'buzz' in and answer.
4. Keep score (10 points for each answer) after each question is answered correctly. Play until all questions have been asked and answered.

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# How Much Do You Know About...

**INSTRUCTIONS:** Just answer the questions to find out how much you know about today's subject ... EGGS.

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## QUESTIONS

1. How many calories are in a large, boiled chicken egg?
2. Which bird lays the largest egg?
3. Which bird lays the smallest egg?
4. For extra points, can you guess which animal of any kind lays the largest egg of all?
5. What are the names of both the yellow and the white parts of the egg?
6. Beaten egg whites are an essential ingredient for making light and fluffy desserts, such as angel food cake, soufflés, and this simple treat, which basically consists of egg whites and sugar whipped to form a thick, stiff foam.
7. The USDA recommends refrigerating eggs in order to prevent the growth of this bacteria that can cause food poisoning.
8. Can you name the six official sizes of eggs sold in grocery stores?
9. What does it mean when a container of eggs is labeled "free range"?
10. What cooking method is used in a shirred egg?
11. Can you guess how many eggs an average hen lays each year?
12. Eggs have many non-culinary uses. Egg whites have long been used in cosmetics and artists' paints; egg yolks are used in shampoos and conditioners; egg shells are crushed and fed to hens as a source of calcium; and fertile eggs are often used to produce vaccines, including the vaccine against this annual viral infection of the respiratory system
13. The tradition of decorating eggs has been around for centuries, but the concept was taken to a whole new level in 1885 when a Russian tsar commissioned the first of these elaborate jeweled eggs as a gift for his wife.

14. Comedian W.C. Fields played this famous nursery rhyme egg in the 1933 Paramount film *Alice in Wonderland*.
15. If you've ever heard a diner waitress cry out "Two hen berries on a raft and wreck 'em!", what dish did she order?
16. When an editor bet him that he couldn't write a book using only fifty words or fewer, Dr. Seuss wrote this children's classic.

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## ANSWERS

1. About seventy calories
2. The ostrich. Though fluffier in texture and a little sweeter in flavor, ostrich eggs taste very similar to chicken eggs. Weighing approximately 3 pounds, or the equivalent of 18-24 chicken eggs, a single ostrich egg takes almost an hour to boil!
3. The hummingbird — the bee hummingbird, to be specific, whose egg weighs one-half of a gram, or around 2/100 of an ounce.
4. The whale shark. The largest recorded egg is from a whale shark (12" × 5.5" × 3.5"). Whale shark eggs normally hatch within the mother, and are then born into the water.
5. The yellow is the yolk, the white is the albumen. The yolk contains all of the egg's fat and cholesterol. The albumen, which makes up two-thirds of the weight of the egg, contains more than half of an egg's protein.
6. Meringue, which is most often used as a topping for Baked Alaska and, of course, lemon meringue pie.
7. Salmonella
8. Jumbo, Extra Large, Large, Medium, Small, and PeeWee. Jumbo eggs weigh about 30 ounces, while small eggs weigh only about half that.
9. "Free-range" means that the chickens were given outside access rather than being confined in crowded cages.
10. Baking. A shirred egg is broken and slipped into a ramekin. A tablespoon of milk or cream is added, and the egg is baked for about 12 minutes in a 325° oven.
11. Roughly 325 — just about one a day
12. Influenza (the flu)
13. The Fabergé egg. This masterpiece was created by Peter Carl Fabergé, a well-known Russian jeweler who would go on to create many Easter eggs for the Russian royal family. They weren't real eggs, of course. Most had jewels on the outside, and each had a surprise on the inside, such as a bird that popped out, or a tiny ship floating on a sea of precious stones. Today, Faberge eggs can be seen in museums throughout the world.
14. Humpty Dumpty. Interestingly, there has been much debate about whether Humpty Dumpty was an egg or not. He's never explicitly described as an egg in the famous nursery rhyme.
15. Two scrambled eggs on toast
16. *Green Eggs and Ham*