

8/13/23

How Much Do You Know About...

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. This week, let's see how much you know about ... **ONIONS**.

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.

8/13/23

How Much Do You Know About...

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

1. Onions belong to the large plant genus called Allium, which is the Latin word for this popular pungent seasoning that is often crushed, diced, or pressed and added during the cooking process.
2. Onions are commonly available in which three colors?
3. Onions are usually eaten when the bulb is large and mature. However, young plants are also harvested before the bulb forms. What are these young onions called?
4. There are about 500 species of Allium, which include some very common food plants. One of the smallest members of the onion family is often chopped, added to sour cream, and served with baked potatoes. What is it?
5. This member of the onion family does not form a bulb, but rather a long stalk of leaf sheaths. (Hint: It is the national symbol of Wales.)
6. Onions are the third-most consumed vegetable in the United States. Can you guess which vegetables are number one and two?
7. Onions have particularly large cells that are fairly easy to see. Consequently, onion tissue is frequently used in high schools to demonstrate how to use this scientific instrument.
8. Cultivated onions were introduced to North America by this 15th century explorer – although it was later discovered that strains of wild onions already grew throughout the continent.
9. Roughly how many calories are in a medium sized (3.5 oz.) onion?
10. When an onion is cut, its cells are broken and a gas is released. When that gas reaches the human eye, it becomes an irritant. The eye reacts by producing tears to dilute and flush the irritant out. There are five recommended ways to prevent or minimize the crying response. Can you describe one of them?

11. The uniquely sweet-tasting Vidalia (vee DALE ya) onion is grown in one region, encompassing about 20 towns, in the southeast corner of this state.
12. Pickled onions are very popular, especially in the United Kingdom, where they are often served with cheese. What is the main liquid used in the onion pickling process?
13. Onions are one of three ingredients in the classic *mirepoix* (mere PWAH), a flavor base of chopped aromatic vegetables that is commonly used in stocks, soups, stews, and sauces. What are the other two vegetables in a *mirepoix*?
14. This type of martini, made with six parts gin and one part vermouth, is often served chilled with one or more pickled onions as a garnish.
15. According to this annual reference book, the largest onion ever grown weighed nearly 11 pounds, and was grown by V. Throup of Silsden, England.
16. According to folklore, chewing this common herb (and garnish) can freshen bad breath caused by eating garlic and onions.

8/13/23

How Much Do You Know About...

ANSWERS

1. Garlic
2. White, yellow, and red
3. Scallions (or spring onions)
4. Chives
5. The leek
6. Potatoes and lettuce. (Tomatoes would be in the top three, but they are technically a fruit.)
7. The microscope
8. Columbus
9. 40 calories
10. How to avoid tears from cutting an onion:
 - a. Cut the onion under running water or submerge it in a basin;
 - b. Chill or freeze the onion;
 - c. Avoid cutting the root section (or cut it last), since the root has a higher concentration of the enzymes that produce the gas irritant;
 - d. Have a fan blow the gas away from the eye;
 - e. Wear goggles or eye protection to create a seal around the eye.
11. Georgia. Note: The onion is the official state vegetable of Georgia.
12. Vinegar
13. Carrots and celery. Note: In Cajun cooking, the "holy trinity" is made up of onions, celery and bell peppers.
14. A Gibson
15. *The Guinness Book of World Records*
16. Parsley