IHO Blitz – Finals

Regulation Tossups

(1) **<u>This cheese's production involves the pasta filata technique, an Italian method introduced to the Etla Valley by Dominican friars in the sixteenth century. Also known as "quesillo," production of this cheese has been threatened by artificial mozzarella-making methods in the twenty-first century. (+)</u> This cheese became central to Zapotec culinary traditions and is essential to dishes like quesadillas and tlayudas. (*)** For the points, name this white, stringy Mexican cheese that originated in a southern state of the same name.

ANSWER: **<u>Oaxaca</u>** [[wah-HAH-kah]]

(2) **<u>A bent-over woman grating cheese stares at the viewer in this painter's *The Kitchen*, which also shows many other workers such as a man putting chickens on a spit ahead of a feast. (+)</u> This artist depicted himself as Pantalone with three other *commedia dell'arte* characters who creepily smile while eating a pile of white cheese in the shape of a skull. (*)** For the points, name this late Italian Renaissance painter, best known for his Flemish style of painting in *The Ricotta Eaters*.

ANSWER: Vincenzo **<u>Campi</u>**

(3) **<u>This person, who earned a PhD from the University of Connecticut, received a Fulbright Scholarship to study native French fungi. In the 2016 Netflix series *Cooked*, this person showed traditional aging methods in wooden barrels as part of the "earth" segment on the four classical (+)</u> elements and how they relate to food. This woman resides at the Abbey of Regina Laudis in Hartford. (*)** For the points, name this American microbiologist, cheesemaker and member of the Order of St. Benedict, nicknamed "The Cheese Nun."

ANSWER: Noella **<u>Marcellino</u>** (accept The **<u>Cheese Nun</u>** before mentioned)

(4) **<u>Adherents of this passion, whose name is derived from Greek, regularly practice vertical tasting of raw versus pasteurized milk varieties. Neil's Yard Dairy is an organization whose members share this interest. (+)</u> Notable examples of this passion include devotees who debate the merits of *Penicillium roqueforti* versus *Penicillium glaucum* and compare Alpine versus washed-rind varieties. (*)** For the points, give this term from the Greek root for "cheese" that refers to people who appreciate and study cheese.

ANSWER: **<u>turophilia</u>** (or **<u>turophile</u>**s; prompt on any descriptive answers about "people who love cheese")

(5) **<u>This person allegedly learned advanced cheese-making techniques from Abbe Charles-Jean Bonvoust, a priest she sheltered during the French Revolution. (+)</u> This woman's creation gained national recognition when Napoleon the Third reportedly tasted her cheese during a visit to Normandy and declared it exceptional. (*)** For the points, name this Norman cheese maker who is credited with creating Camembert cheese in the late eighteenth century.

ANSWER: Marie Catherine **<u>Harel</u>**

(6) **Unlike starter cultures used for cheddar and brie, these microbes are essential for high-heat processes such as pasta filata stretching. These microbes, common examples of which include *Lactobacillus helveticus*, (+) are favored in the production of cooked-curd cheeses due to their ability to survive pasteurization and thrive at temperatures above (*)** 40 degrees Celsius. For the points, identify this group of heat-tolerant bacteria critical in the production of cheeses like gruyère, Emmental, and mozzarella.

ANSWER: **thermophil**ic bacteria (prompt on "bacteria")

(7) **This cheese is known under the protected name "Fromage de Herve" when it is produced in its region of origin, and this cheese is served in a Midwestern sandwich with mustard brought by German immigrants. (+) The satirical Ig Nobel Prize was awarded after mosquitos were shown to be equally attracted to this cheese as human feet, and its smell is referenced in the song "Dance This Mess Around" by the B-52s. (*)** For the points, name this soft, white cheese from the Low Countries, named for a former duchy and known for its pungent smell.

ANSWER: **Limburger** (or **Rommedoe**; accept **Herve** until mentioned)

(8) **This system was established by European Union Regulation 510/2006 and requires products to demonstrate evidence of "terroir". (+) This protection system was modeled after France's Appellation d'Origine Controlee laws from 1925 and expanded to cover European cheeses from outside of Italy. (*)** For the points, name this European legal framework that grants protected status to regionally-specific cheese varieties based on their geographic origin and traditional production methods.

ANSWER: **Protected Designation of Origin** (or **PDO**; or **DOP**)

(9) **The U.S. Department of Justice ruled that this company had to divest from Athenos and Polly-O in 2021. This company's current CEO is the richest Frenchman who did not derive his fortune from fashion, Emmanuel Besnier, (+) whose grandfather founded it with the *Président* brand of camembert. This company owns subsidies such as Siggi's Dairy, Kraft Natural Cheese, and Parmalat. A competitor of Danone, this is, (*)** for the points, what French company which is the world's largest producer of dairy products?

ANSWER: Groupe **Lactalis** S.A

(10) **This cheese was created in support of Jean-Baptiste Colbert's policy of mercantilism, as Louis the Fourteenth wanted to replace the very popular Dutch cheese, Edam, with a French product. (+) Originally colored with carrot juice to give a distinct, orange color, this cheese was called "Vieux Hollande" [[vyooz oh-LAHND]] until the 20th century. Temporarily restricted in 2013 by the U.S. government due to concerns over the cheese (*)** mites added to its rind, for the points, what is this cheese with a name from the French for "semi-soft"?

ANSWER: **mimolette** (or **boule de Lille**; accept **vieux Hollande** before mentioned)

(11) **This chef has used cheese to balance richness and umami in dishes like his signature macaroni gratin with cream and double Gloucester. In his book *White Heat*, this chef describes how cheese must often be folded into purées or béchamel rather than melted directly over proteins. (+) During his tenure at Harvey's, this chef emphasized the British origin of artisanal cheeses as a counterpoint to French dominance. (*)** For the points, name this often-memed British chef, the youngest ever to receive three Michelin stars and the primary teacher of Gordon Ramsay.

ANSWER: Marco Pierre **White**

(12) **The "baby" variety of this cheese, developed in 1960s Ohio, has a milder flavour and is made with whole milk, while the "lacy" variety is made with low-fat milk. (+) Carbon dioxide excreted by bacteria alongside particulate matter in this cheese contribute to its distinctive appearance, and variations of this cheese without eyes are known as "blind." (*)** For the points, name this generic term for any variety of yellow, medium-hard cheese that resembles Emmental.

ANSWER: **Swiss** cheese

(13) **Milkmaid Anne Hov of this country is credited with creating one of its cheeses in the Gudbrandsdalen. This country is home to the Tine dairy company, which produces a cheese from its Heidal region and the Snøfrisk cheese which was introduced during the (+) 1994 Winter Olympics. This country's Gamalost cheese literally translates to "old cheese," and is served without refrigeration alongside stockfish. (*)** For the points, name this Nordic country known for its Jarlsberg and *brunost* cheeses.

ANSWER: Kingdom of **Norway** (accept Kongeriket **Norge**)

(14) **The top and bottom surfaces of this cheese are impressed with a design of a head of wheat when fully aged. Queso Iberico, a cheese which is produced in the same region as this cheese, is distinct from this cheese in that it is made from a blend of milks rather than (+) sheep's milk alone. Variations of this cheese produced in Costa Rica often come with a picture of Don Quixote on the label, and this cheese makes up nearly 60 percent of all (*)** Spanish cheese. For the points, name this sheep's milk cheese originating from the La Mancha region of Spain.

ANSWER: **manchego**

(15) **This country's Tushetian people had Guda cheese and wool as their two major economic exports. This country's Meskheti region is known for its production of a type of string cheese called tenili, which is fermented in a veal stomach. (+) This country's sulguni cheese was one of the most popular pickled cheeses produced in the Soviet Union, alongside its (*)** Ossetian [[oh-SEE-shen]] cheese. For the points, name this country known for its cheese-filled bread often topped by an egg, called khachapuri.

ANSWER: **Georgia** (or **Sakartvelo**)

(16) **This company opened its first location in Sauk City, where it was named for serving ButterBurgers. A mascot of one of this company's most famous products, Goldie, was introduced in 2018. (+) Governor Tony Evers declared July 18th a ceremonial day for this company, which introduced a product called the "CurderBurger" for an April Fool's event, selling out in its (*)** Madison location. For the points, name this American chain of fast-food restaurants, known for cheese curds and frozen custard.

ANSWER: **Culver's**

(17) **In this author's only completely surviving work, he laid out a recipe for *globi*, fritters made from ricotta cheese and honey. (+) In that same work, this writer listed recipes for three types of cheesecakes including the Greek *placentca*, *savillum*, made with poppyseeds, and *libium*. This writer and statesman wrote *De agri cultura*, (*)** which provides a key insight into cheese production and recipes. For the points, name this Roman Republican statesman who is perhaps more famous for ending his speeches with *Carthago delenda est*.

ANSWER: **Cato the Elder** (prompt on partial answer)

(18) **Homer suggests in the Iliad that Ancient Greeks used an extract of fig juice to perform the same function as this ingredient in cheesemaking. Although this ingredient is a traditional agent in cheesemaking, less than 5 percent of cheese in the United States is made with it today, (+) with the bacterial agent chymosin usually taking its place. This agent traditionally comes from the fourth stomach lining of young ruminants, particularly calves. (*)** For the points, name this coagulating agent essential for transforming milk into cheese.

ANSWER: **rennet**

(19) **One cheese from this country, known as aroushe, is produced by Sangesar nomads and dates back over three thousand years, and this country produces Western-style cheeses similar to parmesan and edam in its city of (+) Tabriz. This country's dairy heritage includes lighvan from Azerbaijan province, and the production of dried whey called kashk, used in traditional stews. (*)** For the points, name this Middle Eastern nation whose cheese varieties include panir.

ANSWER: **Iran**

(20) **This company was founded in 1977 in San Jose by Nolan Bushnell, who also founded Atari and was inspired by Walt Disney's Enchanted Tiki Room, (+) and it began offering delivery pizzas during the COVID-19 pandemic under a ghost kitchen called Pasqually's Pizza & Wings. This company's parent company was formerly Queso Holdings, owned by the private equity group Apollo Global Management. ShowBiz (*)** Pizza Place split off from, for the points, what chain of American entertainment restaurants which uses an anthropomorphic mouse as its mascot?

ANSWER: **Chuck E. Cheese** (or **Chuck E. Cheese**'s Pizza; accept **Charlie Cheese's** Entertainment Playhouse; accept **Charles Entertainment Cheese**, the mascot's full legal name)

(21) **This cheese is derived from pecorino and can result in a condition called enteric pseudomyiasis after consumption due to the cheese's level of decomposition. This cheese was banned in Italy (+) in 1962, resulting in its sale and consumption today being primarily through black market channels, as it is traditionally believed to be an aphrodesiac by inhabitants of its native (*)** Sardinia. For the points, name this Sardinian sheep's milk cheese that contains the larvae of maggots.

ANSWER: **cazu martzu**

(22) **The city home to this cheese type is the location of a building that was designed in 1668 by Pieter Post, where traders once weighed their cheeses after price negotiations using the *handjeklap* system. (+) It's not Edam, but this cheese often has a red wax rind to prevent moisture loss and is sometimes smoked for added flavor. Around the time of its nation's "Golden Age," sole market (*)** rights were obtained to sell, for the points, what cheese type that is named for a city in South Holland?

ANSWER: **Gouda**

(23) **This event may have originated from a pagan ceremony as part of a tradition to encourage a strong harvest, and a master of ceremonies spreads biscuits at its starting point. Chris Anderson has emerged as a victor at this event a record 23 times, (+) and it takes place on the Spring Bank Holiday. A foam replica replaced its centerpiece, a piece of Double Gloucester, in 2013 for safety reasons. (*)** For the points, name this annual event held at Cooper's Hill, where racers chase a wheel of cheese down a slope.

ANSWER: Cooper's Hill Cheese-**Rolling** and Wake

(24) **This thinker specified that cow's milk produces twice as much cheese as goat's milk when starting at the same volume, and this thinker claimed that goat cheese is greatly improved by smoking. (+) This thinker believed that cheese cannot be produced from the milk of animals that have teeth on either jaw. (*)** For the points, identify this Roman thinker who specifically designated cheese produced in Nemausus as superior in his *Naturalis Historia*.

ANSWER: **Pliny** the **Elder** (or Gaius **Plinius** Secundus)

(25) **This U.S. state is the source of the open-faced Gerber sandwich topped with cheese, originating from Ruma's Deli in the 1970s, and it is also the home of Imo's Pizza. (+) This state is known for its former limestone mines, which are now used to store government cheese near Springfield, and this state's largest city is known for its cheese-filled toasted ravioli (*)** which is served in its Busch Stadium. For the points, name this state where provel cheese is associated with St. Louis.

ANSWER: **Missouri**

Extra Questions

(1) **<u>According to one culture, the first forms of cheese were said to have been created in this region as early as 6000 BCE, allegedly discovered by accident when transporting stored milk in a container made from a sheep's stomach. (+)</u> One fresco from this region's site of Tell al-Ubaid depicts figures milking a cow and straining milk into a vessel to make cheese. Clay tablets from around 3000 BCE mention the presence of cheese and butter in this region's city of (*)** Ur. For the points, name this region which once was home to civilizations like Assyria and Babylon.

ANSWER: **<u>Mesopotamia</u>** (prompt on "Assyria", "Babylon", "Iraq", "Iran" or "Middle East")

(2) **<u>This U.S. state is home to a small city which, in 1885, first produced a namesake cheese that is partly made with California's Monterey Jack. This state, which produces Colby Jack cheese, (+)</u> made news in 1995 when a man survived a plane crash by using a foam hat worn by local sports fans at Lambeau Field and shaped like a (*)** wedge of cheese. For the points, name this U.S. state that leads the nation in cheese production, earning it the nickname "America's Dairyland."

ANSWER: **<u>Wisconsin</u>**