



The
Foodie Craze
Thanksgiving Guide



Foodie Craze: the fun trivia game for food lovers

Foodie Craze is a trivia game like you've never tasted before. Foodie Craze questions are a buffet in 10 tantalizing categories. *American Classics* ladle out nostalgia for old brands and recipes. *Innocents Abroad* is a globe-hopping, ethnic smorgasbord. *Libations* is a romp through the wine country, with side trips to breweries and coffee plantations.

Celebrations is about holidays and family feasts. *Savory Scenes* recalls your favorite tidbits from books, movies and sitcoms. Remember Aunt Bee and the pickles? Jerry Seinfeld's black and white cookie? *Extreme Cuisine* is a "believe it or not" gallery of weird foods. *La Technique* is about gourmet cooking. And there's lots more besides; Foodie Craze satisfies the most demanding appetite for fun!

In the collectible tin, you'll find official rules, score sheets, and 400 amusing, enlightening, and surprising multiple choice questions. Expand your culinary horizons, relish the laughs and savor the spirited conversation. Discover why everyone is saying: Foodie Craze is the *essential ingredient* for an evening of foodie fun.

And now, the Foodie Craze party is getting "out of the box." On our website you can join the Foodie Craze Forum to meet other Foodie Craze fans like you. Visit the website again to find more free stuff like this guide. Join the party at <http://www.foodiecraze.com>.



Why We Care About Thanksgiving

What Thanksgiving Means Today

In an age when summer fruits and vegetables are flown in from Mexico and hybridized grains are drought and disease resistant, our notion of a “harvest feast” is very different from that of our ancestors. Even our concept of “thanks” is different. Besides thanks to God in all forms, we foodies like to think about ecology and our connection to others on earth. If ecology has taught us anything, it is that we are interdependent: we fool ourselves if we believe we can thrive in isolation. It’s a message with important implications.

Why Foodies Love Thanksgiving

From a culinary point of view, foodies find a lot to love in the traditional Thanksgiving feast. For one thing, it’s the only holiday that centers on their favorite thing — food! Besides that, Thanksgiving is the only American example of a traditional meal composed of seasonal products. In the old days everyone prepared meals and dined this way all the time. They’d make the best meals they could with local, available produce, and they’d eat that until it ran out. When the harvest came, there was abundance — but only for a short time.

The Italians have a word for it ... *scorpacciata*. It’s the “big feed,” a days-long community banquet focused on one natural product that’s abundant only for a little while. In America, the closest we come is when a town has a “festival” to celebrate apples, or artichokes, or mushrooms.

Thanksgiving is like that; foodies understand that for one weekend in November, we return, to the old ways of cooking and eating—in tune with the seasons, harvesting the best the earth has to offer when it’s here.

Thanksgiving is a throwback in another way — we eat with our friends and family. Everyone in the community can join at the table. Food and drink are sustenance — but they are also universal symbols. Eating together connects us all in an inexpressibly deep way to the earth and to each other.



Harvest Feast Traditions

Ancient Roots and Ethnic Traditions

People have been celebrating the harvest since long before recorded history. Many celebrations were given in thanks to god — or the gods.

The Egyptians sacrificed animals and food to the gods of the Nile. The Romans thanked Ceres, goddess of grain, who they believed helped grow grains, grapes and olives. The Greeks honored Demeter, their goddess of the harvest, with gifts of grain. The Chinese have a celebration called Chung Ch'ui to honor the moon. They made moon cakes from freshly harvested grains. Ancient and modern Jews have built open air shelters during Succoth, combining a harvest thanksgiving with remembrance of hardships during years of wandering upon leaving Egypt.

Before old world colonists arrived at “Plimoth,” some native North American peoples held thirteen thanksgiving celebrations each year, one for each lunar month. The Narragansett people, who lived in the Rhode Island area, called the larger festivals “*Nickommoh*,” meaning “give away,” or “exchange.” This was a days-long festival of games, dancing and feasting.

The first English settlers came with their own autumn harvest celebration tradition, held on about September 27: it was called *Harvest Home*. Interestingly, Harvest Home was rather similar to the native *Nickommoh* celebration. In fact, Henry VIII, not known for his sober habits, cautioned farmers to tone down Harvest Home celebrations, at least until the crops were in. In addition to dancing, games and feasts, the Celtic Harvest Home traditions also included a mock sacrifice of a nature deity, “John Barleycorn,” symbolized by a construction called “the Wicker Man.” The Wicker Man was burned at the climax of the celebration.

The First American Thanksgiving

The Mayflower landed at what is now Provincetown, Massachusetts (Cape Cod) on November 11, 1620. They had intended to land elsewhere, but since the winter weather was worsening, they decided to stay. 101 passengers settled in an abandoned Indian village at Patuxet now named New Plymouth. The newcomers were unprepared for the harsh weather. They had brought seeds, but planting would have to wait until spring. By the spring only 52 had survived, and they were suffering from starvation and exposure.

Many misconceptions have proliferated about these “Pilgrims.” They didn’t dress in gray and black and weren’t all religious refugees. Moreover, their three-day harvest feast wasn’t a solemn or religious affair. It was more like *Nickommah* or Harvest Home, described above.



Recipes

Roast Turkey

The Turkey is native to the Americas and was a complete novelty to the settlers. The wild native turkeys served in 1621 did not taste like our plump domestic birds. The wild turkey has a slightly “gamey” taste.

Selecting a Turkey

The larger the bird, the juicier it will be. If you are planning to stuff the turkey, don't buy one under 14 pounds or it will be dry. An 18-20 pound bird is the best, especially if you are going to stuff it. (The additional time required for roasting with the stuffing won't dry out a larger bird's breast meat.)

Stay away from turkeys which are injected with butter and flavorings. The best turkey to buy is a fresh one, since frozen birds lose natural juices during thawing. Fresh Kosher turkeys are some of the best available.

Preparing the Turkey for Roasting

When to start roasting? Check the cooking time table below. Decide when you want to serve, and count back. Remove the fully defrosted bird (if previously frozen) from the refrigerator 1 hour before roasting and let sit at room temperature. Also take out a stick of butter to soften. If the bird has a pop-up timer, remove it. They're useless and inaccurate: usually the bird is overdone when they pop.

Move the oven rack to the lowest position. Preheat the oven to 450 degrees. If you are using a foil roasting pan, be certain to place a cookie sheet under it for added support.

Remove the giblets package from the turkey and set aside (see instructions for cooking giblets below). Wash the cavity of the bird in lukewarm water until the water runs clear. Dry the entire bird with paper towels. Rub and sprinkle one tablespoon of salt into the inside.

Optional: Stuffing the Turkey. Stuff the bird, packing the stuffing quite loosely. It will absorb liquid expand during cooking. Don't forget to stuff the neck area. Use small metal or wooden skewers to secure the flap underneath of the bird so the stuffing doesn't squeeze out during roasting.

Rub ½ stick of softened butter over the entire bird. Place small pieces of foil on the ends of the drum sticks to keep them from browning too quickly. Loosely place a small piece of foil over the rear of the bird and another small piece of foil over the breast stuffing.

Place the turkey on a rack in a roasting pan, breast side up. You don't need to truss the breast opening as you will use foil to keep the stuffing from browning too quickly. If you



can, fold the wing tips under the bird. Otherwise, cover the tips with small pieces of foil to prevent burning.

Roasting a Whole Bird

The following roasting timetable is for a stuffed bird (the weight is based on the purchased weight of bird. Stuffing has been allowed for.)

Weight of your Turkey	Roasting Time
12-16 pounds	3-1/2 to 4-1/2 hours
16-20 pounds	5-1/2 to 6-1/2 hours
20-24 pounds	6-1/2 to 7 hours

Unstuffed birds will take less time to cook. Use an instant-read thermometer for a reliable measure of doneness. When the thickest part of the thigh is 180 degrees, it's done.

Place the turkey in the oven and roast for 30 minutes. Turn the temperature down to 325 degrees. Place a loose "tent" of foil over the entire bird. Continue roasting for 2 hours more, basting about every half-hour.

How to baste the roasting turkey: Melt 1 stick of butter in a saucepan and add 2 cups of chicken stock to the melted butter. With a basting brush, baste the bird with this mixture every 30 minutes to keep the skin moist. When you start to see a good amount of juice forming in the bottom of the pan, start to check the temperature. Insert the instant-read thermometer into the thickest part of the thigh (do not hit the bone). The turkey is done when the meat temperature reaches 180 degrees. The temperature at the center of the stuffing should be 160 degrees. During the final 30 minutes of roasting, remove the foil to let the skin brown.

Remove from Oven

Carefully remove the turkey from the oven. As soon as possible, remove all the stuffing and place into serving bowls. Do not let stuffing remain in the bird or it will become soggy and a possible breeding ground for bacteria. Let the turkey sit out of the oven for at least 30 minutes before carving to release the steam. Don't try to carve it before the steam has released; the meat will shred.

Move the turkey to a carving tray or board. Pour the juices from the bottom of the pan into a glass measuring cup or bowl. Allow the liquid to stand until the grease rises to the surface. Skim or pour that off. A few ice cubes floating on top will attract the fat and you can remove the cubes with fat attached. Use the drippings to make gravy (recipe below).



Carving the Turkey

Foodie Craze trivia: In medieval times, the carver held a rank of high ceremonial importance. Carving meat and fowl reached a level of high artistry. Carvers aspired to carve an entire joint without letting it touch the table, holding it on a fork in one hand while they dexterously wielded a sharp knife with the other.

Today, you have your choice of two methods for carving — traditional table carving, versus “Chef Style.” If you’re confident of your carving technique you might want to use the traditional method to impress your family at the table. However, the “Chef Style” is easier and results in juicier, neater slices of turkey breast. Whichever style you choose, the dark meat is carved the same. First, sharpen your carving knife! Use a very sharp non-serrated carving knife, if you have one.

Removing the Dark Meat

Remove one whole leg. Pull it away from the body and cut through the joint that holds the thigh to the body. Place the leg on the cutting board and cut the joint to separate the drumstick and thigh. Hold the thigh with a fork, and cut even slices, parallel to the bone. Drumsticks are seldom carved. If you do, hold it by the bone and slice downward.

Traditional Table-Carving Style

We’ve all got a mental image of the traditional (and awkward) method of carving a large turkey at the table. This method results in large slices of breast meat that are cut with the grain,” which tend to dry out if left over.

Hold the turkey firmly on the cutting board with a fork. Place the knife parallel and as close to the wing as possible. Make a deep cut into the breast, cutting towards the ribs. This makes a base cut. Then carve each breast by cutting downward, making even, thin slices.

Chef-Style

First, remove the breasts from the turkey. Carve each breast off the rib cage by cutting along the keel bone and along the ribs. Lay each breast flat on the board and slice it crosswise — against the grain of the meat — in even slices. This method results in juicier, smaller slices (like little steaks) which look neater on the plate and keep better as leftovers.



Cooking Giblets

The package inside the bird contains the gizzard, neck, heart and liver of the turkey. You may want to cook the gizzard, heart and neck to be added to the gravy. Do not include the liver or the stock will be bitter. The liver is very good fried in a little butter and eaten (by you or your pets) while you prepare the dinner!

Place the gizzard, heart and neck into a medium saucepan and add 2 cans of chicken stock and 2 cups of water. Add a few leafy celery greens, one half onion and one broken up carrot. Throw in a few peppercorns and bring to a gentle boil. Simmer partially covered for 1 hour. Add more chicken stock or water if needed. Allow to cool. Then remove the meat from the neck bone, coarsely chop the gizzard and heart to be added to the gravy. Strain the broth to use for the stock in the gravy.

Turkey Gravy

The settlers roasted meat, fowl and fish over the coals from a wood fire. They certainly used drippings to make pan gravy.

Gravy is simple to make when you start with a roux. A roux is made with equal parts of flour and fat. It is cooked to a golden color and then liquid is added. You'll get compliments and you'll never have to worry about lumpy, tasteless gravy again.

MAKES 1 QUART

In a heavy saucepan, place ½ cup of cooled roast turkey drippings. Stir in ½ cup all purpose flour. Cook over low heat, stirring constantly until the mixture turns a light brown, approximately 10 minutes. This has formed your roux which gives the gravy such a wonderful flavor. Do not let burn. Whisk in 1 quart of chicken stock or the cooking stock from the giblets (see “roasting turkey”), stirring until thickened. Season with salt and pepper to taste. Add the cooked cut up giblets, heart and neck meat from the turkey, if desired.



Cornbread and Chestnut Stuffing

The Indians taught the settlers how to grow, dry and grind the corn into a meal. The dried corn helped the settlers survive the harsh New England winter. They used the dried kernels to make porridge and to feed their live stock. Chestnuts would have been roasted in the fire and eaten as a snack or mixed in batter to make skillet cakes.

The Pilgrims most likely did not stuff their turkey, because they were forced to roast it over a fire rather than in an oven. Today, stuffing is traditional, although many home cooks bake it separately rather than stuffing the bird itself.

MAKES 2 QUARTS; ENOUGH STUFFING FOR A 16 LB. BIRD

- 2 c. chopped celery
- 1-3/4 c. chopped onion
- 1/2 c. butter
- 2 pkgs. corn muffin mix prepared according to package directions or 12 store bought corn muffins
- 2 c. chicken stock
- 4 c. packaged herb stuffing such as Pepperidge Farm
- 1-1/2 t. poultry seasoning
- 1 c. braised chestnuts, chopped (canned are very good)
- 2 eggs
- Salt and pepper to taste

Melt the butter in a large skillet and sauté the celery, onion and poultry seasoning until the vegetables are just wilted. Add the stock and beaten eggs. Stir in the stuffing and chestnuts. Break in the cornbread and toss.

Turn into a casserole, cover and bake in a 325 degree oven for 30 minutes or stuff the bird. This stuffing freezes well, but always thaw and heat it before stuffing the bird.



Sweet Potatoes with Pecan Sauce

The Indians introduced the settlers to this American root vegetable which stored well over the winter. The potatoes would have been roasted over coals or perhaps boiled. This recipe is an adaptation of a recipe from the early 1700's.

SERVES 10

3 c. cooked, peeled and mashed sweet potatoes
½ c. sugar
2 eggs, beaten
½ t. salt
½ c. butter
½ c. Half and Half
1-1/2 t. vanilla

TOPPING:

½ c. brown sugar
1 c. chopped pecans
1/3 c. melted butter
1/3 c. flour

In a mixing bowl combine the potatoes, white sugar, eggs, salt, butter, milk and vanilla. Pour into a butter 1-1/2 qt. baking dish. Mix the brown sugar, pecans, butter and flour together. Pour over the potatoes. Bake in a 350 degree oven for 30 minutes. This may be refrigerated before baking up to 2 days ahead or frozen. Thaw before baking.

Creamy Mashed Potatoes

You can make this dish up to 2 days before baking or freeze before baking (it will need to be thawed first)

MAKES 10 SERVINGS

7 large baking potatoes, peeled and cubed
¾ c. butter
1/3 c. chopped green onions
1/2 c. milk
1 pint sour cream
Salt and pepper to taste

Cook the potatoes in salted water until fork-tender, but not mushy. Drain and mix the remaining ingredients. Whip with an electric mixer or in a food processor until smooth and creamy. Pour into a buttered 9 x 12" baking dish or 3 quart casserole. Bake in a 350 degree oven for 30 minutes.



Honeyed Carrots

The settlers no doubt ate wild vegetables including carrots. However, they would cook them for hours until they became mush because they thought they were poisonous if eaten raw.

SERVES 10

8 carrots, peeled and cut into 1/4 slices
1 c. apple juice
1/4 t. salt
1/2 stick butter
6 T. honey
1/4 c. chopped parsley for garnish

Cook the carrots in the apple juice until tender, about 6 minutes. Drain. Return the carrots to the pot and add the butter, salt and honey. Heat thoroughly. Serve with the chopped parsley.

Brussels Sprouts with Braised Chestnuts

SERVES 10

2 lbs Brussels sprouts
1 c. beef broth
6 T. butter
2 c. canned chestnuts, chopped
Salt and pepper to taste

Wash and trim the chestnuts. Cut a shallow "X" in the stem of each sprout so they cook evenly. Boil the sprouts in a large pot of salted water until tender, about 6 minutes. Drain well and chill in ice water. You can prepare the sprouts up to a day ahead at this point. When ready to serve, bring the beef broth and butter to a boil. Add the sprouts and chestnuts and heat through.



Pumpkin Apple Soup

This soup makes a wonderful first course.

MAKES 12 – 2 CUP SERVINGS OR 18 APPETIZER SERVINGS

21 ounces canned pumpkin puree
4 t. pumpkin pie spice
1-1/2 c. light brown sugar
1/4 c. apple sauce
3 qt. chicken stock
1 lb. butter
2 Qts. Half and Half, warmed
salt to taste

Combine all ingredients except the cream in a large saucepan. Bring to a simmer, but don't let boil. Simmer for 15 minutes. Remove from the heat. Add the hot cream when ready to serve.

Baked Butternut Squash

The Indians showed the settlers how to grow and prepare squash. There are recipes from the 1600's using squash to prepare soups, vegetable mashes, bread and as a thickener for sauces. The settlers would roast whole squash in the ashes of the fire. Once the shell was tender, the top would be cut off and the seeds and membrane removed. Milk, butter and sugar or honey would be added and the top would be put back on. The squash was then returned to the ashes and cooked until the mixture was simmering.

MAKES 8 SIDE SERVINGS

2 large butternut squash
4 tart apples such as Granny Smith or Macintosh
1/4 c. butter
3/4 c. pure maple syrup
1/4 c. apple juice
1/4 t. ground nutmeg
1 t. ground cinnamon
1/2 t. ground allspice
1/2 c. raisins
1/2 c. fresh cranberries
Salt and pepper to taste

Preheat the oven to 400 degrees. Butter a large baking dish or you can use individual ramekins. Peel the butternut squash. Cut in half lengthwise and remove the seeds with a spoon. Cut each half into 1/3 inch thick slices.



Peel the apples. Cut in half, remove the seeds and core and cut into ¼ inch slices.

Make the sauce. Melt the butter in a small saucepan. Add the syrup, maple syrup, apple juice, raisins and cranberries. Bring to a simmer. Let cook until the cranberries are just popped and the mixture has reduced slightly. Remove from the heat and add the spices.

Arrange the squash and apple slices alternately in the baking dish, overlapping slightly in two or three layers. Sprinkle each layer with a little salt and pepper to your taste. Pour the syrup mixture over. Cover tightly with a lid or foil.

Bake for 50 minutes. Remove the lid and continue to bake until the squash is tender, about another 25 minutes.

You can prepare this day a day ahead. After baking, cover well and refrigerate. When ready to serve, warm in a 325 degree oven until bubbly, about 30 minutes. Or microwave for about 6 minutes.

Cranberry Chutney

The bogs in the Plymouth area yielded cranberries in abundance. Cranberries had an honored place in the Indians' diet. Long before the settlers arrived in 1620, Native Americans would mix deer meat and mashed cranberries to make pemmican—Indian "trail mix."

Native Americans also believed in the medicinal qualities of cranberries. Medicine men valued the cranberry as an ingredient in poultices to draw poison from arrow wounds. Cranberry juice also made a natural dye for rugs, blankets and clothing.

This dish may be made ahead of time. Properly canned, it also makes a wonderful gift. After cooking, pour into sterilized jars and process in a hot water bath for 10 minutes.

MAKES 5 CUPS

- 1 c. fresh orange sections, chopped
- 1 lb. fresh cranberries
- 2 c. sugar
- 1 c. chopped unpeeled apple
- 1/2 c. golden raisins
- 1 c. chopped pecans
- 1-1/2 t. cider vinegar
- 1/2 t. ground cinnamon
- 1/2 t. ground nutmeg
- 1/2 t. ground ginger

Place all ingredients into a heavy large saucepan and bring to a boil. Simmer 5 minutes or until the cranberries burst. If desired, chill before serving.



Escalloped Onions

The Plymouth regions had wild onions and leeks growing in the sandy soil which were roasted and used to flavor stews.

MAKES 10 SERVINGS

1/2 c. butter
10 c. pearl onions
2 c. whipping cream
salt and pepper to taste
2 t. fresh grated nutmeg
1 c. fresh bread crumbs
2 Tblsps butter for topping crumbs

OPTIONAL:

Cheese for grating

Bring a large pot of water to the boil. Boil the unpeeled onions for 5 minutes. Drain and let cool to the touch. Squeeze the onions from the stem end and the onion will pop out. Melt the butter in a large saucepan and stir in the onions. Cover and simmer for 5 minutes or until the onions are wilted. Uncover and cook until golden, about 10 minutes. Stir to keep from burning.

Add the seasoning and spoon into a buttered 8x8 baking dish or casserole. Pour on the cream and top with the bread crumbs. Top with small pieces of butter. Bake in a 350 degree oven for 30 minutes. This dish is excellent with the addition of grated cheese.



Plymouth Squash Pie

The Native Americans brought pumpkins as gifts to the first settlers, and taught them the many uses of the pumpkin. The Colonists made a sweet pumpkin pudding based on recipes they knew from England. They would fill a hollowed out shell with milk, honey and spices, then baking it in hot coals. This is what developed into pumpkin pie about 50 years after the first Thanksgiving in America.

This recipe is for a pudding from the 1700's which was later used as a pie filling. You can make this pie using pureed cooked squash, sweet potatoes or pumpkin.

MAKES 1 PIE

2 c. cooked, pureed squash such as pumpkin, butternut, acorn
1 c. brown sugar
1 t. ground cinnamon
1/2 t. ground ginger
1/4 t. ground nutmeg
1/4 t. salt
3 eggs
2 c. milk
1/2 c. cream
10" pie shell

Preheat the oven to 450 degrees. Place the squash, sugar and spices in a mixing bowl. Beat with an electric mixer until well blended. Add the eggs one at a time and beat until well incorporated. Slowly add the milk while beating until smooth. Pour into the pie shell. Bake for 10 minutes. Turn oven temperature down to 325 and continue to bake another 40 minutes or until a knife inserted in the center comes out clean. Cool on a wire rack.



Wine Choices for Thanksgiving

Wine is a great accompaniment for your Thanksgiving turkey with all the trimmings. Here are a few wine choices for your Thanksgiving. Generally speaking, lighter wines with lots of fruit match well with the varied flavors of the Thanksgiving table.

However, others may wish for a robust red wine to stand up to the stronger flavors of dark turkey meat (or ham) and gravy.

White Wines

With its citrus, apple and herbal notes plus good acidity plus **Sauvignon Blanc** pairs well with the Thanksgiving menu. **Rieslings**, with their flowery, peachy notes and aromas go nicely with almost the entire menu, with the exception of sweet desserts and the tart cranberry sauce.

Pinot Grigio is a good aperitif and, with bright fruity flavors, goes well with roasted turkey and most side dishes. **Gewurztraminer** has a fruity, rich spicy complexion which matches well with fall fruit and vegetable flavors and stands up well to highly spiced dishes. It's versatile and can be served after dinner as well.

Red Wines

The French **Beaujolais Nouveau** is the first red wine to be sold in each season. It arrives on store shelves just before Thanksgiving. It's fruity, with strong grape flavors, and complements the varied flavors of Thanksgiving. **Syrah and Zinfandel** have the spice, dark fruit and berries to match the intense flavors on the table. They also pair well with dark meat.

Rosé and Sparkling Wines

For some at Thanksgiving table, sparkling wines are a must. Sparkling wines are food friendly, although not all diners appreciate their effect on the palate. Consider **Brut Rosé** and **Blanc de Noir**, either of which will match well with Thanksgiving dinner. But buy a non-sparkling wine as well for those who don't care for bubbles.



Activities and Crafts for Kids

Making Butter

The early settlers' children helped in the preparation of food. You can make your own butter. You will need a pint glass jar with a tight fitting lid (a canning jar is perfect). Place a half pint of heavy cream in the jar and screw on the lid tightly. Now, shake, shake, shake, and shake! It takes a while to turn the cream into butter so you may want to share in the fun. Once the butter is formed, pour off any excess liquid (this is called whey). Spoon the butter into a bowl and add some salt if you like. This will be the best butter you have ever tasted!

Plant a Native American Garden.

The “Three Sisters of Native American agriculture” were corn, beans and squash. They were also an ancient method of gardening. Used by various tribes throughout North America, the system is a simple but successful example of “companion planting.” Companion plants help each other by improving growing conditions for one another.

The corn, tall and strong, grows in the center of a circular bed and serves as a support for climbing pole beans. The beans fix nitrogen in the soil, important for the nitrogen loving, heavy feeding corn. The squash surrounds the corn and beans and covers the ground, serving to hold moisture in the soil. Plus, Native American lore claims the prickles on squash stems act as a repellent to ward off such pests as hungry raccoons.

To plant your own “Three Sisters” garden, visit www.kidsgardening.com. This is on the National Gardening Association’s website.

The Thanksgiving Game

This is a fun game to play while you are waiting for dinner. The players sit in a circle. The first player starts by saying “At my Thanksgiving dinner I ate turkey. The next player must repeat “At my Thanksgiving dinner I ate turkey and bread stuffing. The third player must repeat this and add another dish such as mashed potatoes. Play continues as each player adds another favorite Thanksgiving food to the menu. If a player makes a mistake he drops out and the game continues until there is just one player left.

Cranberry Garland

Take a needle with a long thread and string fresh cranberries. Use the red berry strings to decorate the house with evergreen branches. This was a tradition that became popular in the 1800’s for Christmas tree garland. Try adding popped corn alternately with the cranberries. Decorate outdoor trees with the garland as a treat for the birds.





Coffee Can Tom-Tom

A tom-tom is an Indian drum made with a coffee can with a plastic lid. Cover the outside of the can with construction paper which the child has made drawings on to resemble a tom-tom.

Make a whirligig

You will need a button with two holes and a 24 inch piece of strong string. Place the string through both holes and tie tightly. The child then can put the string over the index finger of each hand and place the button in the center. Whip the string around to tighten it around the fingers then pull gently moving the hands in and out and the button will spin.

Pumpkin Place Cards Holders

Make Pumpkin Place Card Holders for each place setting. Purchase miniature pumpkins and squash or cut out of construction paper. Let the kids write each guest's name with felt tipped pens and decorate by gluing on small leaves, acorns, corn husk ribbons, dried flowers and berries.

Leaf Print Linens

Gather fresh leaves that have not begun to dry. Position the leaves on cotton or linen fabric. Cover with waxed paper and a kitchen towel. Place a hot iron on the towel and press for about 30 seconds. Carefully lift the towel and waxed paper from the leaf. Lift a corner of the leaf to see if the color has transferred. If not, repress. Let the printed fabric set for at least 2 hours.

Make a Turkey Garland

Cut strips of construction paper. Place your hand on the paper with your fingers apart. Trace your around your hand. The outline of your thumb is the head and neck and your fingers are the feathers. Place a dot for the eye of the turkey near the tip of the thumb. Color your bird with crayons or felt markers. Continue drawing your turkeys along the paper. You can tape or glue the strips together to make a decorative garland.



Foodie Craze Thanksgiving Trivia Questions

Foodie Craze questions come in 10 delicious flavors!

American Classics - U.S. Dishes and Customs

Celebrations - Holidays and Family Feasts

Diets and Delusions - Diet Fads and Health

Extreme Cuisine - Weird Foods

Innocents Abroad - Ethnic Cuisine

La Technique - Kitchen Knowledge

Libations - Wine, Beer, Mixology, Etc.

Pot Luck - Miscellany of Food Factoids

Savory Scenes - Food in Books, TV, and Film

Too Many Cooks - People in Food History

What about the Rules?

Foodie Craze, the fun trivia game for food lovers, comes in a collectible tin complete with rules and two score-pads — one for category play and one for regular play. You can play in one-on-one, in a group, in teams, in the car, even Solitaire-style.

But for this freebie sample, we decided to keep it simple. Just read the question aloud and enjoy the conversation. After all, it's the holidays!

CATEGORY: **Innocents Abroad**

In the "old country" harvest time was the occasion for a days-long community banquet focused on one natural product that's abundant only for a little while, called ...

- a. Mattanza mah-TAHN-zah
- b. Scorpacciata (score-pah-tchee-AH-tah)
- c. Harvest Home
- d. Churrasco (shoo-RAHS-koh)

ANSWER: c. *Scorpacciata*. Choice a, Mattanza, is an annual tuna hunt in Sicily. Harvest Home is the traditional English harvest festival. Churrasco is a Brazilian style of barbeque.

CATEGORY: **Pot Luck**

How do cranberry growers judge the quality of cranberries before packaging?

- a. Bounce them
- b. Float them
- c. Weigh them
- d. Individually "candle" each berry

ANSWER: a. *Bounce them*. The berries are sorted on a "bounceboard separator." New Jersey grower John "Peg-Leg" Webb was first to notice that bad cranberries don't bounce.



CATEGORY: **Too Many Cooks**

Who introduced popcorn to the new colonists?

- a. An Indian named Quadoquina
- b. They already knew about popcorn in England.
- c. Tisquantum, or Squanto
- d. Dropped corn into a fire and discovered it by accident

ANSWER: *a. Quadoquina.* At the dinner held on February 22, 1630, an Indian chief Quadoquina brought a deerskin bag filled with freshly popped corn.

CATEGORY: **Pot Luck**

German and Dutch settlers named the "cranberry," originally "crane berry," because ...

- a. It is the favorite food of the shore bird called the crane
- b. Cranberry blossom resembles the head and bill of a crane.
- c. No one knows
- d. Sometimes you just feel like a "crane"

ANSWER: *b. Blossom resembles the head and bill of a crane.*

CATEGORY: **Celebrations**

Who thought the American National Bird should be the wild turkey?

- a. George Washington
- b. Benjamin Franklin
- c. The Plymouth settlers
- d. Massasoit, chief of the Wampanoag clan

ANSWER: *b. Benjamin Franklin.* Unlike the flightless domestic turkey, the wild turkey of Ben Franklin's day was a brightly plumed bird of flight.

CATEGORY: **Pot Luck**

This vegetable was native to America and was not available in Europe before Columbus.

- a. Corn
- b. Sweet potatoes
- c. Tomatoes
- d. All of the above.

ANSWER: *d. All of the above.* It's hard to imagine Italian food without tomatoes, isn't it?



CATEGORY: **Savory Scenes**

A 1973 horror film which recreates rituals of the ancient British harvest festival was ...

- a. Harvest Home
- b. The Wicker Man
- c. Children of the Corn
- d. The Druid

ANSWER: *b. The Wicker Man* starred Christopher Lee, Britt Ekland and Edward Woodward as a religious policeman attempting to solve a murder on a Scottish island where 'the old ways' still persist.

CATEGORY: **Libations**

If the Mayflower had been carrying more of this, it probably would not have landed at Plymouth Rock:

- a. Wine
- b. Grog
- c. Beer
- d. Water

ANSWER: *c. Beer*. The actual diary of a passenger mentions the reason for the hurried landfall at Plymouth: "We could not now take time for further search ... our victuals being much spent, especially our beer..."

©Trivia Craze LLC. All rights reserved. Foodie Craze game contents and this material are intended for entertainment purposes only. Trivia Craze LLC assumes no responsibility for accuracy of answers. Trivia Craze LLC is not engaged in rendering medical, nutritional or dietary advice. All registered trademarks, trademarks, brand names, etc., are acknowledged as the property of the company, organization and / or individuals with legal claim to such rights.