

## CHAPTER ONE QUIZ

1. Zacahuil is a term for:
  - a. the orchid that produces vanilla pods in Pampantla
  - b. the Mayan chocolate drink xocoatl
  - c. a three foot long tamale of San Louis Potosi
  - d. one of the spices in recado
2. Mediterranean influences of olive oil, green olives and capers are found in the region of:
  - a. Mexico City
  - b. Veracruz
  - c. The Yucatan peninsula
  - d. Guadalajara
3. West African influences in Southern Mexico include all except the following:
  - a. Peanuts
  - b. Yucca
  - c. Sweet potatoes
  - d. Ghost chiles
4. The state that produces more than half of Mexico's coffee beans and one of the largest produces of cacao, used to make cocoa is:
  - a. Chiapas
  - b. Oaxaca
  - c. Baja California
  - d. Campeche
5. The Spanish brought one of the most significant changes in food preparation to Mexico. That is:
  - a. Processing techniques for chocolate
  - b. Sausage making
  - c. Pigs that gave lard for frying food
  - d. Agave for the production of tequila
6. The city best known for its seven major varieties of mole is:
  - a. Oaxaca
  - b. Mexico City
  - c. Tabasco
  - d. San Jose del Cabo
7. These small, hard red seeds are used for coloring food and dyes:
  - a. Achiote
  - b. Tamarind
  - c. Pepitas
  - d. Sesame seeds

8. This pale yellow cheese is named after the Mennonite communities of northern Mexico that first produced it:
  - a. Panela
  - b. Edam
  - c. Manchego
  - d. Chihuahua
  
9. One of the principal foods of the Aztec and Mayan culture is a native of Mexico and come in both smooth and prickly varieties. It is the:
  - a. Avocado
  - b. Chayote
  - c. Nopales
  - d. Plantain
  
10. The capsaicin that makes a chile hot is found in the:
  - a. Seeds of the chile
  - b. Tip of the chile
  - c. Skin of the chile
  - d. Membranes or ribs of the chile

## ANSWERS TO QUIZ

1. A
2. B
3. D
4. A
5. C
6. A
7. A
8. D
9. B
10. D