REGIONAL FOODS PRE-TEST_____KEY

Name		Period	
MATCHING			
<u> </u>	American Indians	a)	catfish, chitterlings, chicken, vegetable gardens
<u> </u>	Colonists	b)	sour dough bread
<u> I </u>	New England States	c)	pineapple, maize, pumpkin, tomatoes
<u>H</u> 4.	Middle Atlantic States	d)	poi, tofu
_J 5.	Midwestern States	e)	Sally Lunn, wild blueberries
<u>A</u> 6.	Soul Food	f)	son-of-a-gun stew
<u> </u>	Creole Cooking	g)	gumbo, file (fee-lay)
<u>F</u> 8.	Southwestern/West	h)	7 sweets and 7 sours
<u> </u>	Pacific Coast	i)	clam chowder
_ <u>D</u> 10.	Hawaii	j)	pot-luck dinner

TRUE OR FALSE

T T	11. 12.	During Columbus' time Europeans were much more healthy than American Indians. The American Indians cultivated 50% of all the foods the world grows today.
F	13.	Tofu is a food from the Southwest.
F	14.	People of the Midwest ate wild game that was cooked in large fireplaces in an iron pot or in a Dutch oven.
<u> </u>	15.	The Pennsylvania Dutch made Shoofly Pie, a crust with molasses and brown sugar filling.
F	16.	The West is called the bread basket of the nation because of its rich soil and good climate.
	17.	Major crops of the South are tobacco, sugar cane, rice, cotton, peanuts.
Т	18.	Son-of-a-gun stew is made from tongue, liver, stomach, and heart of a freshly slaughtered steer on a drive.
<u>T</u>	19.	The colonists who came in the 1600s and 1700s brought with them cooking traditions of their homelands, many of which are still with us today.
Т	20.	Soul food is a combination of foods prepared by slaves and influenced by foods prepared by whites.