

# KETTLE

## Foodie Facts

### QUIZ ROUND

#### THE QUESTIONS

A

B

C

1. WHAT IS THE HOTTEST CHILI PEPPER IN THE WORLD?  
Hint: It's not the successful rock band.

CAROLINA REAPER

DEVIL'S TONGUE

GHOST PEPPER

2. HOW HEAVY WAS THE HEAVIEST POTATO EVER GROWN?  
Spud lovers this ones for you!

8LB 8OZ

10LB 14OZ

12LBS 9OZ

3. WHAT IS THE MOST STOLEN FOOD ITEM IN THE WORLD?  
We were insulted it wasn't KETTLE® Chips, to be honest.

CHEESE

SAFFRON

GARLIC

4. WHAT VEGETABLE WAS USED AS A STRENGTH-BOOSTER DURING THE OLYMPIC GAMES IN GREECE IN THE 1ST CENTURY AD?  
(It wasn't Spinach. That's Popeye.)

TOMATOES

ONIONS

PEPPERS

5. WHAT IS BALSAMIC VINEGAR MADE FROM?  
True KETTLE® fans will know.

GRAPES

OLIVES

DATES

6. WHERE DID CHEDDAR CHEESE ORIGINATE?  
In other words, where should we all send our thank you letters?

SOMERSET

GREECE

INVERNESS

7. ROMAN SOLDIERS WERE SOMETIMES PAID IN WHAT INGREDIENT?  
This was obviously before workers rights were introduced!

BLACK PEPPER

POTATOES

SALT

8. HOW MANY CHEESES ARE MADE IN THE UK?  
Hint: They are delicious.

70

700

7000

9. HOW MANY POTATO VARIETIES ARE THERE IN THE UK?  
This is actually an interview question if you apply to work at KETTLE®.

500

1000

100

10. WHAT YEAR DOES ENGLISH SPARKLING WINE DATE BACK TO?  
Come on oenophiles you got this one!

1762

1862

1662



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#### THE ANSWERS

1. (A) CAROLINA REAPER

The Carolina Reaper set a Guinness world record in 2017 as the hottest chilli with an average of 1,641,183 Scoville Heat Units (SHU).  
Side note: Why do chillis have such terrifying names?

2. (B) 10LB 14OZ

Guinness World of records holds it for 10lb 14oz 2010. Think of all the crisps we could make!

3. (A) CHEESE

About 4% of all cheese made around the globe ends up stolen. Wait, so does that mean there is a black market for cheese?

4. (B) ONIONS

Onions, traditionally, have also been known as fighting food. Onions were fed to Greek athletes in training for the brutally competitive Olympics, and gladiators were massaged with onion juice before entering the arena. (Not our favourite perfume but whatever floats your boat!)

5. (A) GRAPES

Traditional balsamic vinegar is produced from the juice of just-harvested white grapes. Like a fine wine!

6. (A) SOMERSET

The cheese originates from the village of Cheddar in Somerset, south west England. Cheddar Gorge contains a number of caves, which provided the ideal humidity and steady temperature for maturing the cheese...and now we're hungry.

7. (C) SALT

Roman soldiers were partly paid in salt. It is said to be from this that we get the word soldier - 'sal dare', meaning to give salt. From the same source we get the word salary, 'salarium'. That's a fact you can whip out at your next dinner party!

8. (B) 700

The British Cheese Board states that "there are over 700 named British cheeses produced in the UK." That's a lot of crackers worth.

9. (A) 500

What is surprising, though, is that although there are around 500 varieties of potato, only about 80 varieties are grown commercially, so only a few are well known and available in Britain's supermarkets. We love them all.

10. (C) 1662

The sparkling wine in our fridge generally only lasts a week... but early contributions to sparkling wine production in England include scientist Christopher Merret who presented a paper on the subject of secondary fermentation of wine in the bottle at the Royal Society in 1662. Cheers Chris!