



Food and Drink



Alcohol Quiz 1

1. Bourbon is a whiskey from which country?
2. In which country are Polly's Brew, Black Coat and Dog's Window breweries?
3. Which British Brewery is based in Southwold, Suffolk?
4. How does a MOCKTAIL differ from a COCKTAIL?
5. Which variety of French Brandy is named for the place it is made, in Charente?
6. Which alcoholic drink, native to Russia and Poland, was first made from potatoes, but now mainly from cereal grain?
7. The world's largest beer festival, Oktoberfest, originated in which German city?
8. Which sweet colourless German liqueur is flavoured with caraway seeds, cumin and fennel?
9. What name is given to sweetened alcoholic drinks such as Benedictine, Cointreau and Drambuie?
10. How would your spirit be served if you asked for it 'on the rocks'?
11. In eighteenth century England, what spirit became widely known as 'Mothers Ruin'?
12. In sherry production, what name is given to the method whereby younger wines are blended with more mature ones?

Name /
Team Name



Score

1. _____
2. _____
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Quizmaster Answers



- | | |
|--------------------------------|-----------------------|
| 1. USA | 7. Munich |
| 2. Wales | 8. Kümmel |
| 3. Adnams | 9. Liqueur |
| 4. Mocktails are non-alcoholic | 10. With ice |
| 5. Cognac | 11. Gin |
| 6. Vodka | 12. The Solera System |

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