Soul Food Jeopardy Sonnet

What is known as ‘*wrinkled spaghetti*’?\(^1\)
What is pig-derived, southern cuisine & thought heart un-healthy?\(^2\)
What food is part of the inside of the pig’s belly?\(^3\)
What food given to slaves and poor whites was thought lowly?\(^4\)
Herb cilantro for what food offsets the smelly?\(^5\)
What’s renamed as ‘*offal*’ in restaurants thought trendy?\(^6\)
What’s the name of a frilly neck ruff from the 16th century?\(^7\)
What dish are hog maws often cooked as its accessory?\(^8\)
The company, Wilson Pork, produces 100 lbs of what annually?\(^9\)
What food did the English folk group, Wurzels, sing about mostly?\(^10\)
What food is described in *Tess of the D’urbervilles* by Thomas Hardy?\(^11\)
What food found in Europe, Africa, Mediterranean, Asia is considered worldly?\(^12\)
What’s the name for the Black southern segregated jazz journey?\(^13\)
For what food does Beyoncé’s hot sauce make flavory?\(^14\)

---

\(^1\) My Uncle Maurice called chitlins *southern spaghetti* and loved them w/hot sauce, vinegar, cornbread & whiskey!

\(^2\) Not so fast! Chitlins contain 22.9 mcg selenium which helps thyroid function; decreases heart disease & asthma

\(^3\) Chitlins or chitterlings are sourced from the small intestine of pigs, cattle, lambs, ducks--

\(^4\) Besides chitlins, the enslaved ate collards, sweet potatoes, black-eyed peas, rabbit, ground nuts, hominy, okra--

\(^5\) Chitlins also boiled with vinegar, lemon is used to combat smell. For seasoning: garlic, onions, and hot pepper

\(^6\) Chitlins; also, kidney, tongue, gizzards, brains, blood, oxtails-any animal non-muscle entrail or internal organ

\(^7\) Chitterling or faise stiff lace collar-looked like a veal chitterling; later called ‘ruff’

\(^8\) Chitlins, pig feet and hog maws often served together. My grandfather made hogshead cheese.

\(^9\) Chitlins are sold in supermarkets, Walmart and online: [www.chitlinmarket.com](http://www.chitlinmarket.com) ($500k/year revenue)

\(^10\) Chitterling—https://www.youtube.com/watch?v=4eXJhUsdxd8

\(^11\) Sir John said, “I should like for dinner . . . lamb’s fry, or . . . hot-pot; or . . . well chitterlings will do.”

\(^12\) Chitlins eaten in Greece, Caribbean, South America; Mexico (Menudo), Asia, Africa New Zealand, Pakistan

\(^13\) Chitlin Circuit artists—Lena Horne, Sam Cook, Jackie Wilson, BB King, James Brown, Count Basie, Duke Ellington, Aretha Franklin, Muddy Waters, Redd Fox, Ella Fitzgerald, Billie Holiday, all of Motown including Jackson 5

\(^14\) Chitlins are an acquired taste; mild tasting rather like bacon, tender . . . rendered delicious with hot sauce!!