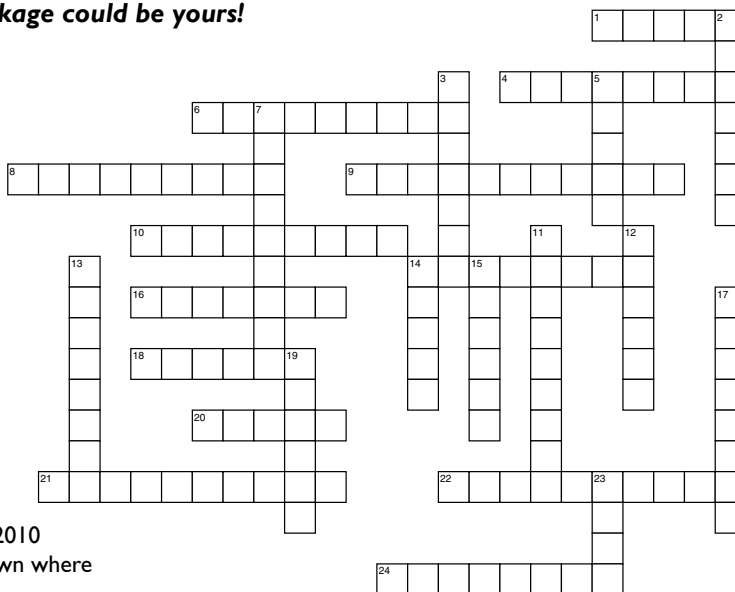


# USE YOUR NOODLE AND WIN!

Have some fun during National Pasta Month and Pasta Lovers' Week in North Dakota.

Put your "noodle" to good use and solve this pasta puzzler. Send in your completed puzzle, and with a little luck, a pasta prize package could be yours!



## ACROSS

1. This durum variety was released in 2010 and named after a North Dakota town where oil was discovered in 1951.
4. This pasta shape is often served with cheese or in hotdish.
6. This petroleum rich, South American country is a large importer of U.S. durum.
8. Much of the time, durum harvest in North Dakota takes place during this month.
9. Both agronomics and \_\_\_\_\_ affect the quality of durum during the growing season.
10. The most popular pasta shape in the U.S.
14. American Italian Pasta Co. was founded in 1988 in this state.
16. Average North Dakota durum production is about 50 million \_\_\_\_\_.
18. The average American consumes \_\_\_\_\_ pounds of pasta annually.
20. A large amount of North Dakota durum goes to \_\_\_\_\_, the largest buyer of durum.
21. Dakota Growers Pasta Co. is located in this North Dakota town.
22. As of March 2012, the average price of a pound of pasta in the U.S. was \$1.45, making it one of the most \_\_\_\_\_ meals.
24. The largest durum producing county in North Dakota.

5. On average, North Dakota producers grow 1.5 million \_\_\_\_\_ of durum.
7. Durum production in North Dakota is concentrated in the \_\_\_\_\_ corner of the state.
11. Each bushel of durum produced makes about \_\_\_\_\_ boxes of pasta.
12. This variety of durum is named after a county in north-west North Dakota.
13. When durum kernels are milled, the resulting product is called \_\_\_\_\_ and is mixed with water to produce pasta.
14. Philadelphia Macaroni has a durum milling facility in this "Magic City".
15. There are more than 600 different \_\_\_\_\_ of pasta.
17. \_\_\_\_\_ pasta is popular with kids and is often found in soups.
19. Pasta manufacturers prefer durum that produces semolina and pasta with a bright \_\_\_\_\_ color.
23. Different pasta shapes are made by pushing the dough through devices called pasta \_\_\_\_\_.

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone \_\_\_\_\_

## DOWN

2. Home to many "snowbirds", this southern state is also a large durum producer.
3. This pillow-shaped pasta is stuffed with ingredients like meat and cheese.



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*Your Local Newspaper,  
 American Italian Pasta Co.,  
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 Philadelphia Macaroni, and the U.S.  
 Durum Growers Association*

Send your completed crossword puzzle by Month ##, 2012 to: Your Newspaper, Address, City, State Zip  
 Winners will be published in the Month # issue of this newspaper.