

Puzzle #76: Far out!

MoeZone

Real challenges for people living in the real world



Be safe!

Can you get hurt?
Can someone else get hurt?



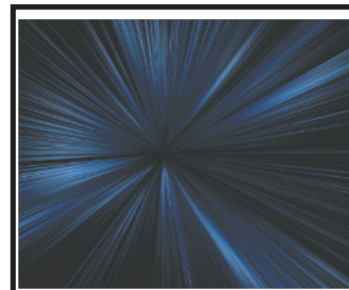
Which way is
heaven?

ELEMENTARY



How many galaxies do
you know of? How
many have we discov-
ered?

ADVANCED



If you took off in the
fastest spaceship,
even traveling at
or near the speed
of light, how long
would it take to fly
to the nearest star
past the sun?

PROFESSIONAL

Send any solutions by Aug. 20 to Moe Benda at mbenda@d.umn.edu.
Best solutions and next puzzle will appear in HTF on Aug. 25.

Moe's quote:
Eat to live. Don't live to eat. -B. Franklin

MoeZone Puzzle #75 solutions: Quit w[h]ining!

ELEMENTARY PUZZLE

I really like to have a tall glass of milk with a peanut butter sandwich! Why do you think some foods taste better with other foods?

Lorna: Some foods are sweet, some are salty but I think everyone has different things they like. Sometimes I think it's about the texture too. My brother loves carrots, but hates them when they are cooked and mushy.

MOE'S NOTE: Scientists have long thought we can taste five distinct flavors or tastes: sweet, bitter, sour, salty and savory. But you are right Lorna. We all are unique and there is way more to taste than just our taste buds!

ADVANCED PUZZLE

What characteristics of food do you think make it taste better with other foods? Which kinds of foods do not match?

Denis G. (Appleton, WI): This is a hotly studied topic. Some say it is best to put foods together that share flavors, but I think we put things together based upon what we have experienced. Sometimes we venture out and try new things and it opens our palates, but generally we stick to tried and true recipes and habits. Some foods are more acidic, some are more salty, but if you've ever had a glass of orange juice right after you brush your teeth, you know that not all things go together!

MOE'S NOTE: Thanks Denis! Take a look at MIT's article, Flavor Networks Shatter Food Pairing Hypothesis. They review a study to see if we pair foods based upon whether or not they share flavors.

PROFESSIONAL PUZZLE

My friend was one of the official wine tasters of France. I was always curious, how could you pair foods with wine.

Of course there is a scientific approach to pairing wine, check out Winefolly.com, 6 Foods that don't pair with wine, for a discussion on reasons why sometimes it is just plain hard to do. Most of us know the very basics pretty well—white wine with white meat and red wine with red meat—but what other rules are useful ones? Do you have any? Some really serious chefs match by opposites and some by similarities. How do you do it?

MOE'S NOTE: When it comes to taste and matching food, I like to use my trial and error method—see what I like and then stick to that. It may sound limiting, but with curiosity and a lot of friends, we get to discover some great combinations! Depending on how you apply the scientific method, this can be a great experiment!