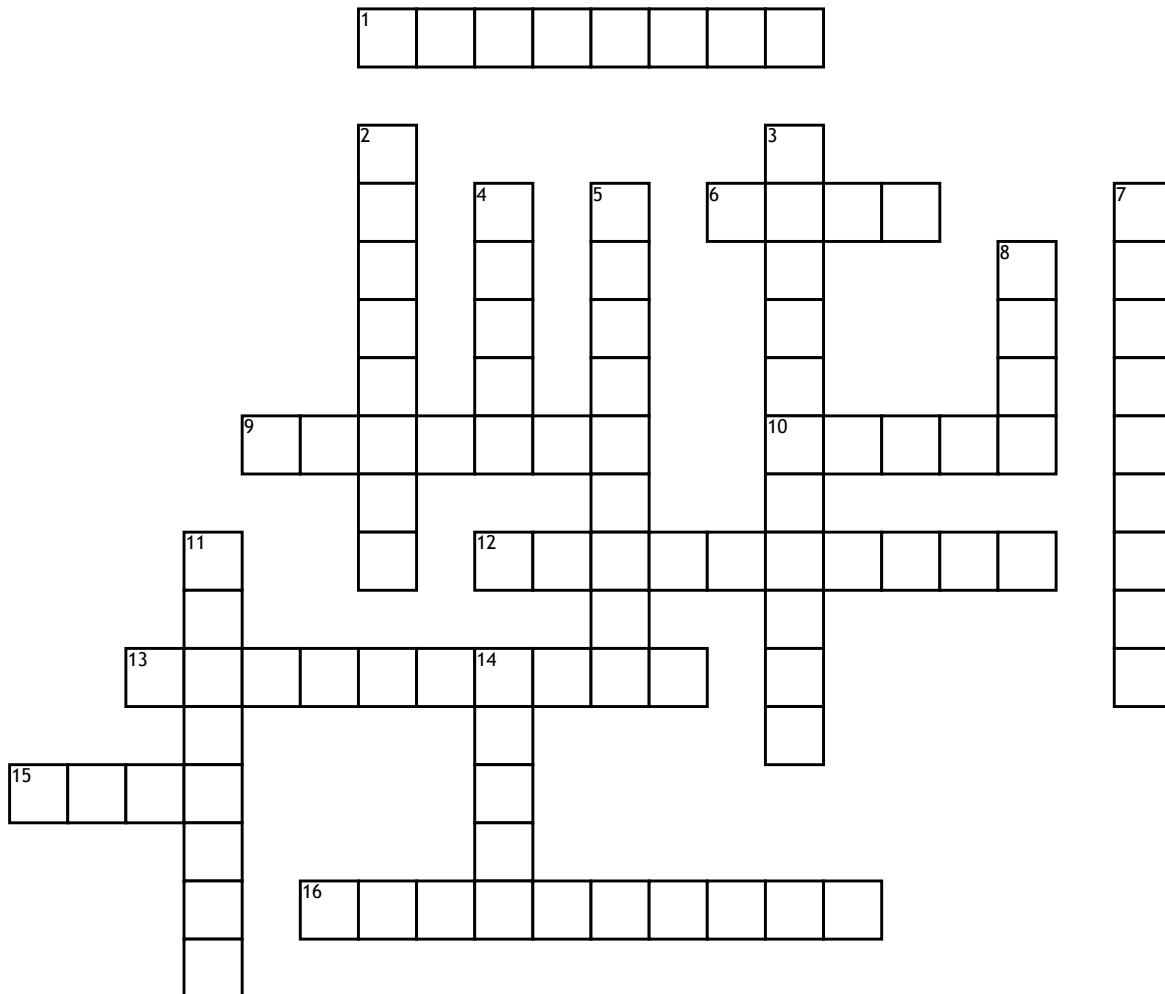


Cows Vocab



Across

1. cut of meat from a loin of beef
 6. fleshy hindquarters; behind the loin and above the round
 9. a cut of meat from the breast or lower chest especially of beef
 10. a cut of beef between the rump and the lower leg
 12. Cuts made to saddles or quarters of meat that meet uniform standards for beef, veal, pork, and lamb.

13. roast prepared by typing a rib roast into a crown shape
 15. meat that comes from a young calf, generally two to three months old.

16. a cut of beef from the upper end of the sirloin

Down

2. process of storing meat by hanging it in a climate-controlled area to make it more tender and flavorful
 3. split down the middle and then spread open, as with boneless meat

4. the part of a forequarter from the neck to the ribs and including the shoulder blade
 5. cut of beef containing rib ends near the sternum
 7. cut of meat taken from between the ribs

8. a process that gives the meat a darker color, a more tender texture, and a fuller flavor.

11. Amount of fat present in lean meat.

14. Organs and other portions of an animal, including the liver, heart, kidneys, and tongue.