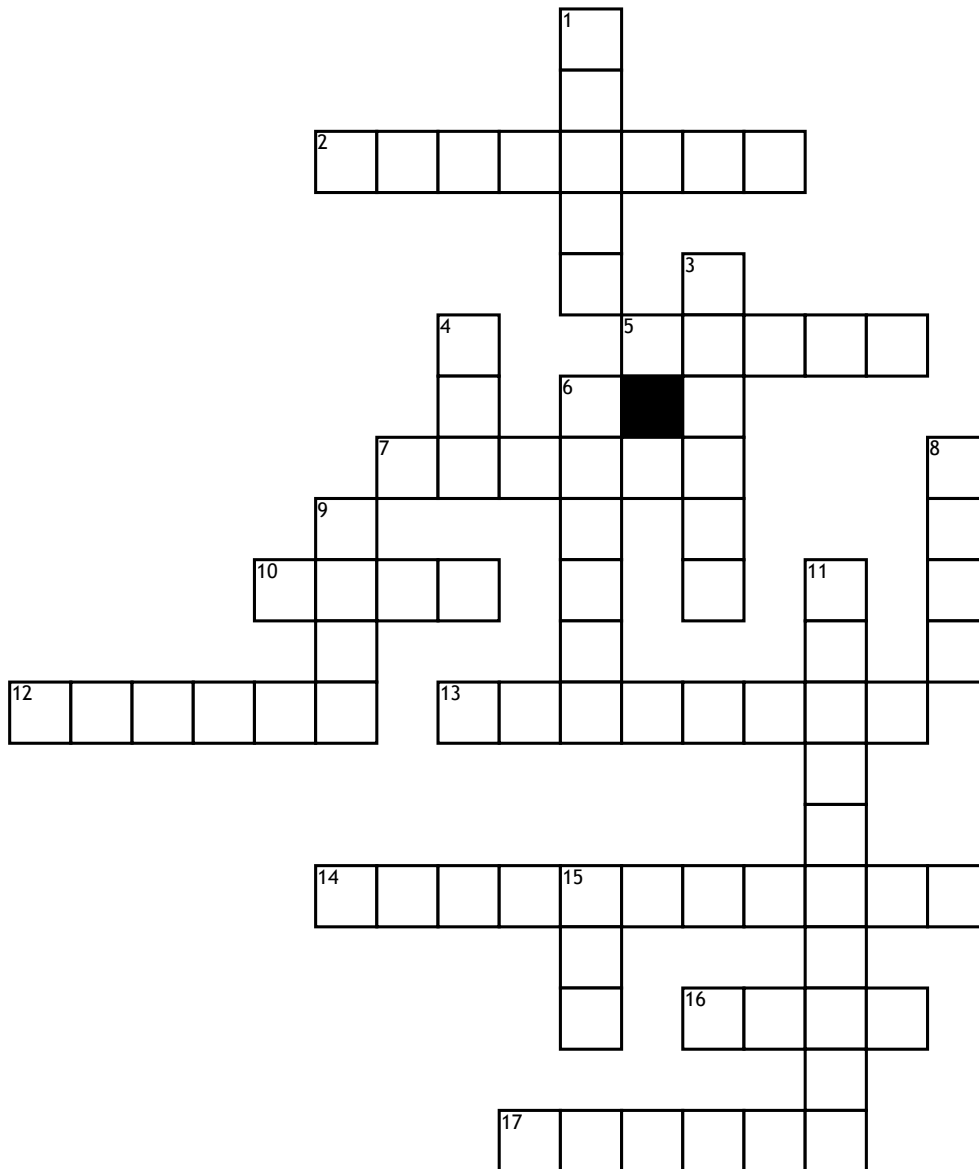


Name: _____

Date: _____

Pork, Lamb, Veal



Across

2. This reaction between sugars and proteins gives us a brown crust.
5. You should always slice meats against the _____.
7. This is what we call the meat temperature that registers at 145 F.
10. This is what we call the meat from a baby cow.
12. These are the smaller cuts of meat available in stores.

13. This was the name of the retail cut for our first pork dish.

14. This is the sickness you used to be able to get from pork.

16. This primal cut runs along the back of the pig.

17. This is the processing method in which the meat has been packed in brine or salt and spices and is bright pink.

Down

1. This pork primal cut is where we get bacon from.

3. These are the large or wholesale cuts of meat.

4. Pork is meat from hogs less than _____ year old.

6. This is the name of the pig in the movie Charlotte's Web

8. This is what we call the meat of a baby sheep.

9. The traditional meat used for schnitzel.

11. This means we have altered a meat artificially, like smoking or curing.

15. This primal cut comes from the rear of the pig.