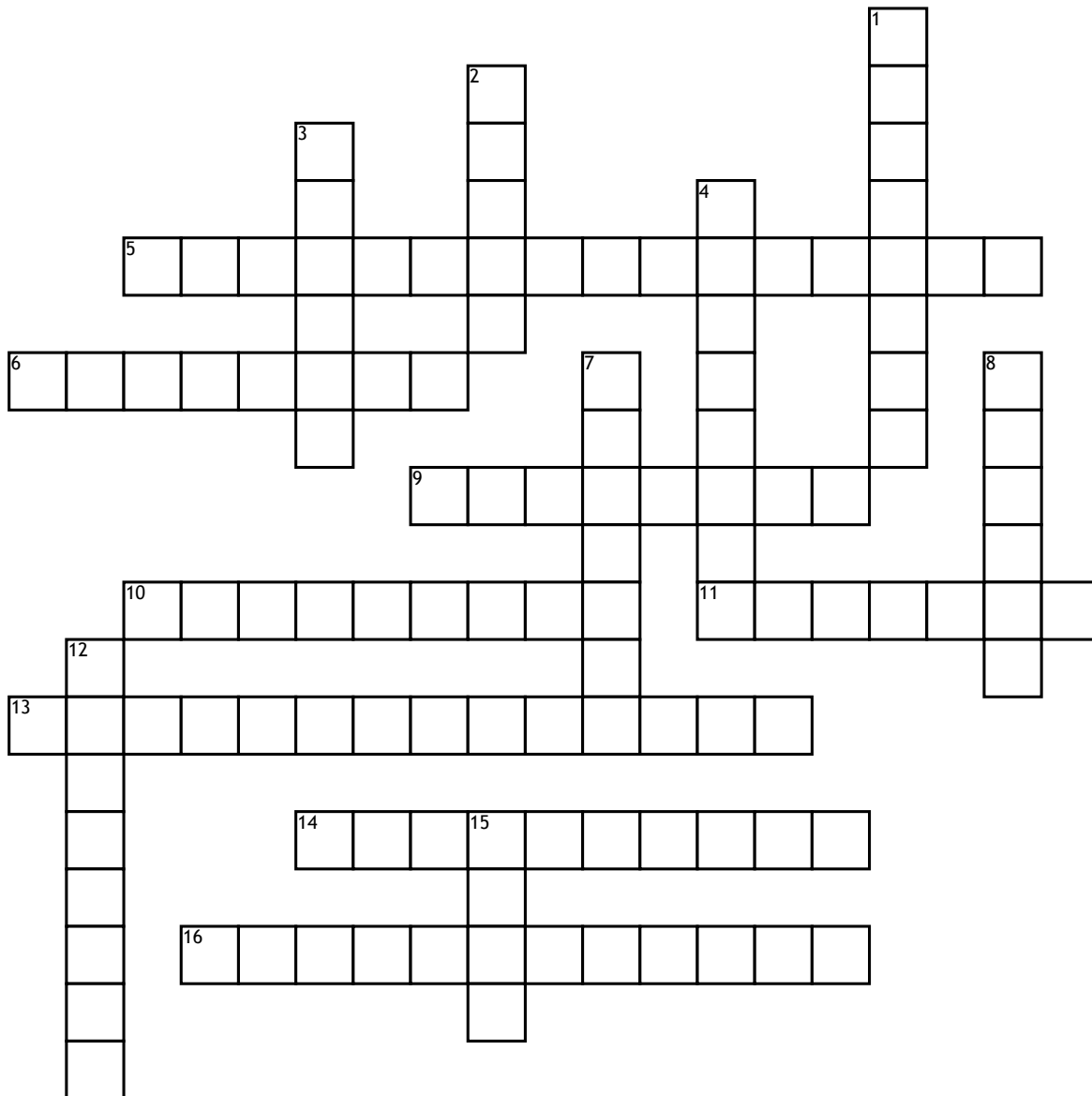


# poultry vocabulary



## Across

5. Tissue that holds muscle fiber together.  
 6. Parts of a bird that have more muscle and connective tissue.  
 9. A bird's age.  
 10. Lighter colored wing and breast meat found on birds that rarely fly.  
 11. The edible internal organs of a bird.

13. Cooking foods more quickly and at lower temperatures. □□□  
 14. The form poultry is in when it is purchased.  
 16. The temperature at which an oil will smoke in a pan.

## Down

1. Tying up a bird's wings and legs against the body.

2. A process in which fat drippings are spooned over a large bird every 15-20 minutes.  
 3. To melt.

4. Seasoned food mixture often made with bread.

7. Birds that are raised for human consumption.

8. Hollow interior.

12. Coating foods with flour; coating poultry parts with seasoned flour.

15. Species.