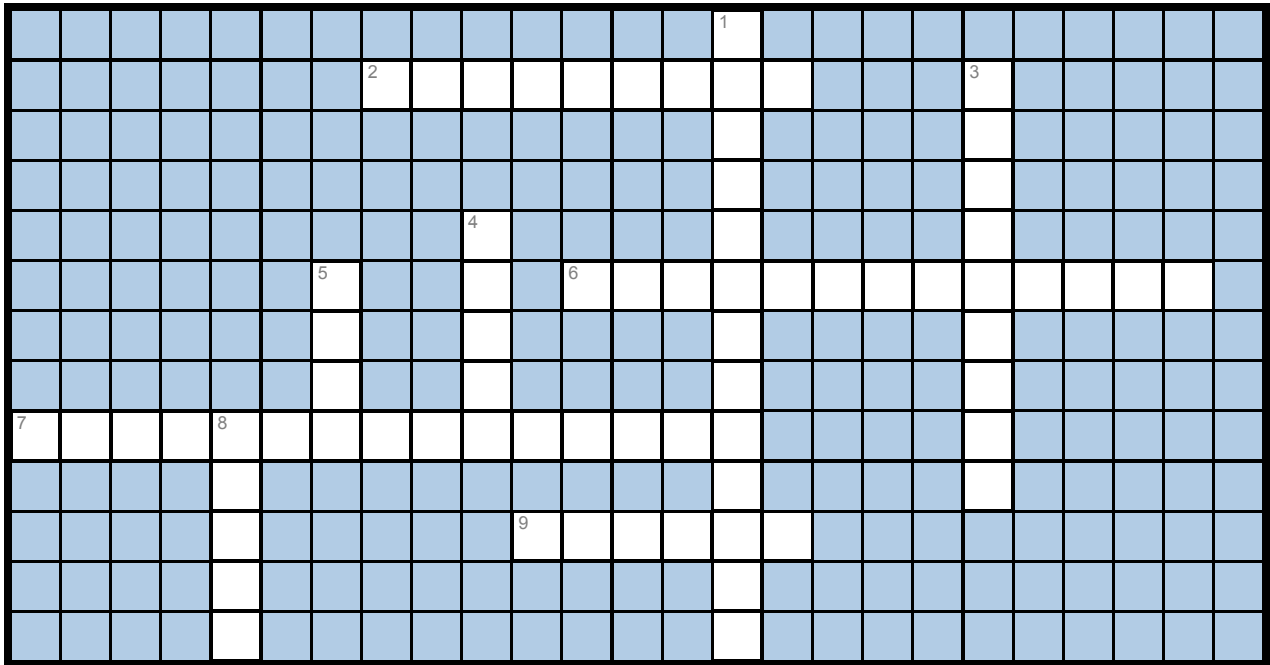


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Chapter 16: Versatile Vegetables

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Across

2. Substances that add fragrance and flavor to foods.
6. Using biological processes to create plants and animals with new traits.
7. Strongly flavored vegetables.
9. Bits of bark, fruits, flowers, and roots used to add flavor to foods.

Down

1. Seeds that are tasty or scented.
3. A blend of two or more spices, herbs, or seeds.
4. Leaves from certain shrubs used to add flavor to foods.
5. A short, rounded bud that has a very short stem covered with overlapping leaves.
8. The swollen portion of a plant's underground stem.