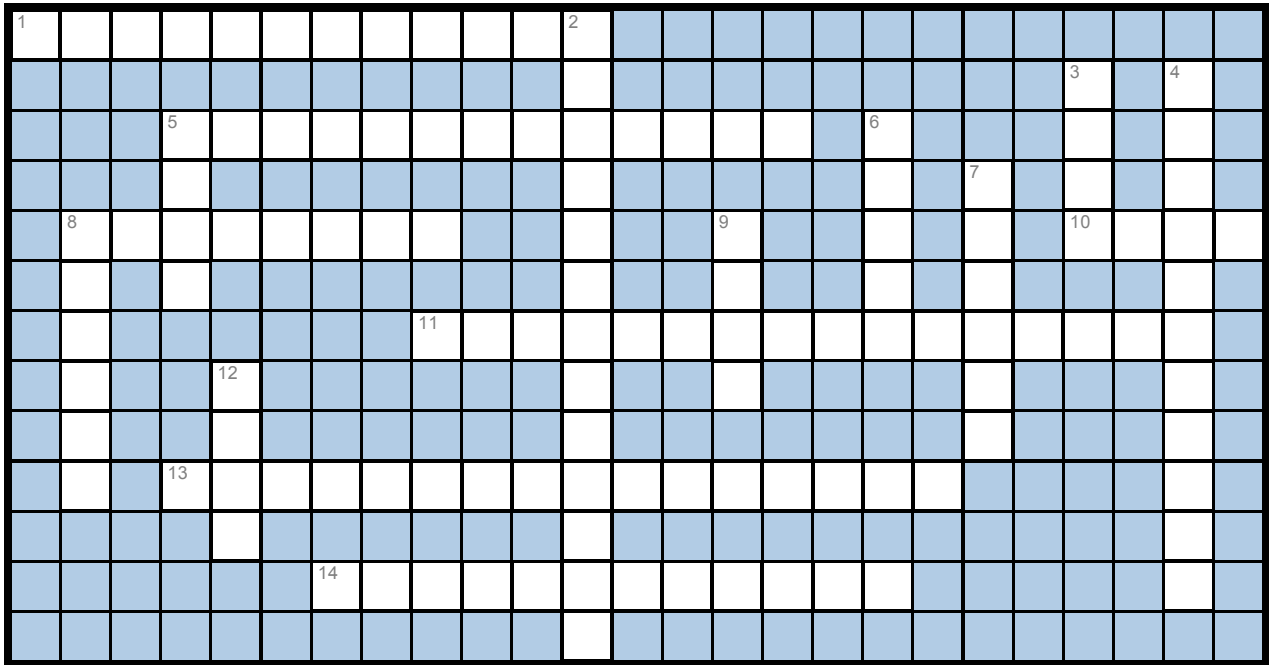


# Adventures in Food and Nutrition! © 2012

## Chapter 21: Marvelous Meat and Poultry

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### Across

1. The organs of an animal.
5. Any meats that have been prepared in some way other than cutting or grinding.
8. Streaks of fat running through lean meat.
10. The meat from cattle that is over a year old.
11. Long, thin tissue that holds muscles together.
13. Occurs when meat is removed from the heat and the temperature inside the meat continues to rise.
14. An evaluation system for beef based on the age of the animal, amount of marbling, and the color and texture of the muscle.

### Down

2. An ingredient added to cured meats. It gives them a pink color and helps to preserve them.
3. The meat from a sheep that is less than one year old.
4. Pale, dry, tough patches appearing on food that has been in the freezer too long.
5. The meat from pigs.
6. The top grade of beef and veal.
7. A thin skin shaped like a tube; holds ground meats such as sausage.
8. Meat from an older sheep.
9. Animal carcasses cut into smaller portions.
12. The meat from cattle that is a few weeks old.