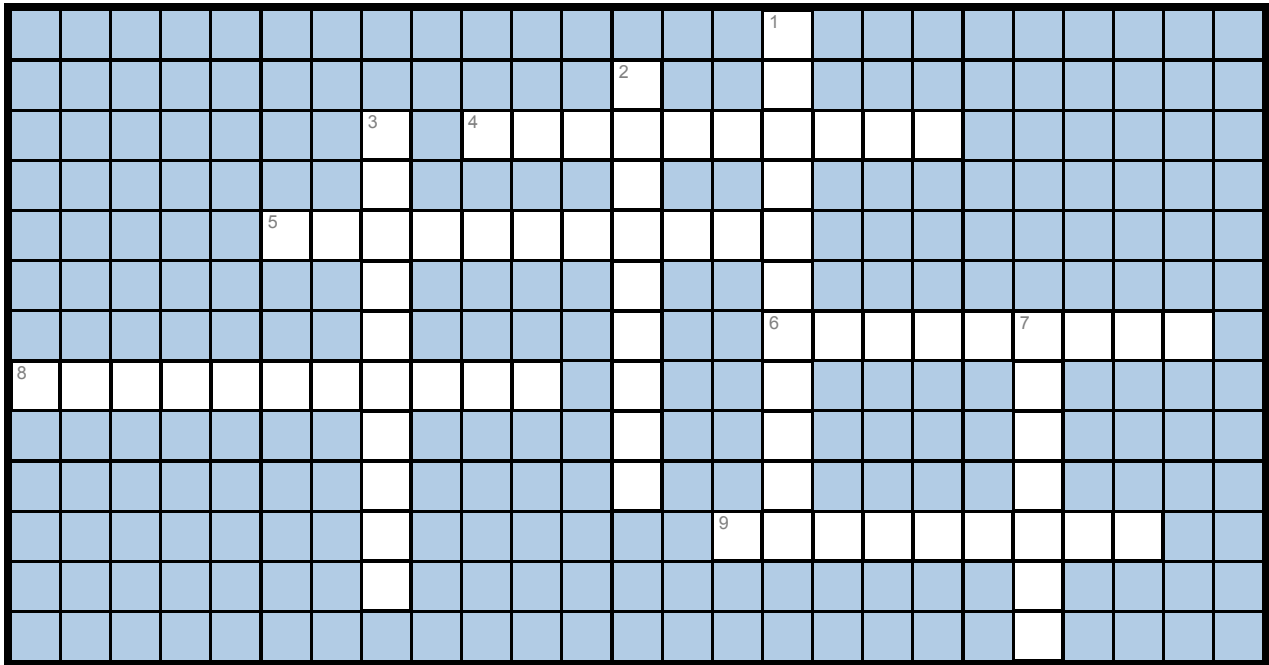


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Chapter 22: Savory Seafood

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Across

4. Crosswise slices of a dressed fish.
5. The sides of a dressed fish. They are cut along the backbone from behind the head to the tail.
6. A whole fish with only its inner organs removed.
8. Raising fish like crops.
9. Fish that is sold just as it was when it was caught.

Down

1. A drawn fish with its scales, head, tail, and fins removed.
2. Seafood with no bones or connective tissue; most have a hard shell.
3. Strips cut from fillets. Most fish sticks are breaded and sold frozen.
7. Seafood that has a backbone and fins.