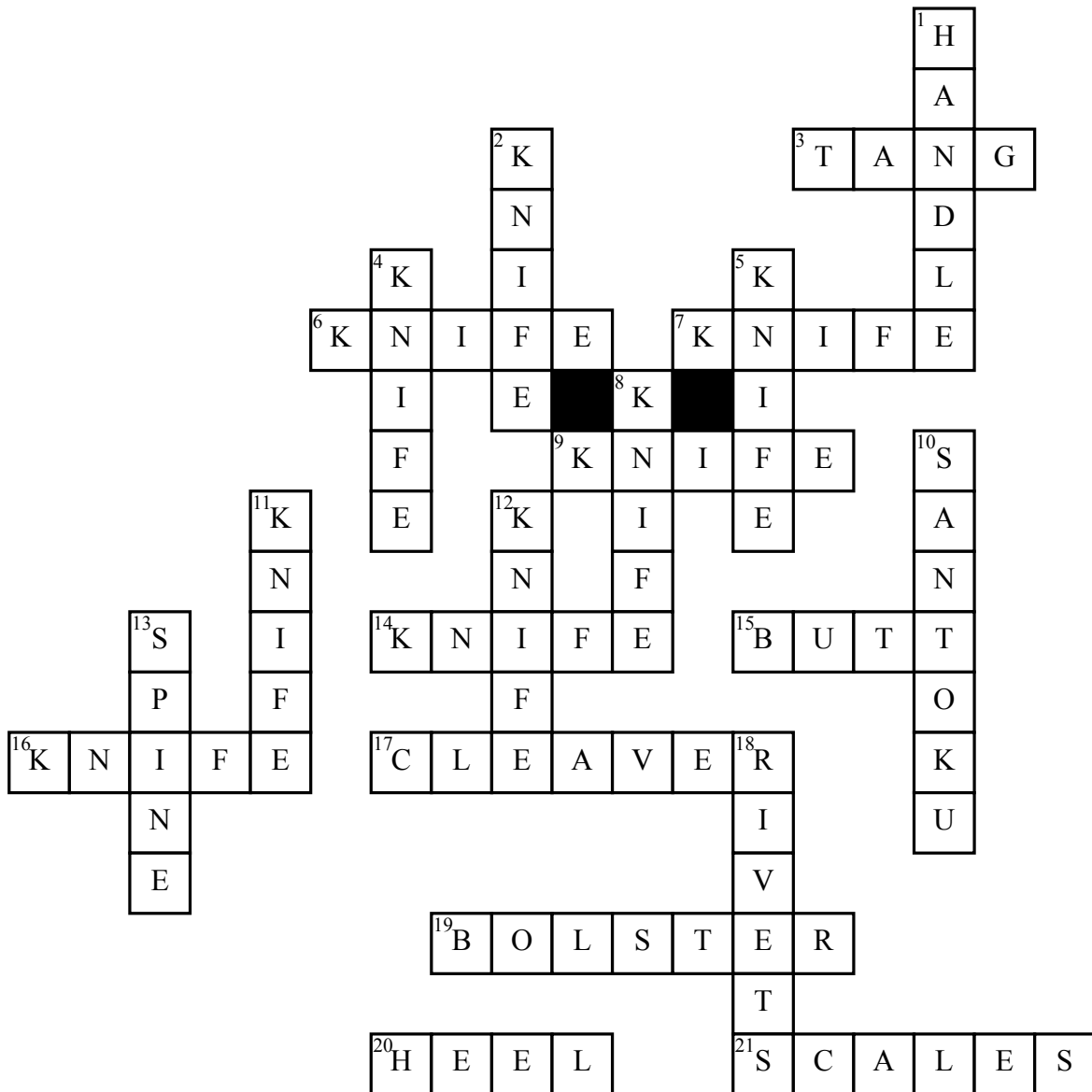


Knives Cross Word Puzzle



Across

- 3. The Metal that continues from the blade through the handle.
- 6. It is use to open clams. Clam
- 7. Is a short, stubby knife with a pointed tip for shucking oysters. Oyster
- 9. Cooks use this to cut through hard or soft-textured cheese. Cheese
- 14. To trim and pare vegetable and fruits. Paring
- 15. The end of the handle.
- 16. It is use to spread butter. Butter
- 17. This is a rectangular knife to chop all kinds of foods.

19. its where the blade meets the handle.

- 20. Use the heel to cut through large, tough, or hard foods.
- 21. Part of the knife that creates the handle.

Down

- 1. Made with various materials, including hardwoods or textured metal.
- 2. Also known as a scimitar. Butcher
- 4. The blade is thin, flexible, and shorter than the blade of a chefs knife. Boning

- 5. Is a thin, flexible blade for cutting fish fillet. Fillet
- 8. The blade is serrated, which allows the knife to easily release. Deli
- 10. A general-purpose kitchen knife with a 5 to 7 inch blade length.
- 11. This is a plastic serrated knife designed to cut lettuce. Lettuce
- 12. This is an all-purpose knife for chopping, slicing, and mincing all types of foods. French
- 13. The top of the blade is the spine and is the non cutting edge of the blade.
- 18. Hold the handle to the tang.