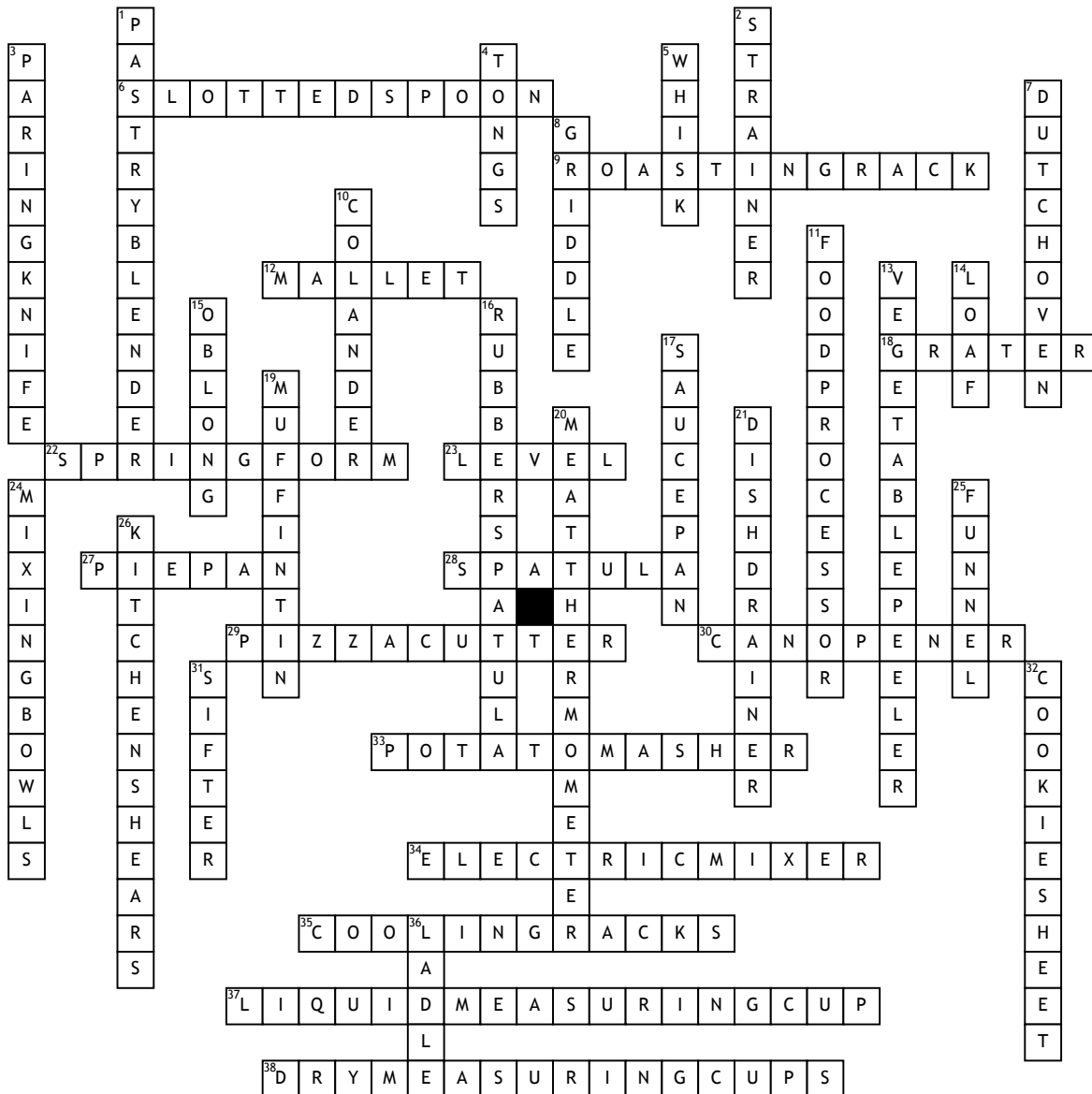


Cooking Equipment



Across

6. DRAINS SOLIDS FROM LIQUIDS
9. TO ROAST MEATS IN OVEN
12. POUND MEAT AND MAKE MORE TENDER
18. TO SHRED, SLICE OR GRATE FOOD
22. PAN USED TO BAKE A CHEESECAKE IN
23. LEVELS INGREDIENTS AFTER MEASURING
27. TO BAKE PIES IN
28. TO LIFT AND TURN PANCAKES, HAMBURGERS AND EGGS
29. USED TO CUT PIZZA AS WELL AS OTHER FOODS
30. TO OPEN CANS
33. TO MASH COOKED FOODS, SUCH AS POTATOES
34. USES ELECTRICITY TO MIX AND BEAT INGREDIENTS
35. PROTECTS COUNTERS FROM HOT PANS, ALSO USED TO COOL FOOD ON

37. HAS A HANDLE AND POURING LIP, USED TO MEASURE LIQUIDS
38. USED TO MEASURE DRY INGREDIENTS...LIKE FLOUR OR SUGAR

Down

1. USED TO CUT FAT IN WITH FLOUR WHEN MAKING PASTRY OR BISCUITS
2. HANDHELD, DRAINS FOOD
3. MULTIPURPOSE KNIFE
4. USED TO TURN FOOD SUCH AS BACON
5. HANDHELD TOOL USED TO WHIP EGG WHITES OR CREAM
7. FOR LONG, SLOW COOKING OF STEW, SOUPS AND MEATS
8. GRILLS MEAT, PANCAKES AND EGGS
10. FREESTANDING & DRAINS FOOD
11. MIXES, CHOPS, GRATES, SLICES, PUREES' INGREDIENTS
13. PEELS VARIOUS FRUITS AND VEGETABLES

14. PAN USED TO BAKE BREAD, POUND CAKE, AND MEAT LOAF IN
15. A 9 x 13 PAN USED TO BAKE CAKES, ROASTS AND CASSEROLES
16. SCRAPES SIDES OF BOWL
17. DEEP, HAS HANDLE AND CAN COOK A VARIETY OF FOODS
19. TO BAKE MUFFINS OR CUPCAKES IN
20. READS THE INTERNAL TEMPERATURE OF MEAT
21. DRAINS DISHES
24. USED TO MIX FOOD IN, VARIOUS SIZES
25. AIDS IN POURING FOODS INTO SMALL MOUTHED CONTAINERS
26. TO CUT OPEN PACKAGES AND CUT HERBS
31. USED TO SEPARATE PARTICLES TO MAKE LIGHT AND FLUFFY
32. TO BAKE COOKIES, CREAM PUFFS AND FREESTANDING BREADS ON
36. USED TO SERVE SOUP, STEW AND BEVERAGES