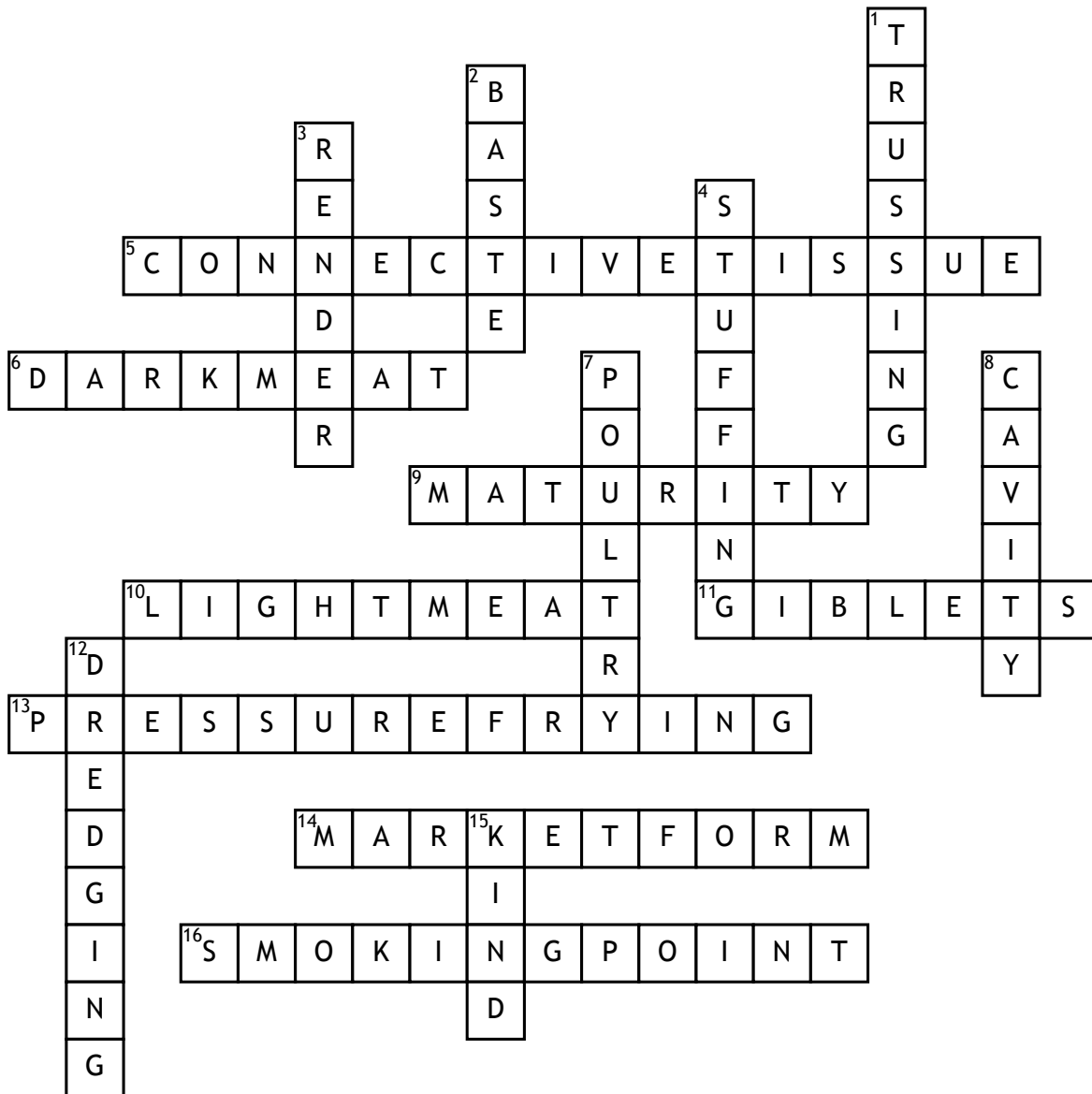


Name: _____

Date: _____

poultry vocabulary



Across

5. Tissue that holds muscle fiber together.
 6. Parts of a bird that have more muscle and connective tissue.
 9. A bird's age.
 10. Lighter colored wing and breast meat found on birds that rarely fly.
 11. The edible internal organs of a bird.

13. Cooking foods more quickly and at lower temperatures. □□□

14. The form poultry is in when it is purchased.

16. The temperature at which an oil will smoke in a pan.

Down

1. Tying up a bird's wings and legs against the body.

2. A process in which fat drippings are spooned over a large bird every 15-20 minutes.

3. To melt.

4. Seasoned food mixture often made with bread.

7. Birds that are raised for human consumption.

8. Hollow interior.

12. Coating foods with flour; coating poultry parts with seasoned flour.

15. Species.