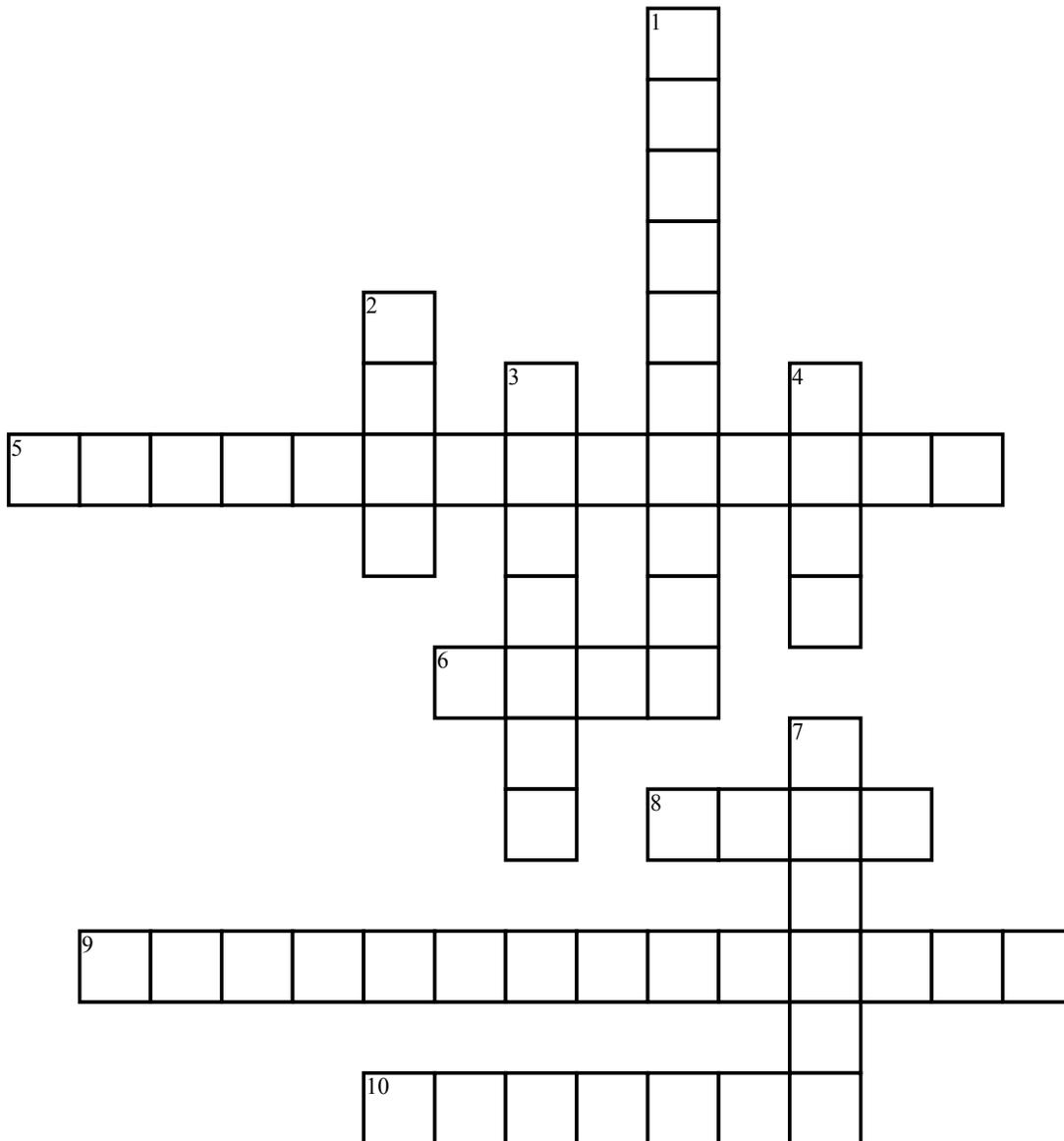


Chapter 16, Dairy Products



Across

- 5. process that prevents cream from rising to the surface of the milk
- 6. a soft, white substance formed when milk sours
- 8. cooked paste of fat and flour
- 9. when milk is heated to remove harmful bacteria
- 10. soup made from unthickened milk

Down

- 1. thickened into a congealed mass
- 2. the liquid remaining after milk has been curdled and strained
- 3. rich, thickened cream soups
- 4. white liquid produced by the mammary glands of mammals
- 7. a pale yellow edible fatty substance made by churning cream and used as a spread or in cooking