Chapter 3: Eggs and Dairy Products

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | 1  C |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  | 2  S | O | U | F | F | L | É | S |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | D |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | 3  F |  | D |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | R |  | L |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | 4  U | N | R | I | P | E | N | E | D |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | T |  | D |  |  |  | 5  R |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  | 6  P |  |  |  |  | T |  |  |  | 7  Q | U | I | C | H | E |  |  |  |  |  |  |  |
|  |  |  |  |  |  | 8  L |  | R |  |  |  |  | A |  |  |  |  |  | P |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  | A |  | 9  O | M | E | L | E | T | S |  |  |  |  | E |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  | C |  | C |  |  |  |  | A |  |  |  | 10  S |  | N |  |  |  | 11  A |  |  |  |  |  |  |
|  |  |  |  | 12  B | U | T | T | E | R | S | U | B | S | T | I | T | U | T | E |  | 13  C |  | L |  | 14  P |  | 15  O |  |  |
|  |  |  |  |  |  | O |  | S |  |  |  |  |  |  |  |  | N |  | D |  | U |  | B |  | R |  | V |  |  |
|  |  |  | 16  C |  |  | S |  | S |  |  |  |  |  |  |  |  | N |  |  |  | R |  | U |  | O |  | E |  |  |
|  |  | 17  B | A | S | T | E | D | E | G | G | S |  |  | 18  W | H | E | Y |  |  |  | D |  | M |  | B |  | R |  |  |
|  |  |  | S |  |  | I |  | D |  |  |  |  |  |  |  |  | S |  | 19  R |  | L |  | E |  | I |  | E |  |  |
|  |  |  | E |  |  | N |  | C |  | 20  H | O | M | O | G | E | N | I | Z | A | T | I | O | N |  | O |  | A |  |  |
|  |  |  | I |  |  | T |  | H |  |  |  |  |  |  |  |  | D |  | M |  | N |  |  |  | T |  | S |  |  |
|  |  |  | N |  |  | O |  | E |  |  |  | 21  S | H | I | R | R | E | D | E | G | G | S |  |  | I |  | Y |  |  |
|  |  |  |  |  |  | L |  | E |  |  |  |  |  |  |  |  | U |  | K |  |  |  |  |  | C |  |  |  |  |
|  |  |  |  |  |  | E |  | S |  | 22  P |  | 23  S | M | O | K | E | P | O | I | N | T |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  | R |  | E |  | O |  |  |  |  |  |  |  |  | N |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  | A |  |  | 24  P | O | A | C | H | E | D | E | G | G | S |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  | N |  |  |  | L |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  | C |  |  | 25  F | E | R | M | E | N | T | A | T | I | O | N |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  | E |  |  |  | D |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  | 26  C | R | E | A | M |  | 27  C | H | A | L | A | Z | A | E |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | G |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | G |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  | 28  P | A | S | T | E | U | R | I | Z | A | T | I | O | N |  |  |  |  |  |  |  |  |

|  |  |
| --- | --- |
| **Across**  **2.** DISH, MADE OF EGGS, THAT CAN BE SAVORY OR SWEET  **4.** ALSO CALLED FRESH CHEESES  **7.** A SAVORY EGG CUSTARD BAKED IN A CRUST  **9.** EGG DISH MADE SLIGHTLY BEATING EGGS AND THEN COOKING THEM IN A SKILLET WITH A FILLING  **12.** ANY ALTERNATIVE USED TO REPLACE BUTTER IN A RECIPE  **17.** EGGS THAT ARE FRIED AND THEB STEAMED IN A COVERED PAN  **18.** THE WATERY PART OF MILK THAT IS SEPARATED FROM THE CURD SOLIDS IN THE PROCESS OF MAKING CHEESE  **20.** PROCESS IN WHICH MILK IS STRAINED THROUGH VERY FINE HOLES TO BREAK DOWN FAT AND THEN IS BLENDED INTO ONE FLUID  **21.** VARIETY OF BAKED EGGA THAT HAVE BEEN BAKED IN A FLAT-BOTTOMED DISH  **23.** THE POINT AT WHICH AN OIL OR FAT BEGINS TO BURN  **24.** EGGS REMOVED FROM THE THE SHELL AND SIMMERED IN WATER  **25.** PROCESS OF ADDING BACTERIAL CULTURES TO MILK AND THEN HEATING THE MIXTURE FOR SEVERAL HOURS  **26.** DAIRY LIQUID THAT CONTAINS FAR MORE FAT THAN MILK  **27.** THE MEMBRANES IN AN EGG THT HOLD THE EGG YOLK IN PLACE  **28.** PROCESS IN WHICH MILK IS HEATED TO KILL MICROORGANISMS THAT CAUSE SPOILAGE AND DISEASE WITHOUT AFFECTING ITS NUTRITIONAL VALUE | **Down**  **1.** SLIGHTLY COOKED EGGS  **3.** ANOTHER NAME FOR FLAT OMELETS  **5.** DESCRIBES TYPES OF CHEESE THAT ARE AGED WITH THE MODIFICATION OF ADDING RIPENING AGENTS, WHICH GIVE THE CHEESE ITS UNIQUE FEATURES  **6.** CHEESE MADE BY GRINDING, BLENDING AND FORMING ONE OR MORE NATURAL CHEESES, WITH EMULSIFIERS TO MAKE THE PRODUCT UNIFORM  **8.** COMMON CONDITION THAT IS DIGESTIVE AND IS A NEGATIVE REACTION TO MANY CULTURED DAIRY PRODUCTS  **10.** ESCRIBED AS "UP" AND ITS FRIED EGGS THAT ARE FRIED ONLY AT THE BOTTOM  **11.** THE WHITE OF AN EGG  **13.** PROCESS OF SEPARATING A MILK'S SOLIDS FROM ITS LIQUID IN ORDER TO MAKE CHEESE  **14.** REFERS TO A DIETARY SUPPLEMENT CONTAINING LIVE BACTERIA THAT IS TAKEN ORALLY TO RESTORE BENEFICIAL BACTERIA TO THE BODY  **15.** DESCRIBES EGGS THAT ARE FRIED ON THE BOTTOM THEN TURNED OVER AND FRIED VERY LIGHTLY ON THEIR TOP SIDES  **16.** ROTEIN, FOUND IN MILK, TO WHICH SOME PEOPLE HAVE AN ALLERGIC REACTION  **19.** SMALL, CERAMIC, OVEN-PROOF DISHES  **22.** EGGS THAT ARE CRACKED OPEN AND COMBINED IN A CONTAINER |