Modern Marvels – Cold Cuts

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Modern Marvels – Cold Cuts

1. Americans annually eat about $_________ worth of cold cuts per year.

2. The Farmland Foods plant in Wichita, KS produces over 60 million pounds of ____________ per year.

3. The grinder at the bologna plant can grind about ____________ pounds per hour of meat.

4. The bologna is packaged in ____________ pound logs before cutting.

5. The first salami was made as early as ____________ (year).

6. The salami mix consists of ____________, ____________, and ____________.

7. The outside of the salami is coated with _______________ to encourage the growth of mold.

8. The salami will hang in the aging room for up to ________________.

9. Carnegie customers eat up to ________________ pounds of pastrami a week.

10. The brine for the pastrami contains water, ____________, and ____________.

11. The pastrami is steamed in the steam table for about ____________ hours before being served to the customer.

12. Head cheese, which really isn’t cheese at all, is made from head meat including ____________ and ____________.

13. The casing for the head cheese is made from ____________________________.

14. Olive loaf is made from ____________________, ________________ ice and olives.

15. The olive loaf is cooked to an internal temperature of _____ degrees in the oven.

16. Quiznos cooks about _______ million pounds of turkey and ________ million pounds of ham a year.

17. The Hobart Company that makes Quiznos’ slicers is located in ________________ (state).

18. In ________ (year), Van Brekel designed and patented the first mechanical meat slicer.

19. Every year, the Butterball plant processes about ______________ million turkeys into cold cuts.

20. The turkey breasts are trimmed to remove ________________________________.

21. The sanitation crew cleans all equipment ____________________________ (how often).

22. The USDA inspector is looking at the ____________________________ of the meat and brine.

23. The raw side of the plant and the ________ side of the plant must be kept separate.

24. Turtle Island makes about 1.2 million pounds of ____________ a year. There’s no turkey here – just soybeans!

25. ________________ are sure to have a permanent place at our table as America’s favorite sandwich.
Modern Marvels – Cold Cuts

1. Americans annually eat about $2 billion worth of cold cuts per year.

2. The Farmland Foods plant in Wichita, KS produces over 60 million pounds of bologna per year.

3. The grinder at the bologna plant can grind about 10,000 pounds per hour of meat.

4. The bologna is packaged in 36 pound logs before cutting.

5. The first salami was made as early as 700 B.C. (year).

6. The salami mix consists of shoulder meat, fat and salt.

7. The outside of the salami is coated with penicillium to encourage the growth of mold.

8. The salami will hang in the aging room for up to 3 months.

9. Carnegie customers eat up to 10,000 pounds of pastrami a week.

10. The brine for the pastrami contains water, salt and spices.

11. The pastrami is steamed in the steam table for about 2-2 1/2 hours before being served to the customer.

12. Head cheese, which really isn’t cheese at all, is made from head meat including tongue and snout.

13. The casing for the head cheese is made from beef intestines.

14. Olive loaf is made from beef, pork, ice and olives.

15. The olive loaf is cooked to an internal temperature of 160 degrees in the oven.

16. Quiznos cooks about 13 million pounds of turkey and 5 million pounds of ham a year.

17. The Hobart Company that makes Quiznos’ slicers is located in Georgia (state).

18. In 1898 (year), Van Brekel designed and patented the first mechanical meat slicer before that he made airplanes!

19. Every year, the Butterball plant processes about 12-15 million turkeys, (that’s 50,000 per day!) into cold cuts.

20. The turkey breasts are trimmed to remove tissue, blood, bone or fat.

21. The sanitation crew cleans all equipment every night (how often).

22. The USDA inspector is looking at the temperatures of the meat and brine.

23. The raw side of the plant and the cooked side of the plant must be kept separate.

24. Turtle Island makes about 1.2 million pounds of Tofurky a year. There is no meat in it, just soybeans!

25. Cold Cuts are sure to have a permanent place at our table as America’s favorite sandwich.