

Modern Marvels – Cold Cuts

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Agricultural Education Program
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Name _____

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.

Name _____

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 **penecillium** 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.