

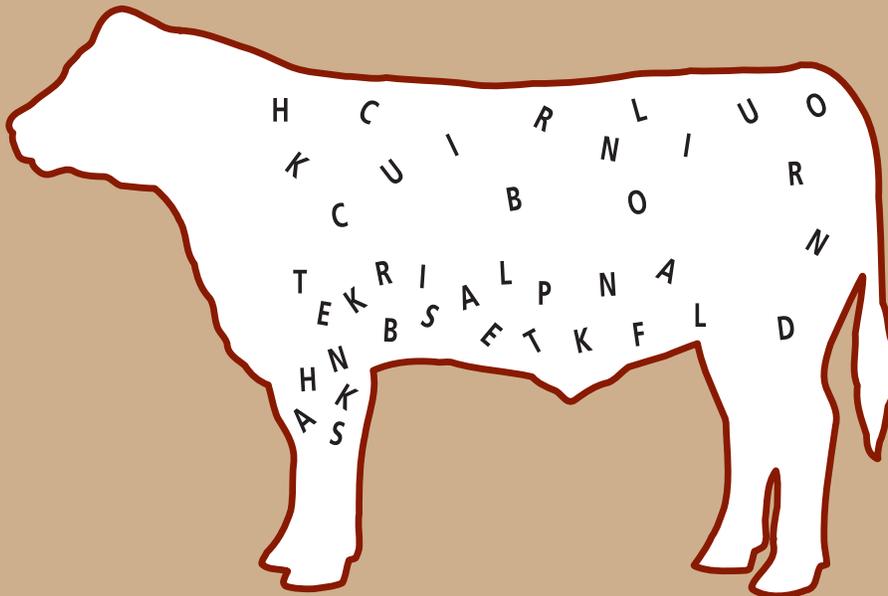
TRUE OR FALSE

True False

- O M 1. Less tender cuts require moist heat cookery methods.
E V 2. Dry heat helps dissolve connective tissue.
E A 3. Use thin tender cuts for pan-broiling.
N T 4. To ensure safety, cook burgers to an internal temperature of 160° F
W T 5. Marinated cuts can never be cooked with dry heat methods.
O A 6. When roasting, always cook beef fat side up.
O S 7. The tip of the meat thermometer should not touch bone or rest in fat.
H F 8. Allow roasts to stand 15 to 20 minutes before carving.
A O 9. Keep the liquid boiling at all times when cooking in liquid.
R T 10. The recommended time to roast a 4- to 5-pound whole tenderloin is 2 to 2½ hours.

COMPLETE THE DIAGRAM

Draw lines on this illustration to show how you would cut it into eight sections. Each section will spell out the name of one of the eight primals (wholesale cuts), if you unscramble the letters correctly.



UNSCRAMBLE THE STATEMENTS

Unscramble these to make each a factual statement about beef storage.

1. YASAWL APNL OT EMKA EBFH HET TLSA RHESAUPC FREBEO GERTRUNIN MEHO.
2. TESSKA DNA ARSOST ANC EB DOREST NI ETH GRAFTERIERRO ORMF HERTE OT ROUF SADY.
3. ZEREREF APWR UTSM LEAS OTU RAI DAN COKL NI TREMSUOI.
4. TEIDSROGNF TEMA TA ORMO PATTERNMREEU SI TNO CODEDMERNEM.