

Study Guide

Creative Additions

Directions: Read chapter 27, and answer the following questions. Later, you can use this study guide to review.

1. What are seasonings?

2. What are herbs?

3. What are spices?

4. What herbs and spices are found in curry powder?

5. Name five guidelines for using herbs and spices.

6. Why should you store dried herbs and spices closed, opaque containers and tightly in a cool, dark place?

7. Explain how to dry fresh herbs.

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Chapter 27 Study Guide (continued)

8. What is a condiment?

9. Name three condiment sauces, and describe their ingredients.

10. How is vinegar made?

11. Describe the characteristics of three types of vinegars.

12. Why are garnishes used?

13. List four popular garnishes.

14. Why is a homemade gift considered a gift from the heart?

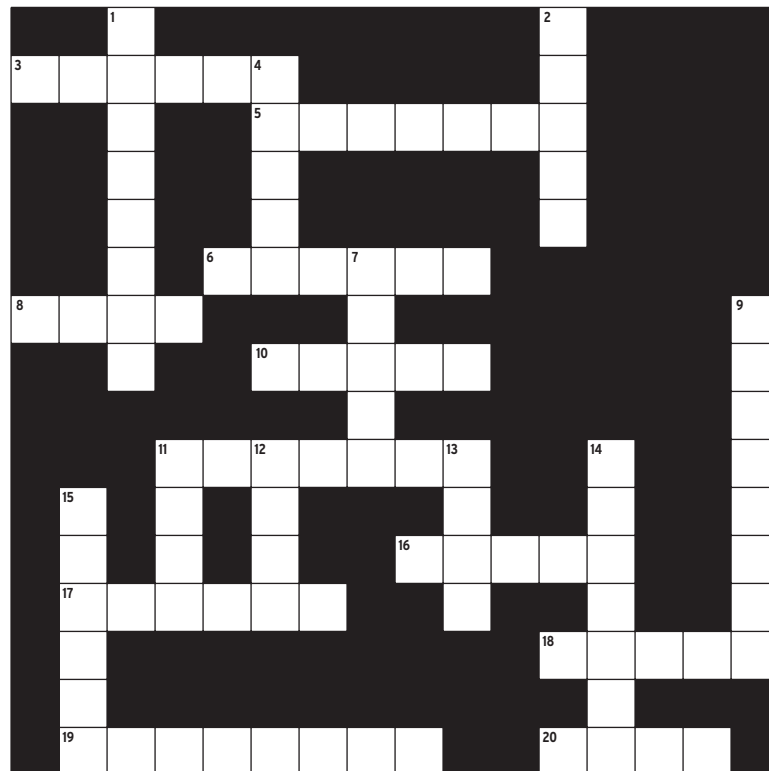
15. Refer to Figure 27.1 to name the herbs you would use when cooking pork.

16. Refer to Figure 27.2 to list five spices commonly used in baked goods.

Activity 1**Creative Additions**

Puzzling Over Herbs and Spices

Directions: Complete the crossword puzzle using the information about herbs and spices in your textbook.

**Across**

3. Mildly onion-like herb.
5. An herb with a slightly sweet, refreshing taste.
6. A spice with a sharp, tangy taste that ranges from moderately to very hot.
8. A flavorful leaf and stems of soft, succulent plants that grow in a temperate climate.
10. An herb with a sweet taste hinting of mint and cloves.
11. A pungent spice that is moderately to very hot.
16. A segment of a head of garlic.
17. A spice used whole or ground with a mellow, nutty-sweet flavor.
18. A type of cuisine that features hot cayenne pepper.
19. An herb that is pungent and piney.
20. A meat that goes very well with rosemary, sage, and mint.

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Chapter 27 Activity 1 (continued)

Down

1. A pungent herb with a slightly citrus flavor that is typical of Tex-Mex cuisine.
2. An herb with a strong clove-like flavor.
4. A flavoring made from the dried buds, bark, fruits, seeds, stems, and roots of aromatic plants that grow in the tropics.
7. Fennel seed is often used in sauces that cover this type of food.
9. A spice used ground or in stick form with a warm, sweet flavor.
11. A strong, refreshing herb.
12. An herb with a strong musky flavor.
13. A strong, sharp-flavored herb used with fish.
14. An herb with a strong, slightly bitter flavor.
15. A spice with a sweet, hot, pungent flavor that is used as a whole root or is ground.