

SANDWICHES, SANDWICHES, SANDWICHES!

Name _____ Period _____

1. Bread has been one of man's most important _____.
2. Bread was an essential part of man's _____.
3. How was bread first baked? _____.
4. Bread was originally _____ on the outside
and _____ on the inside.
5. Another name for raised bread is _____ bread.
6. What culture began using ovens to bake bread? _____.
7. The _____ developed the first mill in which to make flour.
8. Some unique ingredients the Greeks used in their breads
were _____, _____, _____.
9. China's steamed bread was similar to our _____.
10. The term _____ began in England.
11. Ireland has _____ bread and
as traditions.
12. Some Korean breads are _____,
_____,and _____.
13. The local bread in Mexico is a _____.
14. A sweet rye bread from Sweden is _____.
15. An Indian, flat cracker-like bread is called _____.
16. _____ is an egg-rich braided bread from Israel.
17. _____ was one of the first breads made in our
country.
18. English _____ brought the first wheat to the New World.

19. A starter is used in making _____ bread.
20. Keep bread and bread products in an area that is _____ and _____.
21. To retard mold, wash the storage area with _____ and _____.
22. _____ bread after use.
23. Refrigerating bread will accelerate _____ but slow down _____.
24. For prolonged periods of time, store bread in the _____.
25. The sandwich was named after _____ the fourth Earl of Sandwich, who lived in England.
26. Butter forms a _____ between bread and fillings, preventing sandwiches from going soggy.
27. Bread will stay fresh longer if you do not _____.
28. Extra moist fillings should be wrapped _____ and added at serving time.