

# OLD FASHIONED COOKING QUIZ

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If you were to “draw a chicken” what were you doing?

(A) remove the entrails (internal organs)

What is a Dripping Pot & what was it used for?

(A) to drain the fat & juices into the Dripping Pot from the roasting dish which was used to roast meat. Dripping is saved to use in other dishes

What is Force meat?

(A) a mixture of ground raw or cooked meat, poultry, fish, mixed with vegetables, bread crumbs, spices & seasonings

What is Gammon?

(A) ham that has been cured or smoked like bacon

What are Giblets?

(A) the liver, heart, gizzards and neck of a chicken or other fowl used to make gravy, stuffing or soup. In the past the head & feet were also considered giblets

What was an icebox?

(A) wooden boxes lined with tin or zinc where a large block of ice was placed to keep food cold before electric refrigerators were available

What is Junket?

(A) a milk-based dessert, made with sweetened milk and rennet. Also known as curds & whey

What is a Neat's tongue?

(A) a cow's tongue

What is offal?

(A) the organs of a butchered animal

What kitchen item is a Rotary Beater?

(A) a handheld beater double blades that rotates when a geared wheel is rotated by turning the handle

What is suet?

(A) the hard white fat on the kidneys and loins of cattle, sheep & other animals used to make foods such as puddings, pastry & mincemeat

What are sweetbreads?

(A) organ meat from the thymus gland or pancreas usually from veal & lamb

What is tripe?

(A) tripe is made from the stomach lining of an animal

What is treacle?

(A) molasses

If you are top & tailing beans what are you doing?

(A) cutting each end off the bean (hard parts) before cooking

What is shortening?

(A) a term for butter or other fat used to make pastry or bread

What is a larder?

(A) A room or cupboard to store food (pantry)

What type of meal is bread & dripping?

(A) a slice of bread thickly spread with dripping (fat) out of the dripping pot and sprinkled with salt & pepper

What is bread & butter pudding?

(A) slices of bread buttered and placed in baking dish overlapping also sometimes spread with jam, sprinkles with sultanas, whisked eggs milk & sugar then bake in the oven. Often served with custard, ice-cream or cream

What is in old fashioned mock chicken?

(A) diced onion, tomato chopped, butter, egg, grated cheese and 1 teaspoon mixed herbs. Cook in frypan served as a side dish or spread on sandwiches