Pork Puzzlers is a nutrition education activity booklet for elementary-level students. It includes word scrambles; quizzes with pictures that describe the Food Guide Pyramid; a nutrition word search; a mathematics problem that includes questions on pork; a maze that uses food clues; a letter decoding activity that focuses on a pork dinner; a meal shopper’s maze that takes the participant through a supermarket and provides information on nutrition and includes a pork recipe; a recipe fraction activity; a pork fajitas word find that includes a fajita recipe; a cooking crossword puzzle; and a cooking fill-in-the-blank activity. (SM)
Pork Puzzlers

TASTE
WHAT'S
NEXT.

The Other White Meat:

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Nutrition Jumble

Unscramble the following food words, putting one letter in each space. Then unscramble the circled letters to answer the nutrition question.

ERIC
CERLEA
SODLEON
GBAEL

What foods make up the base of the Food Guide Pyramid?

©
Pork Jumble

Unscramble the following food words, putting one letter in each space. Then unscramble the circled letters to answer the nutrition question.

ECUSB
AOTSR
BRIS
POHC
MEDAIONLL
IOLN

What is the leanest cut of pork, which has about the same amount of fat, calories and cholesterol as skinless chicken breast?
Dear Diary,

We learned a lot in school today. A nutritionist named Julie came to speak to us about healthy eating. She talked about the Food Guide Pyramid and the five major groups. Fats, oils and sweets make up the smallest section of the pyramid and includes things we should eat only once in a while like soda, cookies and candy. Next are the dairy group and the meat and protein group. The dairy group includes milk, yogurt and cheese. The meat and protein group includes pork and fish. Next on the pyramid are the fruit and vegetable groups. Zucchini and bananas are a part of these groups. Finally, there is the grains group, which includes cereals and pasta. We’re supposed to eat the most servings of this group each day. Good thing I like spaghetti so much!

I really enjoy learning about food but it makes me so hungry! I told Mom to be sure to include all five groups in my lunchbox tomorrow.
Denise wants to know exactly how many calories are in a serving of roasted pork tenderloin. She knows pork tenderloin is low in calories and that it has 6 fewer calories than a serving of roasted skinless chicken breast. She also knows that chicken has 40 fewer calories than a serving of broiled beef tenderloin. If the beef has 179 calories, can you tell Denise how many calories are in a serving of pork tenderloin?
Hunt for the Perfect Barbecue

Frankie is in charge of collecting all of the following foods for a healthy family barbecue and he needs your help. Start at any number 1 (Lean Pork Chops) and try to follow the string of numbers in order through 10 to help him out of this jam. Remember that bees, bears, ants and thunderstorms can wreck a good barbecue, so keep away from them. Good luck!

Here are the foods that Frankie needs to get. (Remember, the order needs to be 1, 2, 3, 4,...10!)

1. Lean Pork Chops  
2. Barbecue Sauce  
3. Corn-on-the-Cob  
4. Low-Fat Potato Chips  
5. Garden Salad  
6. Apples  
7. Potato Salad  
8. Cold Drinks  
9. Ice Cream  
10. Watermelon
The Dinner Dilemma

Susie and her big sister, Stephanie, are supposed to go to the store for their mom. She wanted them to pick up things to make a special pork dish that night. The problem is that when their mom called to tell them what to get, Susie’s bratty brother Billy took the message.

Billy decided to play a joke on his sisters and put some of the things in code! Using the letters on the phone keypad, can you figure out what Susie and her sister should pick up at the store?

Susie—
Here’s what Mom wants from the store:
7-6-7-5 2-4-6-7-7
Ground Black 7-3-7-7-3-7
Thyme (a spice)
8-3-4-3-8-2-2-5-3 oil
Worcestershire 7-2-8-2-3
—Billy
P.S. Good luck! Ha! Ha!

8
The Meal Shopper’s Maze

Pat went shopping for the family dinner. Her parents asked her to pick up the ingredients for her favorite meal, Very Berry Pork Chops. Here is what Pat had on her list: pork chops, cooking oil, strawberry preserves, mustard, cider vinegar, dinner rolls and corn, but Pat got confused in the crowded supermarket. Can you help her find all the things she needs? Pat can pick up the ingredients in any order, but the trick is that she can’t go down the same aisle twice, cross her own path or back the shopping cart up. Also, Pat must avoid other shoppers’ carts and food displays. And, of course, the last stop should be at one of the checkout counters.

Can you lead Pat through the supermarket?

‘VERY BERRY’ PORK CHOPS

4 Pork chops, trimmed
1 tablespoon cooking oil
1/4 cup strawberry preserves
1 tablespoon mustard
1/4 cup cider vinegar

Dry pork chops with paper towel. Saute pork chops in oil in large skillet over medium-high heat until brown on both sides. Reduce heat to low. Add preserves, mustard and vinegar. Cover pan. Cook pork chops for 10 minutes, or until the sauce has thickened. To serve, spoon glaze over each pork chop. Serves 4.

Serve With: corn, dinner rolls and your favorite ice cream for dessert

Nutrient Information per Serving:
194 calories, 23g protein, 8g fat, 71mg cholesterol, 312mg sodium
The Meal Shopper's Maze
Recipe Fraction Action

Kerry’s mom wants to make something different for her annual cookout, so she found a recipe for Mushroom-Stuffed Pork Burgers. The recipe is written to serve six people, but Kerry’s mom has invited 18 to the cookout. Can you help Kerry figure out how much of each ingredient she needs from the following recipe to help her mom prepare 18 pork burgers?

MUSHROOM-STUFFED PORK BURGERS
serves 6

3/4 cup thinly sliced fresh mushrooms
1/4 cup thinly sliced green onion
1 clove garlic, minced
2 teaspoons butter or margarine
1 1/2 pounds lean ground pork
1 teaspoon Dijon-style mustard
1 teaspoon Worcestershire sauce
1/4 teaspoon salt
1/8 teaspoon freshly ground black pepper

In skillet, saute mushrooms, onion and garlic in butter until tender, about 2 minutes; set aside. Combine ground pork, mustard, Worcestershire sauce, salt and pepper; mix well. Shape into 12 patties, about 4 inches in diameter. Spoon mushroom mixture onto center of 6 patties. Spread to within 1/2 inch of edge. Top with the remaining 6 patties; seal edges.

Place patties on grill about 6 inches over medium-hot coals. Grill 10-15 minutes, turning once. Serve on buns, if desired.
Find the Fajitas

Can you find all of the bolded words from this yummy pork recipe in the puzzle below? They go up, down, across, diagonal and backwards.

FANTASTIC PORK FAJITAS

1 pound boneless pork, cut in thin 3-inch strips
1/2 medium onion, peeled and sliced
1 green pepper, seeded and sliced
2 teaspoons vegetable oil
4 large flour tortillas, warmed

Heat large nonstick skillet over medium-high heat. Add oil, heat until hot. Toss pork strips, onion and pepper slices into skillet and stir-fry quickly 4-5 minutes. Roll up portions of the meat mixture in flour tortillas and serve with optional toppings, if desired.

Makes 4 fajitas.

Optional Toppings:
- sour cream
- salsa
- guacamole
The Cooking Crossword Caper...part 1

There's a terrific recipe at the end of this puzzle, but some of the most important words have been left out. To solve this mouth-watering mystery, you need to complete two tasks.

First, fill in the food-related solutions to the crossword puzzle.

ACROSS
1. Also known as "The Other White Meat"
4. A tropical fruit
6. Mixed with oil to make salad dressing
8. Salty brown sauce used in many Asian dishes
9. This cane is found in candy
10. Spare _______ are terrific when cooked on the grill
11. Little plastic tube you can drink through
14. Plate or bowl
16. Citrus fruit full of vitamin C
17. Dried grapes
19. Potato _______ can be tasty, salty snacks
20. An appliance you use to mix up milkshakes
22. H₂O
24. Cookout

DOWN
1. Examples are green, red, bell and jalapeno
2. Mix with a spoon
3. Grilled foods with vegetables and meat on skewers
4. Not a pot, but a _______
5. Citrus fruits that make you pucker
7. The different items you mix to make a recipe
12. This fruit pastry can be found in the saying, “As American as _______”
13. You put this in a grill and light it up when you want to cook out
15. 60 minutes
16. A veggie that’ll make you cry
18. Candy tastes _______
20. These yellow fruits have “a peel”
21. Cashews, almonds, pistachios, etc.
23. Tart, as in taste
The Cooking Crossword Caper...part 1

A two-part crossword puzzle that leaves kids with a great pork recipe to take home and try.

First, fill in the food-related solutions to the crossword puzzle below.
The Cooking Crossword Caper...part 2

Second, plug the correct mystery words into the blank spaces in the recipe. (For example, "1A" stands for the "1 ACROSS" word and "16D" stands for the "16 DOWN" word). When you’re all finished, you should have a delicious recipe to try at home. It pays to be a dietary detective!

The Mystery Recipe: _______ and _______ and PORK _______ (18D) (23D) (1A)

1/2 pound boneless cooked _______ tenderloin (1A)
3/4 cups _______ sauce (8A)
3 tablespoons oil
3 green _______ , cut in narrow strips (1D)
1 _______ , cut in narrow strips (16D)
1-pound 4-ounce can _______ tidbits (4A)

SAUCE

3 tablespoons cornstarch
1 tablespoon _______ sauce (8A)
3 tablespoons _______ (6A)
1/3 cup _______ (9A)
1/3 cup _______ (22A)

Trim the _______ of excess fat and slice. Cover with _______ sauce and let stand in shallow _______ for 1 _______. Heat oil in a saute _______. add _______ and _______ and _______ (1A) (8A) (4D) (1D) (16D) (15D) and cook over high heat for just a minute. Remove from _______. Drain the _______. add _______ to skillet with juice from the _______ tidbits and bring to a boil. Lower heat and simmer _______ (4A) (1A)

for 5 minutes. Add the _______ _______ and _______ _______ to mix and simmer _______ (4A) (1D) (16D) (2D) for one minute. Combine the sauce _______ and add to the _______. mixing thoroughly. (7D) (1A)

Cook until sauce thickens. Enjoy!!!
Pork Puzzle Answers...

Nutrition Jumble
Rice, Cereal, Noodles, Bagel, Grains

Pork Jumble
Cubes, Roast, Ribs, Chop, Medallion, Loin, Tenderloin

Dear Diary

Slim Story Problem
The pork tenderloin has 133 calories
(179 - 40 - 6 = 133)

Hunt for the Perfect Barbecue

The Dinner Dilemma
Pork chops, Ground black pepper, Vegetable oil, Worcestershire sauce

The Meal Shopper's Maze

Recipe Fraction Action
Multiply each ingredient by 3, as follows:
Mushroom-Stuffed Pork Burgers (serves 18)
2 and 1/4 cup thinly sliced fresh mushrooms
3/4 cup thinly sliced green onion
3 cloves garlic, minced
6 teaspoons butter or margarine
(bonus answer - 2 tablespoons, since 3 tsp. = 1 tbsp.)
4 and 1/2 pounds lean ground pork
3 teaspoons Dijon-style mustard
(bonus answer - 1 tablespoon)
3 teaspoons Worcestershire sauce
(bonus answer - 1 tablespoon)
3/4 teaspoon salt
3/8 teaspoon freshly ground black pepper

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1996 National Pork Producers Council in Cooperation with the National Pork Board.
Pork Puzzle Answers...

Find the Fajitas

The Cooking Crossword Caper...part 2

Sweet(18D), Sour(23D), Pork(1A), Pork(1A), Soy(8A), peppers(1D), onion(16D), pineapple(4A), Soy(8A), vinegar(6A), sugar(9A), water(22A), Pork(1A), Soy(8A), dish(14A), hour(15D), pan(4D), peppers(1D), onion(16D), pan(4D), Pork(1A), pineapple(4A), pineapple(4A), peppers(1D), onion(16D), Stir(2D), ingredients(7D), Pork(1A)

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