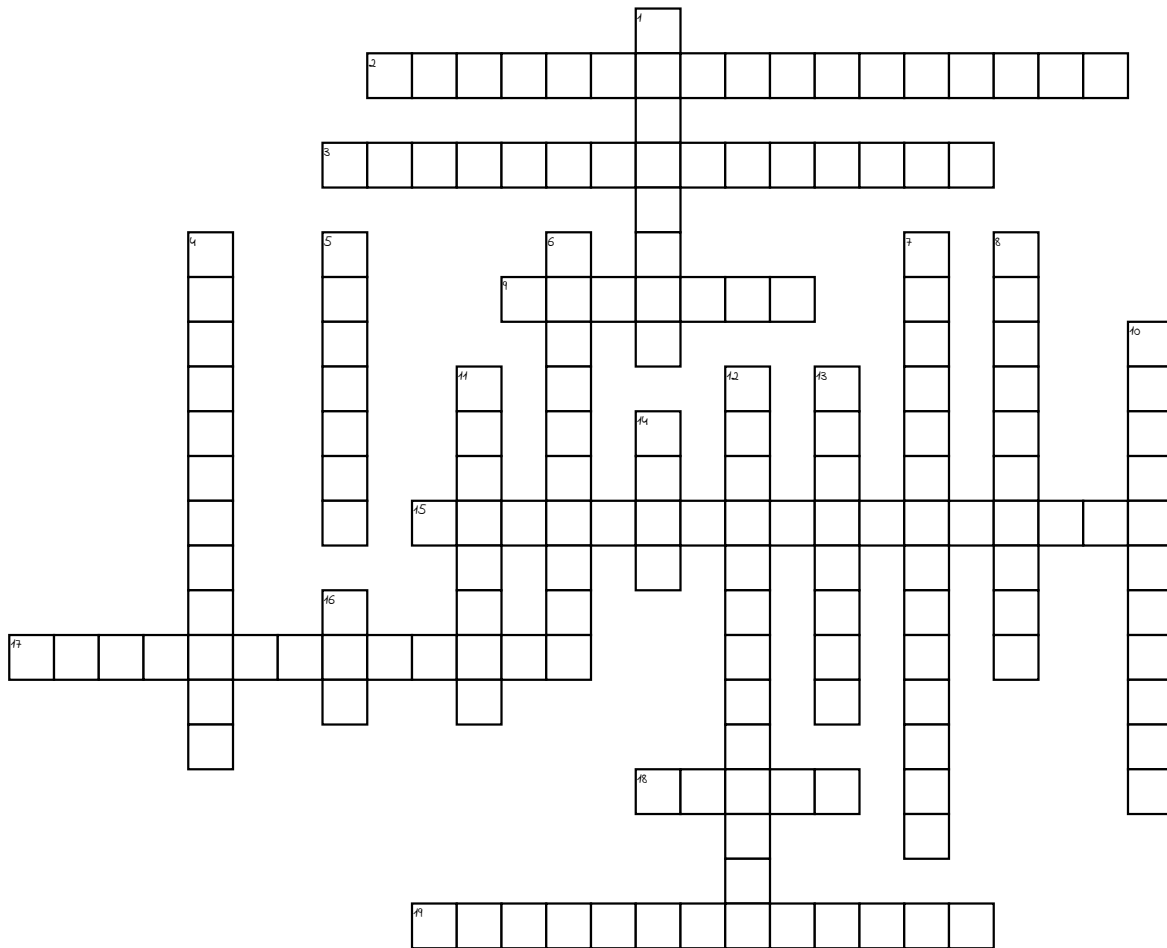


# Mid-Atlantic Key Terms



**Across**

- 2. a sandwich of shaved slices of rib eye steak, onions, and served on a hard roll topped with Cheez whiz.
- 3. a large tomatoe prized for their sweetness and tartness. They are commonly grown in Southern New Jersey.
- 9. a traditional holiday Jewish egg enriched white yeast bread.
- 15. A dense cream cheese cake with graham cracker crust, and sometimes topped with fresh fruit.
- 17. a Pennsylvania Dutch light puffy cake made without yeast or egg yolk, and leavened with beaten egg whites.
- 18. A Jewish fried pancake made from grated potatoes sometimes served dolloped sour cream and applesauce.
- 19. a cured and smoked ham from virginia.

**Down**

- 1. a pan pudding boneless pork simmered with cornmeal or buckwheat flour and flavored with sage. The pudding is chilled, sliced, and pan-fried until golden brown.
- 4. a salad of apples, celery and mayo dressing.
- 5. A beef, beet, and cabbage soup of Russian and Polish origin. Popular among Jewish people. Served hot or cold and garnished with a dollop of sour cream.
- 6. a Pennsylvania Dutch pie made with molasses, brown sugar, flour, cinnamon, and butter.
- 7. a grilled sandwich made with corned beef, Swiss cheese, sauerkraut and Russian dressing.
- 8. a crispy squiggly pastry made by pouring batter through funnel into hot fat then swirling it into strips. It is a Pennsylvania Dutch treat that is typically sprinkled with powdered sugar or topped with molasses or syrup.
- 10. A Pennsylvania Dutch spiced apple spread.

- 11. a food product made of the liver of a duck or goose. It is sold whole or ground up into a pate as a side dish.
- 12. a Pennsylvania Dutch chicken stew made with flat squared dumplings.
- 13. a major industry in Maryland. They are sold in both their hard and soft-shell stages.
- 14. A greek-American sandwich made from rotisserie-roasted seasoned lamb served in the pocket of pita bread. Sold at greek lunch counters in New York City.
- 16. a salt-cured smoked salmon served on a bagel and cream cheese.