

## Answer Key

Each question is worth 5 points each.

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1. What invention made butchering a service instead of a family chore?  
***Bronze cutting tools***
2. What shifted the role of the butcher to a mass producer rather than an artisan?  
***Industrial Revolution***
3. What threatens the traditional butcher?  
***Pre-packaged products***
4. In 1990 red meat production exceeded what amount?  
***38 million pounds***
5. What byproducts make hotdogs?  
***Liver, organ meat, and cheek meat***
6. What is sometimes added during the chopping of sausage to keep meat temperature cold?  
***Dry ice***
7. What danger comes along with the mass production of meat?  
***Food borne illnesses such as E Coli and Salmonella***
8. What cut of meat is more susceptible to food borne bacteria than other muscle based cuts?  
***Hamburger***
9. Mad cow disease cannot be killed ***by freezing or cooking*** meat.
10. Is there currently a cure for mad cow disease?  
***No***