## Bon Voyage 2: Chapter 6

## Vocabulary



| FOOD | PORK | VEAL |
| :--- | :--- | :--- |
| BEEF | LAMB | PASTA |
| THYME | A LID | TO ADD |
| A CRAB | A DISH | A FISH |
| TO CUT | SALMON | TO POUR |
| TO STIR | A LEMON | A ROAST |
| PARSLEY | A FRUIT | TO PEEL |
| AN HERB | A PIECE | A SAUCE |
| A GRAPE | TO SHRED | TO GRIND |
| AN ONION | A LOBSTER | AN ORANGE |
| BAY LEAVES | BOILING (F) | A VEGETABLE |
| BOILING (M) | A FRYING PAN | A LEG OF LAMB |
| A RING, A SLICE | TO COOK SOMETHING | A REFRIGERATOR (3) |
| LOW TEMPERATURE (ON A STOVE) |  |  |
|  | HIGH TEMPPERATURE (ON A |  |
|  | STOVE) |  |

## Solution

P UTERIUCERIAFLEBOEUF
RNONGIONUEUNTQCXIKEY
EADLESTRRBLNRODOOELU
I L R B I U A EVELLEEGLUDCN
R I A E Y REPAR HVEHHIC PRE
UMMNMENNNUZCEDECGIEO
AEODXUOOUSNUURNRANVR
L NHKURENMNFFALSOBHUA
UTNY TNCRDUEIREPEREON
DEUIVRFUKAASVUCÉRECG
BZCRAOPRCGLSAUIROXNE
ONYBPEXZIPIXUUETOPUU
UHERRXCEAGGXXDCFDMQG
IS S S PRLFUEOWVWKEAKNS
LVIFO E E P T I Q Y EMUGEELN U
LLQPOUBATTDICMYHTUDDD
A MEPDBPOBOUILLANTEGS
NLEOKSRUNPOISSONVQYP
TNUAENGA,LCYSTALPNUN
UXEDURAISINRETUO JAXV

