

Bon Voyage 2: Chapter 6

Vocabulary

C U N F R I G I D A I R E I R U A L U D
 O Y T Q P M Q M E E E B D E S P Â T E S
 U T I R Y M R L N M U N A L I M E N T W
 P M F H N Z U I U N F R U I T N Q X T K
 E E T H E O S E N R R U N C R A B E E Z
 R U M B M I R L E U Q J M R Q À Y B L Z
 D M N E U N E H E R B E B Z F F J O E C
 E M N C X B C E S S I C U A S E N U T R
 R U A N O U R N A U N P L A T U U I Ô O
 Â L V E L U O O O I R E S R E V N L C P
 P D U P U I V D U M J N D I Q I R L E E
 E F É U E N O E U A U U I N X F Ô A N L
 R N A A N L E G R E E A N S A V T N U L
 T O J E H G Ê R I C F V S P I I I T I T
 Î N O N A R I O E R L À E U O A V S Y E
 U G U G C L K G P C F E U L D I R A I E
 H I T A H B P M O E E N H Z P E S U L H
 E O E ' E P B Z B T N T U I P S V S D W
 N N R L R O D P N Q D U T U E Y K B O U
 U U N E S A U C E E O C D E K S H O Y N

- | | | |
|------------------------------|-------------------------------|--------------------|
| VEAL | BEEF | PORK |
| LAMB | MEAT | FOOD |
| THYME | A LID | PASTA |
| A CRAB | A FISH | A DISH |
| TO CUT | SALMON | TO ADD |
| A FRUIT | TO STIR | TO PEEL |
| PARSLEY | TO POUR | A ROAST |
| A SAUCE | A GRAPE | AN HERB |
| A RECIPE | TO GRIND | A CUTLET |
| TO SHRED | AN ONION | A MUSSEL |
| A SAUSAGE | AN OYSTER | BAY LEAVES |
| THE KITCHEN | BOILING (M) | A FRYING PAN |
| A LEG OF LAMB | A REFRIGERATOR (3) | A REFRIGERATOR (2) |
| LOW TEMPERATURE (ON A STOVE) | HIGH TEMPERATURE (ON A STOVE) | |

Solution

CUNFRIGIDAIREIRUALUD
OYTQPMQMEÉEBDESPÂTES
UTIRYMRLNMUNALIMENTW
PMFHNZUIUNFRUITNQXTK
EETHEOSENRRUNCRABEEZ
RUMB MIRLEUQJMRQÀYBLZ
DMNEUNEHERBEBZFFJOEC
EMNCXBCCESSICUASENUTR
RUANOURNAUNPLATUUIÔO
ÂLVELUOOOIRÉSREVNLCP
PDUPUIVDUMJNDIQIRLEE
EFÉUENOEUAAUUIXFOANL
RNAANLEGREEANSAVTNUL
TOJEHGÊRICFVSPITIT
ÎNONARIOERLÀEUOAVSYE
UGUGCLKGPCFEULDIRAIE
HITAHBPMOEENHZPESULH
EOE'EPBZBTNTUIPSVSDW
NNRLRRODPNQDUTUEYKBOU
UNESAUCEEOCDEKSHOYN