

Entre Culturas 2: Unidad 3

X S G X E L P L A T O P R I N C I P A L
Y V O V A P L E Q S H P R O C E S A D A
E R E L A C E I T E S P V A R W V C Z G
L L G R A T S A G L A M R W V I A M E I
A L A B E B I D A W F V L X L E D G F A
J S A U Q C T T A C I N Á G R O L E G I
O O D S A Z I J A L A M I E L A Z L P V
F C Z O K E U E L T R I G O P R I T A B
E S A G R R A V I T L U C I T X U Y M C
L I B R H Y J F R Í A Q Ñ R O Z I I D A
B R A R U D R E V A L A N C O R T A R L
O A Y Q A D N E I R E M A L A C I M Y I
C M A J M N G P D W L Q D O O Q O E L E
A S U Z Q K I U R V N H R R D V R J A N
D O G R Y J V R B O E H E A L O A O F T
I L A G R A S A A R T L E T A T L R R E
T G L D Z K X P V H V E R I C I E A U X
O C O N S U M I R A A J G V L R P R T G
O J V F N N R U S X Q L V E E F L D A Z
K O Y A D I M O C E D O T I R R A C L E

OIL
SNACK
FRUIT
BROTH
TURKEY
TO PEEL
TO WASTE
PINEAPPLE
LAND/SOIL
TO ASK FOR
GREASE/FAT
TO BEAT/TO WHIP
SEAFOOD/SHELLFISH

HOT
WHEAT
FRIED
GUAVA
GARLIC
TO BOIL
BEVERAGE
VEGETABLE
FOOD CART
TO PROTECT
TO CULTIVATE
MAIN DISH/PLATE

COLD
HONEY
FLOUR
TO CUT
ORGANIC
SANDWICH
TO AVOID
PROCESSED
TO CONSUME
TO IMPROVE
DRINKING GLASS
TO BRING/TO TAKE

Solution

X S G X E L P L A T O P R I N C I P A L
Y V O V A P L E Q S H P R O C E S A D A
E R E L A C E I T E S P V A R W V C Z G
L L G R A T S A G L A M R W V I A M E I
A L A B E B I D A W F V L X L E D G F A
J S A U Q C T T A C I N Á G R O L E G I
O O D S A Z I J A L A M I E L A Z L P V
F C Z O K E U E L T R I G O P R I T A B
E S A G R R A V I T L U C I T X U Y M C
L I B R H Y J F R Í A Q Ñ R O Z I I D A
B R A R U D R E V A L A N C O R T A R L
O A Y Q Á D N E I R E M A L A C I M Y I
C M A J M N G P D W L Q D O O Q O E L E
A S U Z Q K I U R V N H R R D V R J A N
D O G R Y J V R B O E H É A L O A O F T
I L A G R A S A A R T L E T A T L R R E
T G L D Z K X P V H V E R I C I E A U X
O C O N S U M I R A A J G V L R P R T G
O J V F N N R U S X Q L V E E F L D A Z
K O Y A D I M O C E D O T I R R A C L E