

Bon Voyage 2: Chapter 6

Vocabulary

M S À A Z K B R E U M E R T Î U H E N U
I H F R E T U O J A C É P L U C H E R D
S U E H W E J Q I U K O G I R F N U H S
T N U X X M R E X I N U U F G B O L R T
R O V J L W L U L J N P F P E S E M X O
E I I O B U V I E F U E O G E B Q U O G
H G F H O E S S R T R N N I O R O R D I
C N Y M R R M U H I A A H E S D W U E G
A O E S E Z I U U B R L U O U S A J S N
H N E P F T G C G O O F É E M O O L P U
U R U R I F E S E É H U F G Z A N N Â U
U D E B A R C N U L L À I E N M R H T E
A C O P I G U X D M E N U L O O C D E C
D U L A U R I E R Q A V U N L Z C X S U
M D F J D U R A I S I N E X E A W N J A
Y A R O B U N R Ô T I J T A L P N U U S
H C E M Q Y G V C R O P E L U G O T Z E
T G P W O T N A L L I U O B L Q P Ê E N
U M Â F O B Z Y D U S A U M O N B S L U
D H R E K P T R E V T O C I R A H N U E

VEAL

PASTA

SALMON

TO ADD

TO STIR

TO POUR

A FRUIT

TO SHRED

A LOBSTER

BAY LEAVES

BOILING (F)

A LEG OF LAMB

LOW TEMPERATURE (ON A STOVE)

PORK

THYME

A FISH

A DISH

A SAUCE

TO PEEL

A MUSSEL

TO GRIND

AN ORANGE

A VEGETABLE

A GREEN BEAN

TO COOK SOMETHING

HIGH TEMPERATURE (ON A STOVE)

BEEF

A CRAB

TO CUT

A ROAST

PARSLEY

A GRAPE

AN ONION

A FREEZER

AN OYSTER

BOILING (M)

A FRYING PAN

A REFRIGERATOR (3)

Solution

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