

# Bon Voyage 2: Chapter 6

## Vocabulary

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

VEAL  
PORK  
TO CUT  
A CRAB  
A LEMON  
A PIECE  
A GRAPE  
TO STIR  
A MUSSEL  
A LOBSTER  
A VEGETABLE  
A LEG OF LAMB  
HIGH TEMPERATURE (ON A  
STOVE)

MEAT  
PASTA  
A FISH  
A DISH  
A FRUIT  
TO BOIL  
TO POUR  
AN ONION  
TO GRIND  
A MUSHROOM  
BOILING (M)  
A CLOVE OF GARLIC

LAMB  
THYME  
TO ADD  
A SAUCE  
AN HERB  
SEAFOOD  
A ROAST  
TO SHRED  
OLIVE OIL  
BAY LEAVES  
A RED PEPPER  
A REFRIGERATOR (3)

# Solution

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