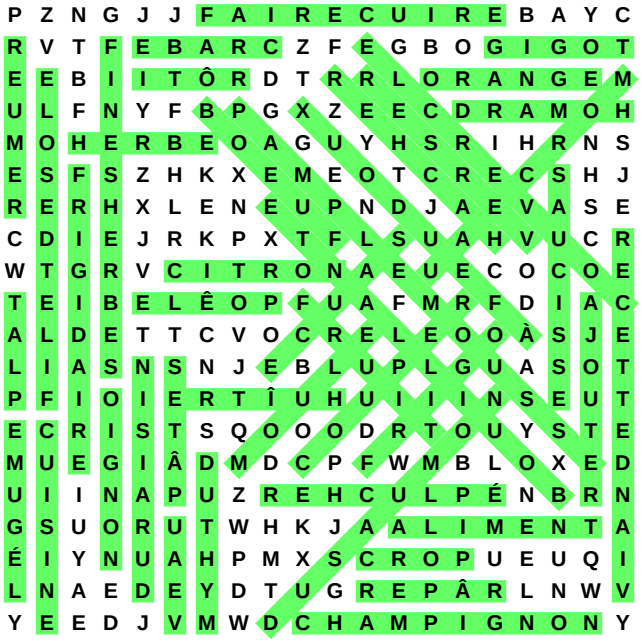
Bon Voyage 2: Chapter 6 Vocabulary

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

MEAT
BEEF
A LID
SALMON
A DISH
AN HERB
A FRUIT
A SAUCE
A MUSSEL
TO SHRED
AN OYSTER
A MUSHROOM
THE KITCHEN
A GRAPEFRUIT
TO COOK SOMETHING
LOW TEMPERATURE (ON A STOVE)
FOOD
VEAL
THYME
TO CUT
TO ADD
A GRAPE
A PIECE
A ROAST
AN ONION
A RECIPE
AN ORANGE
BOILING (F)
BOILING (M)
A SOLE FILET
A REFRIGERATOR (2)
PORK
HERBS
PASTA
A CRAB
TO POUR
TO PEEL
TO STIR
A LEMON
TO GRIND
A SAUSAGE
A LOBSTER
A VEGETABLE
A FRYING PAN
A LEG OF LAMB
A REFRIGERATOR (3)

Solution


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