

Food & Cooking Actions

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

POT
 OVEN
 LUNCH
 DINNER
 TO CUT
 TO CHOP
 TO COOK
 TO PEEL
 TO DRINK
 TO GRILL
 TO PREPARE

PAN
 MENU
 SPOON
 TO EAT
 RECIPE
 TO HEAT
 TO STIR
 KITCHEN
 TO TASTE
 TO SEASON
 DISH / PLATE OF FOOD

MEAL
 STOVE
 KNIFE
 TO FRY
 TO MIX
 TO POUR
 TO BOIL
 TO BAKE
 TO SERVE
 TO SPREAD

Solution

REMUERWR LACASSEROLE K
JCCFRENUEJÉDELPCVNUJ
SWRHNCRUOFUAERIUCUHF
JEGYAEZASCHXERMLYOHK
VUZOHULGGYVNEEHEDVIB
SQVCURFEERDPJPCRYFVO
VYAUOTOFPRIFCUGEXUYU
SHJZPOEQELNLVOXPRPPI
LVPRÉPARERANLCHASAYL
LASLXBONGAGTXENSSVAL
LEGXEERESREVRLRSRREI
LAFAYDREGNAMAZAIEPLR
EACCOZGIPWFBGIVCLAEF
CEUUUIKNRVUHSREUPZAB
OTAOIRNIEIOOETCOZBEI
URAOOSRILRNSTHÉIFTTN
TAJLSEILÉNWEELCMECAO
ECOPWEÈNERIREOFAADLR
AAOHXRYREREGNALÉMJEM
ULNDEEDZRENISIUCXKRN