## Bon Voyage 2: Chapter 6

 Vocabulary

PORK
BEEF
PASTA
A CRAB
TO ADD
A FRUIT
TO PEEL
A PIECE
A MUSSEL
TO SHRED
BAY LEAVES
A LEG OF LAMB
A REFRIGERATOR (3)

| LAMB | VEAL |
| :--- | :--- |
| MEAT | THYME |
| A LID | SALMON |
| A DISH | TO CUT |
| A SAUCE | TO STIR |
| AN HERB | A ROAST |
| A LEMON | TO POUR |
| PARSLEY | A GRAPE |
| TO GRIND | AN ONION |
| A LOBSTER | AN ORANGE |
| A SOLE FILET | A FRYING PAN |
| A CLOVE OF GARLIC | A REFRIGERATOR (1) |
| LOW TEMPERATURE (ON A STOVE) | HIGH TEMPERATURE (ON A |
|  | STOVE) |

VEAL
THYME
SALMON
TO CUT

A ROAST
TO POUR
A GRAPE
AN ONION
AN ORANGE
A FRYING PAN
A REFRIGERATOR (1) STOVE)

## Solution

CCROPELWUAEVELZ JUM J J
E I P A O FIVUEFÀ $P$ J ERNRGO
DCREHCULPÉG A JE H Q F U W S
NUHBFEUNFRUITD JN I E UT
AK SUZSETAAPSEDUTOLTNO
I P SAUNCOUVERCLENEAEG
VMVUUNGPWHQTBASGTRGI
AELUOMENUYAEUURIDÉOG
LVHBPNOOJVCCLRLOEGUN
A JOUTERNRUEBHIBNSSISU
L.A G NEAUAAZRUE J U O R S N
MLJUIOUSNDNNSRRALFEH
ZYLNK QEGMBCGPEJSEÉDO
RUI R BN F Y R I R O E U R Z I R M M
ENSOUSHETEBREHENUNAA
P P R T H TARUNMORCEAUUI R
ULEIUEOHUMXUODUE FÀL D
O APDUNEPO E LEEFUEOBEL
C TUNCRABEJXIDRAISINR
FUDOGIRFNULJKIREPARS

