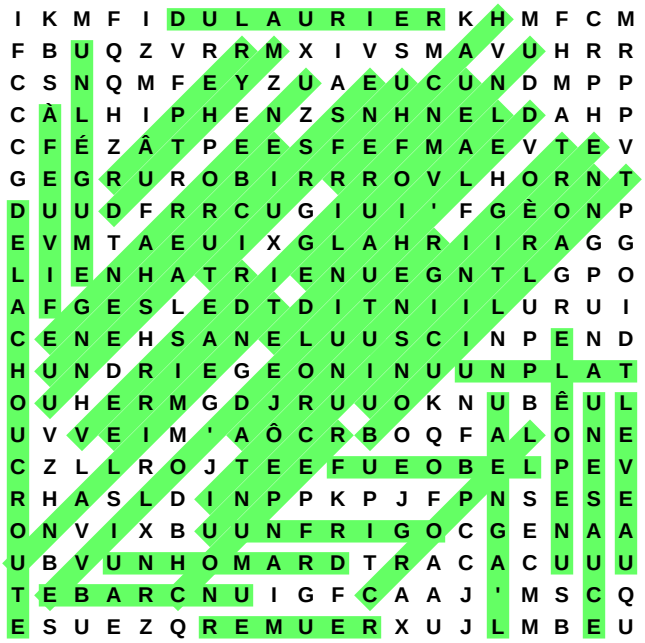
Bon Voyage 2: Chapter 6 Vocabulary

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

PORK
VEAL
THYME
TO ADD
A STOVE
A LEMON
A SAUCE
A MUSSEL
A LOBSTER
BAY LEAVES
A FRYING PAN
A REFRIGERATOR (3)
LAMB
MEAT
A DISH
A CRAB
AN HERB
A FRUIT
TO GRIND
OLIVE OIL
A SAUSAGE
BOILING (M)
A LEG OF LAMB
HIGH TEMPERATURE (ON A STOVE)
FOOD
BEEF
TO CUT
TO STIR
TO POUR
A ROAST
TO SHRED
AN ORANGE
SAUERKRAUT
A VEGETABLE
A REFRIGERATOR (2)

Solution


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