

Conexiones (Lesson 8-1B)

E L C H I L E L A F R E S A V N M F A K
 E N Ó Ñ I P M A H C L E H G H G R A E D
 L L A D I L O M O D I L O M A E L L
 H J P E L A J Í A J X A R U H F C E C X
 O J I I X Y W I O I L N E A N H O U A Y
 N V J H M M C A F A E M G D O I C Z L G
 G U P J L E L E C A R I O R L E E A D B
 O M G O P A N A R O D E I L C O E C O U
 M K C S C M C T A N E Z T O E L M A J E
 V A E A T E P X Ó L O L L E S R I L R L
 L A B R R S R B A N A E L O F Y B A E M
 L L F O T A L D A B M S L Y O A E P P E
 E O L I M A E R A O A O O O M D C Y Q L
 O A D U A R U T P B M E M C L Z O A B O
 M Z H L E T I L O I D U L O L A B Y L C
 U A Z Z I D E R L Z Z N M J K Ñ O A H O
 H I O R O T G L G L X B L Y Y I D C Y T
 L Y F R T K O T E N L L T P Y P A V T Ó
 E A A H E E R A L A S K O L B A L U Q N
 L H E U D L A G A L L E T A U L E S C Y

TO BAKE
 TO GRIND
 THE BROTH
 THE BLENDER
 THE SIRLOIN
 THE STEW POT
 LA SALCHICHA
 THE STRAWBERRY
 TO COOK (SPAIN)
 THE CHILE PEPPER
 THE COOKIE, CRACKER
 THE GRAPEFRUIT (SPAIN)

TO SALT
 THE PEACH
 THE SMOKE
 THE CABBAGE
 THE CODFISH
 THE POT, PAN
 THE PINEAPPLE
 TO SMOKE, CURE
 THE COFFEE MAKER
 THE JUICE (SPAIN)
 TO MOLD (AS IN JELLO)
 THE FRYING (OF A FOOD)

EL HONGO
 THE SPICE
 THE FLAVOR
 THE PAPRIKA
 THE MARINADE
 THE MEATBALL
 GROUND (SING)
 EL CHAMPIÑÓN
 THE GREEN PEPPER
 THE SALAD DRESSING
 THE MOLD (FOR GELATIN)

Solution

ELCHILELAFRESAVNMF AK
ENONIPMAHCLHGHGRAED
LLADILOMODILOMAELL
HJPELAJIAJXARUHFCCECX
OJIXYWIOILNEANHOUAY
NVJHMMCAFAEMGDOICZLG
GUPJLELECARIORLEEADB
OMGOPANARODEILCOECOU
MKCSCMCTANEZTOELMAJE
VAEATEPXOLOLLESRI LR
LABRRSRBANAELOFYBAEM
LLFOTALDABMSLYOAEPE
EOLIMAERA OA O O MDCYQL
OADUARUTPBMEMCLZOA BO
MZHLETILOIDULOLABYLC
UAZZIDERLZZNMJKNOAHO
HIOROTGLGLXBLYYIDCYT
LYFRTKOTENLLTPYP AVTÓ
EAAHEERALASKOLBALUQN
LHEUDLAGALLETAULESCY