

Conexiones (Lesson 8-2)

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

BAKED
 THE CAN
 TO BOIL
 TO BAKE
 THE OVEN
 TO FREEZE
 TO INGEST
 THE ANEMIA
 TO SLIM DOWN
 THE INCAPACITY
 TO INCAPACITATE
 A (DRINKING) GLASS
 THE PLUMPNESS, FATNESS
 A GLASS OF WINE, CHAMPAGNE
 OR BRANDY

COCER
 TO PEEL
 STEAMED
 THE KILO
 THE SKIN
 THE OUNCE
 TO BOTTLE
 TO GET FAT
 THE NUTRICION
 TO MANUFACTURE
 THE MEASUREMENTS
 THE FAT (IN A FOOD)
 THE FRYING PAN, SKILLET

TO CAN
 THE POT
 BROILED
 THE GRAM
 THE FOOD
 THE POUND
 THE BOTTLE
 THE PROTEIN
 TO LOSE WEIGHT
 THE CHOLESTEROL
 CHARCOAL GRILLED
 TO SPOIL (AS IN FOOD)
 A (COFFEE OR MEASURING) CUP

Solution

ENGORDARNÓICIRTUNRAC
FCMDADICAPACNIOLWRLO
AJOUBDIRÉABCROPAVLAP
BUBLNBAJARDEPESOVJPA
RNIKELEZABHINGERIRAW
IGDPESEUDISADIDEMDRE
CSEPASTICLGITZIRSDLRP
AAFAFALEPOACNYANPAIP
RUNZVFVGRZNCRRDUPLLE
AEHIXHLIAOAGUGEUCALM
NNAEEBYZGPLDELLETOBAB
ELZERTBXAXRTOLGACRRO
MANAGVOCCOCNKEAMIAYT
ITOACNIRGZRITHZRNSTE
AATAETÉRPOLTROADAAPL
ARLMAOPTHOOASARGRSKL
XLORSMLRSALIMENTOCA
OAAATMAAYAAARRAENROHBR
NGZVFRHVNISDQWSONROH
BJFOUGGECHARAPERDERSE