

# Bien Dit 2: Chapter 3A

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

TO CUT  
TO BOIL  
THE STOVE  
AN APRICOT  
AN EGGPLANT  
THE MUSHROOM  
THE OLIVE OIL

TO ADD  
THE OVEN  
THE BANANA  
THE GARLIC  
A GREEN BEAN  
THE ZUCCHINI  
THE STRAWBERRY

A SPICE  
THE FLOUR  
THE CHERRY  
THE CARROT  
THE BROCCOLI  
THE RASPBERRY  
TO BAKE OR COOK

# Solution

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