

**Unit 4 - Stone soup**

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

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| --- |
|  |
| BACON | BREAD | BUTTER |
| CABBAGE | CARROT | CREAM |
| CRISPS | FLOUR | HAM |
| LEMON | MILK | MUSHROOMS |
| ONION | PEAS | PEPPER |
| SALT | SAUSAGES | SOUP |
| SUGAR | WINE |  |

**Unit 4 - Food Solution**

H + + E N B + + + P + + S + +

+ A N O A + + + + U + + M + +

+ I M C + + + + M O + + O + +

W E O + B + + + A S + + O + +

L N + + + U + + E + + + R + +

S P S I R C T S R + F + H + +

C A B B A G E T C C L + S + +

+ + + + + G + + E A O + U + +

+ + + + A D + + + R U + M + +

+ + + S S P A + + R R P E A S

+ T U + E U + E + O K L I M +

+ A L P + + G + R T + + + + +

S + P A + + + A + B + + + + +

+ E + + S + + + R + O N I O N

R + + + + + + + + + + + + + +

(Over,Down,Direction)

BACON(6,1,SW)

BREAD(10,13,NW)

BUTTER(5,4,SE)

CABBAGE(1,7,E)

CARROT(10,7,S)

CREAM(9,7,N)

CRISPS(6,6,W)

FLOUR(11,6,S)

HAM(1,1,SE)

LEMON(1,5,NE)

MILK(14,11,W)

MUSHROOMS(13,9,N)

ONION(11,14,E)

PEAS(12,10,E)

PEPPER(6,10,SW)

SALT(5,14,NW)

SAUSAGES(1,13,NE)

SOUP(10,4,N)

SUGAR(5,10,SE)

WINE(1,4,NE)

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## Název projektu: Šablony Špičák

## Číslo projektu: CZ.1.07/1.4.00/21.2735

## Šablona: III/2

## Autor výukového materiálu: Mgr. Iveta Truhlářová

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