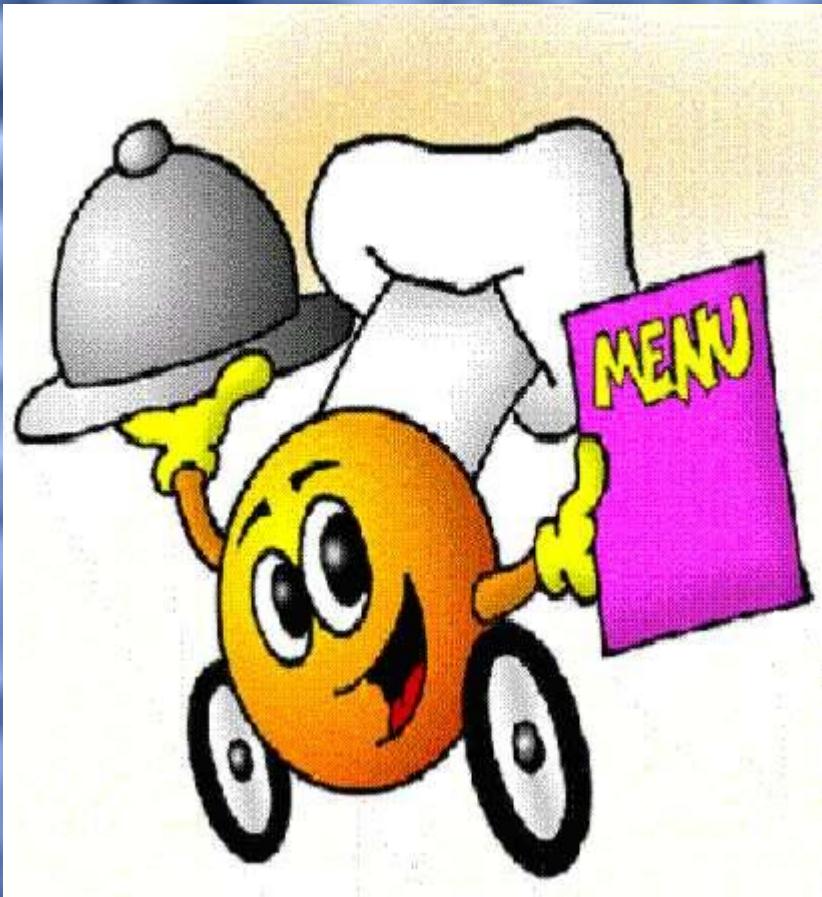


Meals



Выполнил: учитель
английского языка,
МАОУ ОСОШ №1,
Феоктистова Анастасия
Николаевна.
УМК В.П. Кузовлев, 8
класс.



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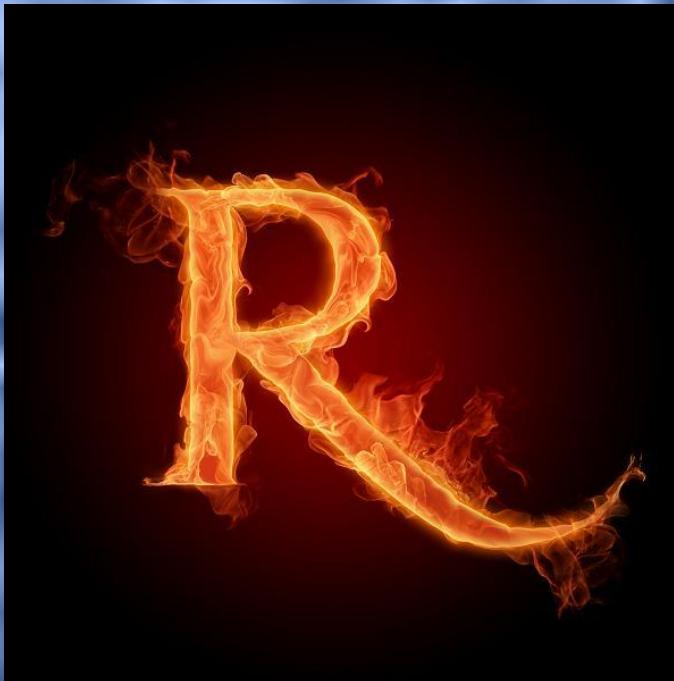
A large, stylized letter 'N' composed of intense orange and red fire flames against a black background. The flames are wispy and dynamic, suggesting movement.

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A large, stylized letter 'P' composed of intense orange and red fire flames against a black background. The flames are wispy and dynamic, suggesting movement.

Ruben.do.am





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Proverbs

- *There is no such thing as a free lunch*(бесплатный сыр только в мышеловке)
- *No song, no supper*(кто не работает, тот не ест)
- *The appetite comes with eating*(аппетит приходит во время еды)

Idioms

- *Apple of discord* – яблоко раздора
- *It's another cup of tea* – это другое дело
- *As easy as pie* – проще простого, пустяковое дело
- *Cheesy* - глупый
- *Cool as a cucumber* - спокойный
- *Use your noodle* – шевели мозгами
- *Egg head* - ботан
- *Big cheese* – влиятельный человек
- *Top banana* - лидер
- *Couch potato* - лодырь



**LOVE
FOOD**

Recipe

- **Vegetable Soup**
- **INGREDIENTS:** 2 carrots, 2 turnips, 1 small marrow, 1 leek (or onion), 1 potato, 1 stick celery, 1 clove garlic, 20 g butter, salt pepper, 1 litre water, 2 sprigs parsley

Vegetable Soup

- 1. Peel and wash all the vegetables, slice them.
- 2. Melt the butter in a saucepan and add the vegetables.
- 3. Cook for 4 to 5 minutes on a low heat, stirring continuously.
- 4. Add salt and pepper and pour in 1 liter of very hot water. Bring to the boil and simmer for 25 minutes.
- 5. Chop the parsley in the mill and sprinkle over soup just before serving.
- 6. Add a spoon of fresh cream.

Menu

- Breakfast



- Lunch

- Dinner





Thank
you!