

8 choses de vous aider

www.googlefr.com —search for authentic photos (search in French!)

www.wordreference.com — Can't find a word that you're looking for? (!!Use of an online translator is cheating!!)

Pages **R17** and **R18** have LOTS of additional vocab!!

Conversions:

Celsius:
 $C = (F - 32) \times 5/9$

Weight:
1 oz = 28.3495 g

Transition Words:

First = **d'abord, en premier**

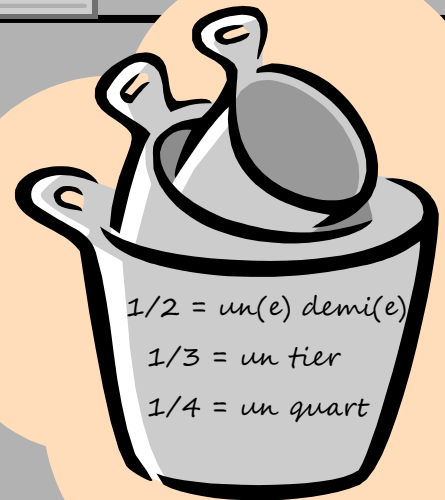
Then = **ensuite, puis**

For (when talking about time) = **depuis**

Finally = **enfin, finalement**

Don't forget accents!!

The list of key codes is on the **handouts** page of my website OR use Copypastecharacter.com!



Des autres ingrédients:

Cream of tartar = la crème de tartre

Yeast = la levure

Nutmeg = la muscade

Egg yolk = le jaune d'œuf

Vanilla extract = l'extrait de vanille

Bon Appétit

