

C Match the description in column A with its corresponding Spanish word in column B.

- | A | B |
|---|----------------|
| 1. _____ seasoning for meat or vegetables | A. azúcar |
| 2. _____ bread spread | B. taza |
| 3. _____ container for milk or juice | C. vaso |
| 4. _____ sweetener | D. almuerzo |
| 5. _____ cutting utensil | E. cuchara |
| 6. _____ container for coffee or tea | F. sal |
| 7. _____ first meal of the day | G. desayuno |
| 8. _____ utensil for eating soup | H. cuchillo |
| 9. _____ table covering | I. mantequilla |
| 10. _____ mid-day meal | J. mantel |

D Circle the letter of the correct answer to each question.

1. What is a *tortilla española*?
 - A. a main dish of seafood
 - B. a side dish with rice and tomatoes
 - C. an omelet with onions and potatoes
2. What is a *flan caramelo*?
 - A. a baked custard dessert
 - B. a creamed vegetable
 - C. a beverage
3. What is *paella valenciana*?
 - A. a casserole of corn and potatoes
 - B. a casserole of seafood and chicken
 - C. a casserole of carrots, beans and tomatoes

4. What is *gazpacho*?
 - A. a cold soup
 - B. a side dish
 - C. a hot appetizer
5. What are *tapas*?
 - A. finger-foods or snacks
 - B. slices of beef
 - C. raw vegetables
6. How are *tamales* served?
 - A. fried
 - B. steamed
 - C. boiled
7. How is *chocolate* traditionally served in Mexico?
 - A. as a bittersweet bar
 - B. as a soft-centered round candy
 - C. as a hot, thick and spicy liquid
8. Which famous dish comes from Cuba?
 - A. *arroz con pollo*
 - B. *ropa vieja*
 - C. *tamales*
9. What best describes a *tortilla*, as used in Mexico?
 - A. mixed vegetables
 - B. rice pudding
 - C. flat corn-meal cake
10. What is *chile con carne*?
 - A. ground beef with vegetables and seasonings
 - B. ham and scalloped potatoes
 - C. cold vegetable soup and crackers