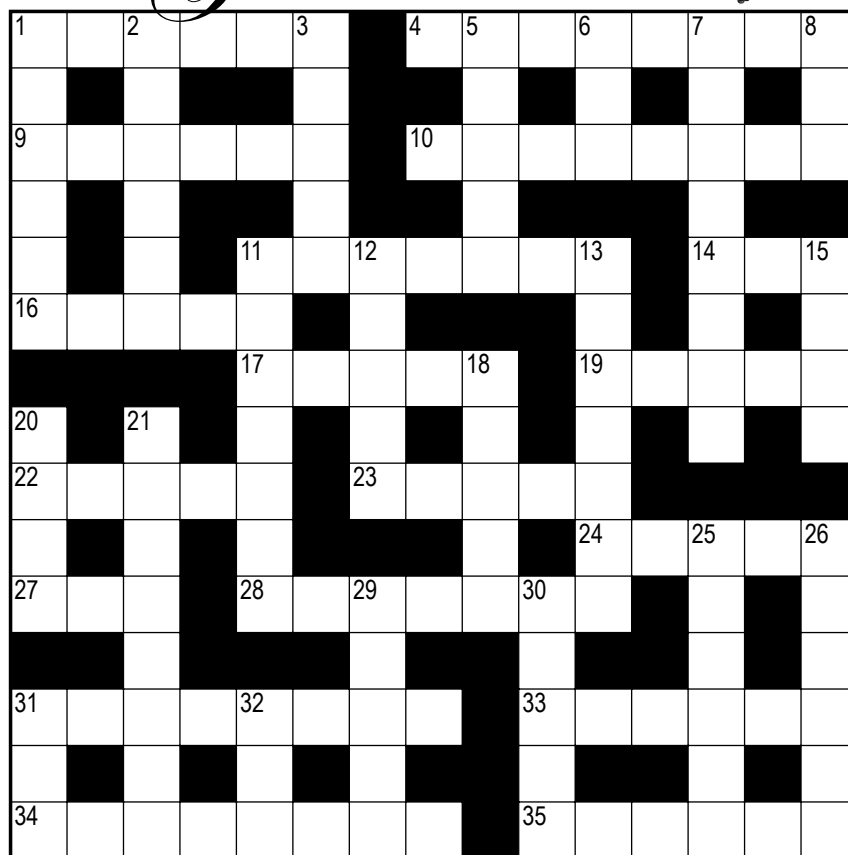


The Gourmet

© Denise Sutherland TG084

Across

- 4. German crisp biscuit (8)
- 9. Boil gently (6)
- 10. Short pasta tubes (8)
- 11. Spanish fried snack (7)
- 14. Taproom (3)
- 16. Sashimi dip (5)
- 17. Peels (5)
- 19. Guzzle (5)
- 22. From Holland (5)
- 23. Ouzo flavouring (5)
- 24. Japanese noodle soup (5)
- 27. Extinct bird (3)
- 28. French washed rind cheese (7)
- 31. Australian apple cultivar (4,4)
- 33. Wheat-free Japanese soy sauce (6)
- 34. Forcemeat loaves (8)
- 35. Simple sugar (6)

Down

- 1. Bitter herb (6)
- 2. Spice, var (6)
- 3. Ionian island (5)
- 5. Milled rice (5)
- 6. Historical period (3)
- 7. Aromatic German loaf (8)
- 8. Maori food, informally (3)
- 11. Parboiled wheat, var (7)
- 12. Chinese Malay fusion cuisine (5)
- 13. Food traditionally served with mignonette sauce (7)
- 15. Flat boat (4)
- 18. Winter sportsman (5)
- 20. Cheese from 22 A (4)
- 21. Chinois (8)
- 25. Mild Mexican chilli (6)
- 26. Apprentice (6)
- 29. Elbow (5)
- 30. Fragrant organic compound (5)
- 31. Saucepan
- 32. Polynesian garland (3)

The Gourmet Solution

TG084

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