

Following are some questions you can ask about fruits and vegetables.

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| 1. | An toradh é? | Is it a fruit? |
| 2. | An glasra é? | Is it a vegetable? |
| 3. | An cnó é? | Is it a nut? |
| 4. | An caor é? | Is it a berry? |
| 5. | Is ea. | Yes (it is). |
| 6. | Ní hea. | No (it is not). |
| 7. | Cén dath atá air? | What color is it? |
| 8. | An bhfuil cloch ann? | Does it have a stone in it? |
| 9. | An bhfuil blaosc air? | Does it have a shell on it? |
| 10. | An bhfuil craiceann air? | Does it have a peel on it? |
| 11. | Cén dath atá ar a chraiceann? | What color is its peel? |
| 12. | An bhfuil craiceann tiubh air? | Does it have a thick skin? |
| 13. | An bhfuil craiceann caol air? | Does it have a thin skin? |
| 14. | An itear an craiceann? | Do you eat the skin? |
| 15. | An itear na duilleoga? | Do you eat the leaves? |
| 16. | An itear é amh? | Do you eat it raw? |
| 17. | An mbruitear é? | Do you cook it? |
| 18. | An itear le haghaidh an bhricfeasta é? | Is it eaten for breakfast? |
| 19. | An gcuirtear anlann air? | Do you put sauce on it? |
| 20. | An gcoinnítear sa chuisneoir é? | Is it kept in the refrigerator? |
| 21. | An bhfuil sé cruinn? | Is it round? |
| 22. | An bhfuil sé fada? | Is it long? |
| 23. | An bhfuil sé milis? | Is it sweet? |
| 24. | An maith leat é? | Do you like it? |
| 25. | An bhfuil sé blasta? | Is it tasty? |
| 26. | An itheann tú go minic é? | Do you eat it often? |
| 27. | An bhfuil tú ailléirgeach dó? | Are you allergic to it? |

Here are some things that can be made out of fruits, vegetables or nuts.

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| 28. | Cad a dhéantar as? | | What do you make out of it? |
| 29. | An ndéantar anraith as? | | Do you make soup out of it? |
| 30. | An gcuirtear i sailéad é? | | Do you put it in salad? |
| 31. | An gcuirtear ar cheapaire é? | | Do you put it on a sandwich? |
| 32. | cnó-im | peanut butter | Nutella |
| 33. | anlann | sauce | anraith |
| 34. | sú | juice | subh |
| 35. | sailéad | salad | milseog |
| 36. | píóg | pie | uachtar reoite |
| 37. | cál ceannann | colcannon | picil |

Úlla Stofa

Comhábhair

ceithre chéad gram d'úlla
fiche a cúig gram siúcra
cúpla braon de shú líomóide
céad fiche a cúig millilítear uisce
blaistiú: noitmig nó clóibh
(*sáith ceathrair*)

Modh

1. **Nigh** na húlla.
Ansin **gearr** ina gceathrúna iad.
Bain an craiceann díobh
agus **bain** an croí astu.
Gearr ina slisní iad.
2. **Cuir** na húlla ullmhaithe i gcorcán
leis an uisce,
an blaistiú agus an sú líomóide.
Bain fiuchadh as.
3. **Ísligh** an teas
agus **cócaráil** ar feadh cúig nóiméad.
4. **Measc** an siúcra leis
agus **cócaráil** ar feadh cúpla nóiméad eile
chun an siúcra a thuaslagadh.
5. Is féidir úlla stofa a riar te
le hanlann custaird
nó fuar le huachtar.

Stewed Apples

Ingredients

400 grams of apples
25 grams of sugar
a couple drops of lemon juice
125 milliliters of water
flavoring: nutmeg or cloves
(*enough for four*)

Procedure

1. **Wash** the apples.
Then **cut** them into quarters.
Remove the skin from them
and **remove** the core from them.
Cut them into slices.
2. **Put** the prepared apples in a pot
with the water,
the flavoring and the lemon juice.
Bring it to a boil.
3. **Lower** the temperature
and **cook** for five minutes.
4. **Mix** the sugar with it
and **cook** for a couple minutes more
to dissolve the sugar.
5. Stewed apples can be served warm
with custard sauce
or cold with cream.