

HOW TO COOK GIANT SPIDERS

Match the words on the left with the meanings on the right.

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| 1. giant | A. plant or animal fat that is used to fry food |
| 2. tarantula | B. thin, dry, easily broken; crunchy |
| 3. spice | C. for example, black pepper |
| 4. boil (v.) | D. a kind of sea animal with ten legs |
| 5. oil | E. very large |
| 6. crispy | F. ready to be used |
| 7. crab | G. to make water or oil very hot and bubbling |
| 8. available | H. a kind of large, hairy spider |

How Much Do You Understand?

According to the article, write 'T' (True) or 'F' (False) next to each statement.

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| 1. A cooked tarantula will cost a few dollars in Cambodia. | T | F |
| 2. You should cook a spider for less than a minute. | T | F |
| 3. Tarantula bodies taste better than tarantula legs. | T | F |
| 4. Some crabs like to eat spiders. | T | F |
| 5. It is possible to learn to cook spiders on Saturday mornings. | T | F |