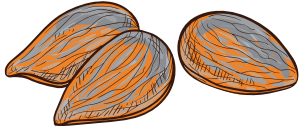
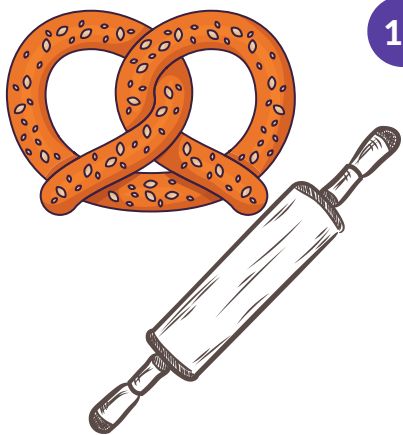
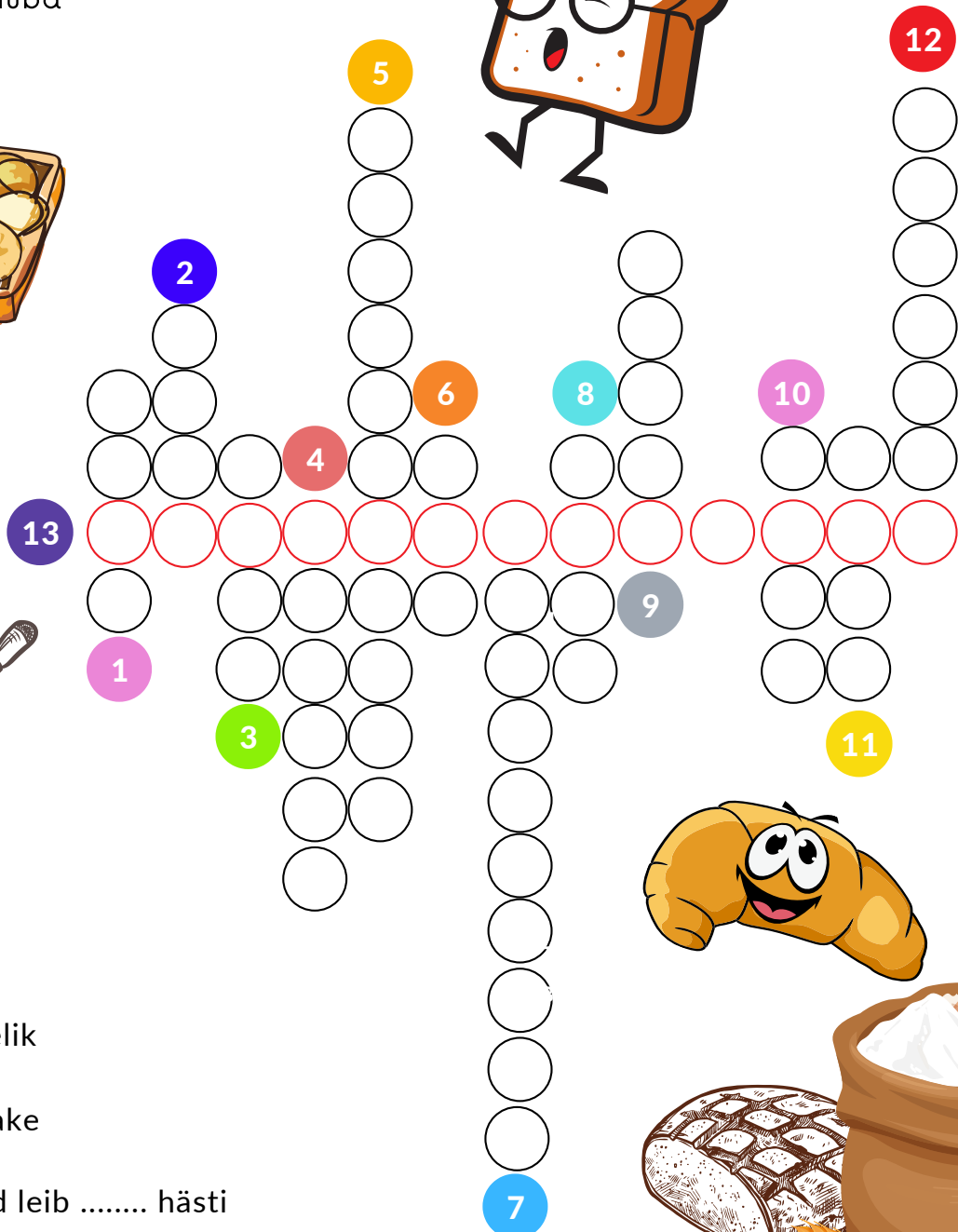
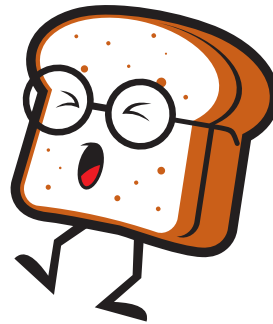
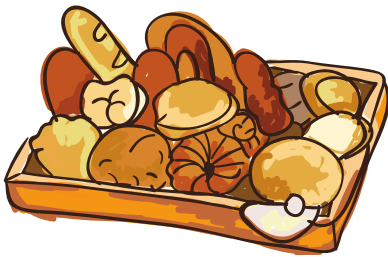


LEIVA KÜPSETAMISE RISTSÕNA



- 1 Leivataigna maitseaine
- 2 Taigna kergitusaine
- 3 Sellest tehakse taigent
- 4 Sellest küpsetatakse leiba või saia
- 5 seemned, mis lisatakse leivataignasse
- 6 Koht, kus küpsetatakse leiba
- 7 Abivahend taigna vormimiseks
- 8 Oma....., oma luba



- 9 Aastaaeg
- 10 Taignavedelik
- 11 Koorikleivake
- 12 Omatehtud leib hästi
- 13 RISTSÕNA VASTUS