

Triángulos (Chapter 1-1)

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

ROW
FORK
MEATS
TO DRY
COOKIES
TO COOK
TO DUST
TO GRIND
FURNITURE
SHORTENING
WATERMELON
TO MARINATE
PLATES/DISHES
TO SWEEP THE FLOOR

PORK
GUEST
HERBS
FRUITS
CONTENT
POULTRY
THE HOME
CHERRIES
TABLESPOON
TO PICK UP
SILVERWARE
TO TAKE OFF
MEASUREMENTS

FISH
TOOLS
KNIFE
STEWED
CLOTHES
GRILLED
DESSERTS
TO PUT ON
THE CHORES
APPLIANCES
TO TAKE OUT
HOST/HOSTESS
SHELLFISH/SEAFOOD

Solution

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