

Triángulos (Chapter 1-1)

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

ROW
FORK
MEATS
TO DRY
CLOTHES
POULTRY
COOKIES
DESSERTS
TO PUT ON
TO PICK UP
TABLESPOON
APPLIANCES
TO MARINATE
SHELLFISH/SEAFOOD

FISH
HERBS
KNIFE
FRUITS
TO IRON
TO COOK
CONTENT
CHERRIES
UTENSILES
WATERMELON
CONDIMENTS
TO TAKE OUT
MEASUREMENTS

PORK
GUEST
SPICES
STEWED
GRILLED
TO DUST
THE HOME
TO GRIND
FURNITURE
THE CHORES
SHORTENING
TO TAKE OFF
PLATES/DISHES

Solution

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