

Triángulos (Chapter 1-1)

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

ROW
FORK
MEATS
TO DRY
TO IRON
CLOTHES
CONTENT
CHERRIES
MICROWAVE
APPLIANCES
TO PICK UP
TO MARINATE
DESCRIPTIONS
MEASUREMENTS

FISH
HERBS
KNIFE
FRUITS
TO DUST
POULTRY
TO GRIND
DESSERTS
FURNITURE
WATERMELON
SILVERWARE
TO TAKE OUT
HOST/HOSTESS
SHELLFISH/SEAFOOD

PORK
GUEST
STEWED
SPICES
GRILLED
TO COOK
THE HOME
TO PUT ON
THE CHORES
SHORTENING
VEGETABLES
TO TAKE OFF
PLATES/DISHES

Solution

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