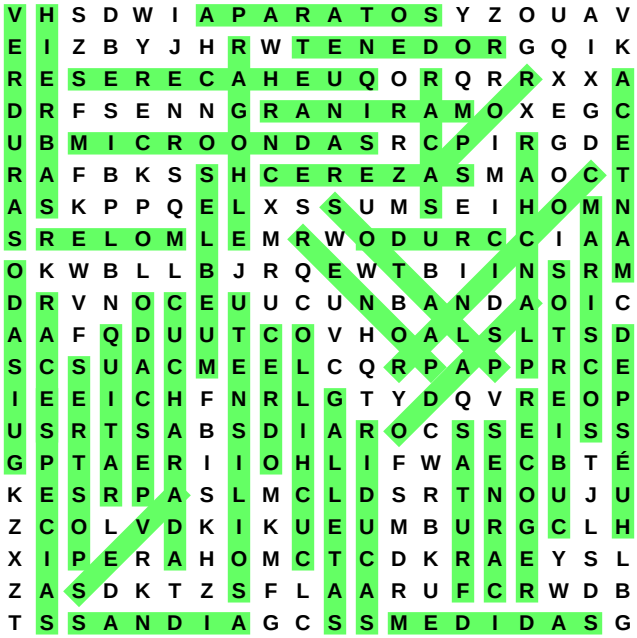
Triángulos (Chapter 1-1)

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

ROW
FORK
HERBS
TO DRY
POULTRY
TO COOK
TO IRON
THE HOME
MICROWAVE
TO PICK UP
SILVERWARE
THE CHORES
TO TAKE OFF
PLATES/DISHES
PORK
GUEST
MEATS
FRUITS
COOKIES
CLOTHES
DESSERTS
CHERRIES
FURNITURE
WATERMELON
SHORTENING
VEGETABLES
TO MARINATE
SHELLFISH/SEAFOOD
FISH
KNIFE
STEWED
SPICES
GRILLED
TO DUST
TO GRIND
TO PUT ON
UTENSILES
APPLIANCES
TABLESPOON
TO TAKE OUT
MEASSUREMENTS

Solution


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