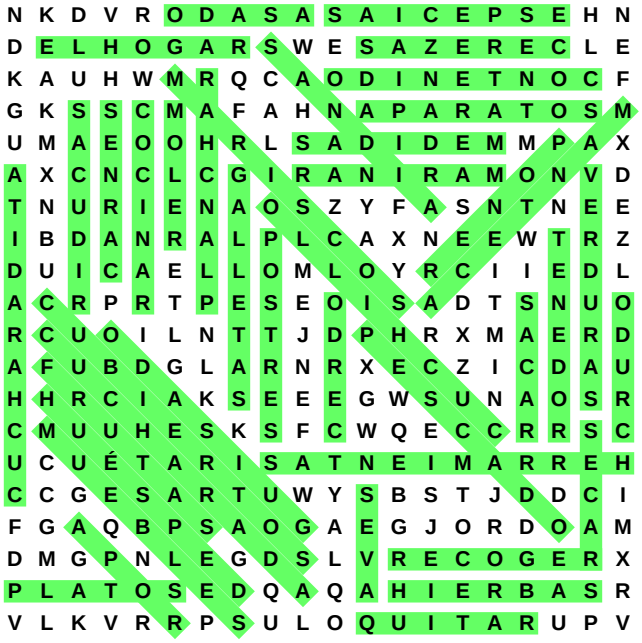
Triángulos (Chapter 1-1)

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

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

Solution


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