

Triángulos (Chapter 1-1)

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

ROW
FISH
GUEST
SPICES
TO IRON
COOKIES
GRILLED
TO GRIND
THE HOME
TO PUT ON
TO PICK UP
SHORTENING
TO TAKE OFF
PLATES/DISHES

PORK
MEATS
HERBS
TO DRY
CONTENT
TO DUST
TO COOK
TEASPOON
CHERRIES
THE CHORES
SILVERWARE
TO TAKE OUT
HOST/HOESST
SHELLFISH/SEAFOOD

FORK
KNIFE
STEWED
FRUITS
POULTRY
CLOTHES
CARROTS
DESSERTS
FURNITURE
APPLIANCES
WATERMELON
TO MARINATE
MEASSUREMENTS

Solution

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