

Triángulos (Chapter 1-1)

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

ROW
FORK
KNIFE
TO DRY
CLOTHES
TO IRON
GRILLED
THE HOME
FURNITURE
TABLESPOON
VEGETABLES
THE CHORES
TO TAKE OUT
MEASSUREMENTS

FISH
MEATS
GUEST
STEWED
POULTRY
CARROTS
TO COOK
CHERRIES
TO PUT ON
TO PICK UP
CONDIMENTS
APPLIANCES
TO MARINATE
SHELLFISH/SEAFOOD

PORK
HERBS
FRUITS
SPICES
COOKIES
TO DUST
TO GRIND
DESSERTS
MICROWAVE
SHORTENING
WATERMELON
TO TAKE OFF
PLATES/DISHES

Solution

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