

Triángulos (Chapter 1-1)

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

ROW
FISH
KNIFE
STEWED
FRUITS
POULTRY
TO COOK
TO GRIND
TEASPOON
VEGETABLES
SHORTENING
SILVERWARE
TO TAKE OUT
SHELLFISH/SEAFOOD

PORK
MEATS
TOOLS
TO DRY
COOKIES
GRILLED
TO DUST
THE HOME
TO PUT ON
TABLESPOON
TO PICK UP
TO MARINATE
PLATES/DISHES

FORK
HERBS
GUEST
SPICES
CLOTHES
TO IRON
DESSERTS
CHERRIES
FURNITURE
WATERMELON
APPLIANCES
TO TAKE OFF
MEASSUREMENTS

Solution

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