

Triángulos (Chapter 1-1)

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

ROW
FORK
GUEST
TO DRY
TO IRON
CLOTHES
GRILLED
THE HOME
CHERRIES
FURNITURE
VEGETABLES
TO PICK UP
TO TAKE OFF
HOST/HOESSTESS
SHELLFISH/SEAFOOD

FISH
MEATS
TOOLS
STEWED
TO DUST
CONTENT
TO COOK
DESSERTS
TEASPOON
UTENSILES
SILVERWARE
WATERMELON
TO TAKE OUT
PLATES/DISHES

PORK
HERBS
FRUITS
SPICES
POULTRY
COOKIES
CARROTS
TO GRIND
TO PUT ON
MICROWAVE
APPLIANCES
SHORTENING
TO MARINATE
MEASSUREMENTS

Solution

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