

Triángulos (Chapter 1-1)

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

ROW
FISH
GUEST
FRUITS
TO COOK
TO IRON
GRILLED
CHERRIES
TO GRIND
TO PUT ON
APPLIANCES
TABLESPOON
TO MARINATE
PLATES/DISHES

FORK
KNIFE
HERBS
STEWED
CARROTS
CLOTHES
COOKIES
DESSERTS
MICROWAVE
WATERMELON
VEGETABLES
SILVERWARE
TO TAKE OFF
SHELLFISH/SEAFOOD

PORK
MEATS
TO DRY
SPICES
POULTRY
TO DUST
CONTENT
THE HOME
FURNITURE
SHORTENING
TO PICK UP
TO TAKE OUT
MEASSUREMENTS

Solution

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