

Triángulos (Chapter 1-1)

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

ROW
PORK
HERBS
STEWED
CLOTHES
GRILLED
CARROTS
CHERRIES
TO PUT ON
APPLIANCES
SILVERWARE
TO TAKE OUT
HOST/HOESSTESS
SHELLFISH/SEAFOOD

FORK
MEATS
TO DRY
SPICES
POULTRY
CONTENT
THE HOME
TO GRIND
FURNITURE
SHORTENING
VEGETABLES
TO TAKE OFF
PLATES/DISHES

FISH
GUEST
FRUITS
TO COOK
TO DUST
TO IRON
DESSERTS
TEASPOON
WATERMELON
TO PICK UP
THE CHORES
TO MARINATE
MEASSUREMENTS

Solution

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