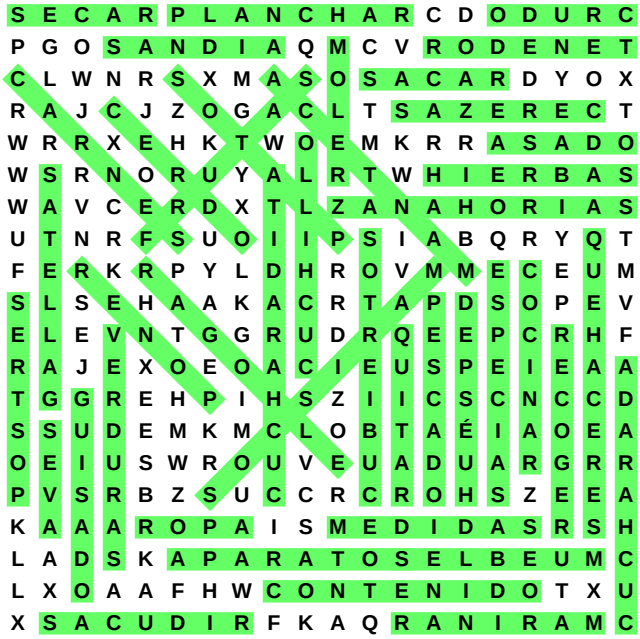
Triángulos (Chapter 1-1)

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

ROW
FISH
MEATS
STEWED
GRILLED
TO IRON
COOKIES
DESSERTS
TO GRIND
TO PUT ON
SHORTENING
WATERMELON
TO TAKE OUT
PLATES/DISHES
FORK
KNIFE
HERBS
TO DRY
CARROTS
CONTENT
TO DUST
THE HOME
TEASPOON
THE CHORES
VEGETABLES
TO PICK UP
TO TAKE OFF
MEASSUREMENTS
PORK
GUEST
FRUITS
SPICES
CLOTHES
POULTRY
TO COOK
CHERRIES
FURNITURE
TABLESPOON
APPLIANCES
SILVERWARE
TO MARINATE
SHELLFISH/SEAFOOD

Solution


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