

Triángulos (Chapter 1-1)

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

ROW
FORK
HERBS
TO DRY
CONTENT
TO IRON
TO COOK
CHERRIES
TO PUT ON
WATERMELON
APPLIANCES
SHORTENING
TO TAKE OUT
MEASSUREMENTS

PORK
MEATS
KNIFE
STEWED
GRILLED
POULTRY
TO DUST
THE HOME
FURNITURE
TABLESPOON
TO PICK UP
SILVERWARE
TO MARINATE
SHELLFISH/SEAFOOD

FISH
GUEST
FRUITS
SPICES
COOKIES
CLOTHES
TO GRIND
DESSERTS
MICROWAVE
THE CHORES
VEGETABLES
TO TAKE OFF
PLATES/DISHES

Solution

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