

Triángulos (Chapter 1-1)

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

ROW
FORK
MEATS
FRUITS
TO COOK
POULTRY
TO DUST
THE HOME
TO PUT ON
SHORTENING
TO PICK UP
APPLIANCES
TO TAKE OUT
PLATES/DISHES

PORK
GUEST
KNIFE
STEWED
GRILLED
TO IRON
COOKIES
DESSERTS
UTENSILES
SILVERWARE
WATERMELON
TABLESPOON
TO MARINATE
SHELLFISH/SEAFOOD

FISH
HERBS
TO DRY
SPICES
CLOTHES
CARROTS
TO GRIND
CHERRIES
FURNITURE
VEGETABLES
THE CHORES
TO TAKE OFF
MEASSUREMENTS

Solution

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