

Triángulos (Chapter 1-1)

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

ROW
FISH
MEATS
FRUITS
CLOTHES
CONTENT
GRILLED
TEASPOON
UTENSILES
TO PICK UP
SHORTENING
TO MARINATE
DESCRIPTIONS
SHELLFISH/SEAFOOD

PORK
TOOLS
TO DRY
COOKIES
POULTRY
CARROTS
THE HOME
DESSERTS
FURNITURE
SILVERWARE
WATERMELON
TO TAKE OUT
PLATES/DISHES
TO SWEEP THE FLOOR

FORK
HERBS
STEWED
TO DUST
TO COOK
TO IRON
TO GRIND
CHERRIES
TO PUT ON
CONDIMENTS
THE CHORES
TO TAKE OFF
MEASSUREMENTS

Solution

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