

# Triángulos (Chapter 1-1)

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

ROW  
FORK  
MEATS  
TO DRY  
SPICES  
TO IRON  
TO COOK  
THE HOME  
DESSERTS  
FURNITURE  
THE CHORES  
TO PICK UP  
TO TAKE OFF  
MEASSUREMENTS

PORK  
GUEST  
HERBS  
STEWED  
GRILLED  
CARROTS  
TO DUST  
TO GRIND  
TO PUT ON  
SILVERWARE  
SHORTENING  
APPLIANCES  
TO TAKE OUT  
PLATES/DISHES

FISH  
TOOLS  
KNIFE  
FRUITS  
CLOTHES  
POULTRY  
COOKIES  
CHERRIES  
UTENSILES  
WATERMELON  
VEGETABLES  
TABLESPOON  
TO MARINATE  
SHELLFISH/SEAFOOD

# Solution

ZANAHORIAS LHVDCMEOHU  
GALLETAS DLINEROSYKT  
BRANICOCUEGGIULPKCE  
CUCHILLOREPSFVDEEUQN  
WSZQZYRBTOOSAZORCZVS  
CRAQMAAANC SZÉCEHILOI  
XESNPSLEQMTGMUAJACHL  
HCPODERSUIRTARHRSEII  
SORLSIEZIH EIAENIRRJO  
EGGQALAMTQSDMFRRRRAOS  
NEHABTSTAUA ECAAAOHDI  
RRAERXOERN DHMMSNDCAT  
APURQOTS VITSIOWIENSL  
CMMVDQAXDAAETSORNAIO  
IHBABZUARCNR CVSAELUU  
AASJEOSAUTEYUAKMTPGM  
GAMRDQCDAISERECACHEUQ  
UWERSEISBAPARATOSJTY  
DCEJSRDUFRUTASPDCTVS  
XCPVCCCP PESCADO NULIV