

Triangulos Chapter 1 vocabulary

pgs. 1,2

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

ROW
FORK
HERBS
TO DRY
CLOTHES
GRILLED
CONTENT
THE HOME
TO PUT ON
TABLESPOON
APPLIANCES
SHORTENING
TO MARINATE
SHELLFISH/SEAFOOD

PORK
KNIFE
MEATS
SPICES
TO IRON
TO COOK
TO GRIND
CHERRIES
FURNITURE
TO PICK UP
SILVERWARE
TO TAKE OFF
MEASUREMENTS

FISH
GUEST
STEWED
FRUITS
POULTRY
TO DUST
DESSERTS
MICROWAVE
WATERMELON
CONDIMENTS
THE CHORES
TO TAKE OUT
PLATES/DISHES

Solution

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