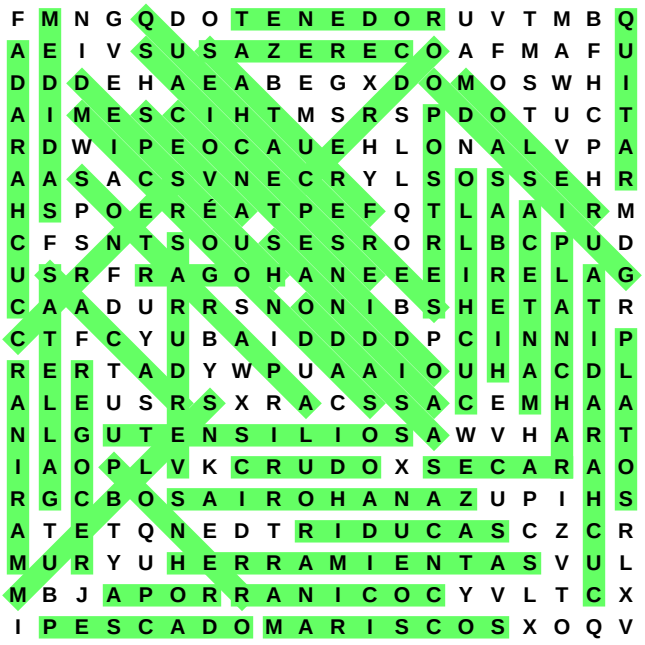
Triángulos (Chapter 1-1)

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

ROW
FISH
KNIFE
SPICES
STEWED
TO IRON
TO DUST
COOKIES
TEASPOON
TO PUT ON
MICROWAVE
TABLESPOON
VEGETABLES
TO TAKE OUT
MEASSUREMENTS
FORK
HERBS
TOOLS
TO DRY
GRILLED
CARROTS
CLOTHES
TO GRIND
CHERRIES
FURNITURE
SHORTENING
APPLIANCES
THE CHORES
TO TAKE OFF
SHELLFISH/SEAFOOD
PORK
MEATS
GUEST
FRUITS
TO COOK
CONTENT
POULTRY
THE HOME
DESSERTS
UTENSILES
WATERMELON
TO PICK UP
TO MARINATE
PLATES/DISHES

Solution


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