

Triangulos (Chapter 1)

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

ROW
FISH
HERBS
TO DRY
SPICES
GRILLED
TO IRON
TO GRIND
CHERRIES
TO PUT ON
APPLIANCES
VEGETABLES
TO TAKE OFF
SHELLFISH/SEAFOOD

PORK
KNIFE
TOOLS
FRUITS
CONTENT
POULTRY
TO DUST
DESSERTS
UTENSILES
WATERMELON
THE CHORES
TO TAKE OUT
MEASUREMENTS

FORK
MEATS
GUEST
STEWED
CLOTHES
TO COOK
CARROTS
THE HOME
FURNITURE
TO PICK UP
SHORTENING
TO MARINATE
PLATES/DISHES

Solution

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