

Triangulos (Chapter 1)

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

ROW
FISH
KNIFE
SPICES
TO COOK
TO IRON
CLOTHES
DESSERTS
UTENSILES
SILVERWARE
TO PICK UP
TO TAKE OUT
PLATES/DISHES

FORK
MEATS
TO DRY
FRUITS
POULTRY
CARROTS
GRILLED
THE HOME
FURNITURE
WATERMELON
APPLIANCES
TO MARINATE
MEASUREMENTS

PORK
HERBS
STEWED
COOKIES
TO DUST
CONTENT
TO GRIND
CHERRIES
TO PUT ON
SHORTENING
TO TAKE OFF
HOST/HOESST
SHELLFISH/SEAFOOD

Solution

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