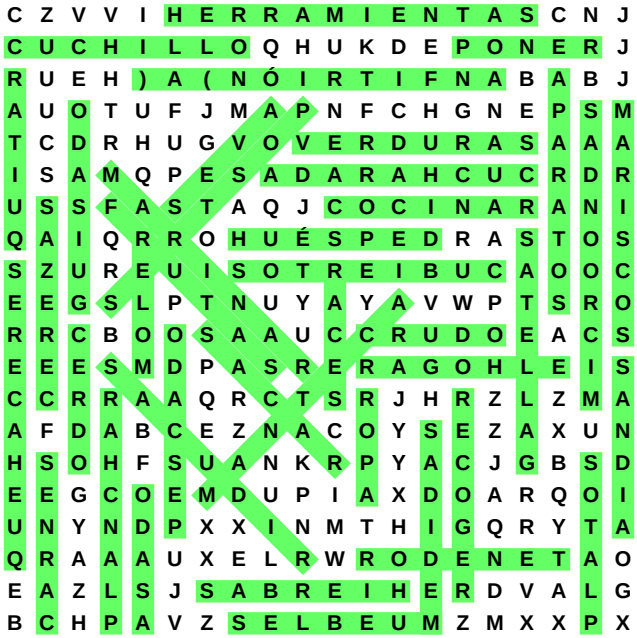
Triangulos (Chapter 1)

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

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

Solution


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