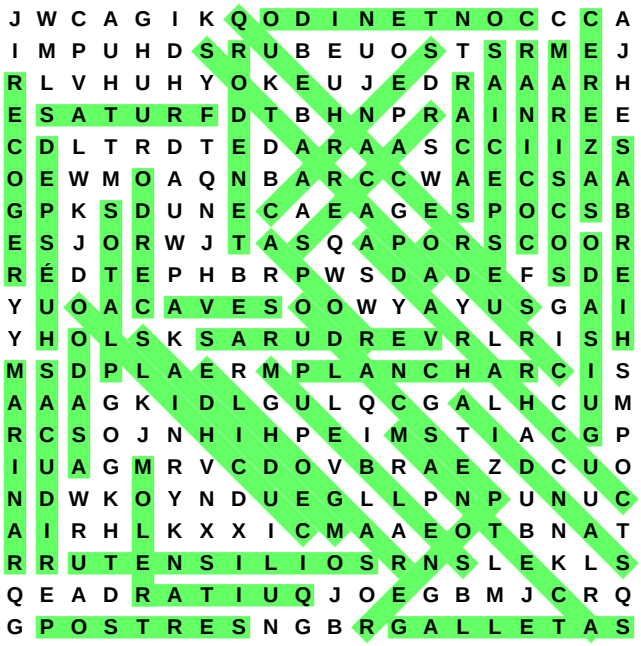
Triangulos (Chapter 1)

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

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

Solution


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