

Triangulos (Chapter 1)

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

ROW
PORK
GUEST
STEWED
CONTENT
TO DUST
TO COOK
DESSERTS
TO PUT ON
MICROWAVE
VEGETABLES
WATERMELON
TO TAKE OFF
MEASSUREMENTS

FISH
MEATS
KNIFE
TO DRY
GRILLED
COOKIES
TO IRON
CHERRIES
UTENSILES
TO PICK UP
THE CHORES
TABLESPOON
TO MARINATE
SHELLFISH/SEAFOOD

FORK
HERBS
FRUITS
SPICES
CLOTHES
POULTRY
TO GRIND
THE HOME
FURNITURE
APPLIANCES
SHORTENING
TO TAKE OUT
PLATES/DISHES

Solution

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