

Triangulos (Chapter 1)

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

ROW
FISH
KNIFE
TO DRY
TO DUST
CONTENT
CARROTS
THE HOME
DESSERTS
MICROWAVE
SHORTENING
VEGETABLES
TO MARINATE
SHELLFISH/SEAFOOD

PORK
GUEST
MEATS
STEWED
TO IRON
POULTRY
TO COOK
CHERRIES
TO PUT ON
THE CHORES
TO PICK UP
TO TAKE OUT
MEASUREMENTS
TO SWEEP THE FLOOR

FORK
HERBS
SPICES
FRUITS
CLOTHES
GRILLED
TO GRIND
TEASPOON
FURNITURE
WATERMELON
TABLESPOON
TO TAKE OFF
PLATES/DISHES

Solution

SACAR SARUDREV GUISADO
R PESCÁDOUOWCS CEREZAS
VTN J L W D R P M P E P L A T O S I N
W R Q A D A O A A M V C O N T E N I D O
K J A Q J D I R R A S F S A I C E P S E
Q P J C E X I Y R A M U P O S T R E S V
R S J N E S Z I D A H I W D R O Q Y N Q
I A E V C S L I Y A T C C U E P D X D J
D T F O R E D E M H Q I U R L J O R T W
U U S E R E C A H E U Q U C O X F N E Q
C R F U M D A L V H R É H Q M O P C E C
A F L L Q T M U E B L E S N A E N O V R
S S A B R E I H Q W G A Z P H N L D S X
F M W D Ó L S A N D I A Q W E O U A A J
J I C H Z D Q F C O C I N A R D G E Z S
C U C H A R A D I T A I R A H C N A L P
R E C O G E R S Z A N A H O R I A S R Y
A G M R A N I R A M M A N T E C A F F N
A Z O L L I H C U C O P O C A R N E S D
R L B A U L B A R R E R E L P I S O J C