

Triangulos (Chapter 1)

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

ROW
FORK
HERBS
FRUITS
GRILLED
CLOTHES
TO GRIND
CHERRIES
FURNITURE
APPLIANCES
SHORTENING
TO MARINATE
HOST/HOESSTESS
SHELLFISH/SEAFOOD

PORK
KNIFE
STEWED
SPICES
TO COOK
TO DUST
TEASPOON
DESSERTS
TO PUT ON
WATERMELON
TO PICK UP
TO TAKE OUT
PLATES/DISHES

FISH
MEATS
TO DRY
TO IRON
POULTRY
COOKIES
THE HOME
UTENSILES
VEGETABLES
CONDIMENTS
THE CHORES
TO TAKE OFF
MEASSUREMENTS

Solution

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