

Triangulos (Chapter 1)

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

ROW
FISH
GUEST
TO DRY
POULTRY
GRILLED
TO COOK
DESSERTS
CHERRIES
UTENSILES
WATERMELON
APPLIANCES
TO TAKE OUT
HOST/HOSTESS
SHELLFISH/SEAFOOD

PORK
HERBS
KNIFE
STEWED
CLOTHES
CONTENT
COOKIES
TO GRIND
TO PUT ON
VEGETABLES
SILVERWARE
THE CHORES
TO TAKE OFF
PLATES/DISHES

FORK
MEATS
FRUITS
SPICES
TO DUST
TO IRON
CARROTS
THE HOME
FURNITURE
TO PICK UP
SHORTENING
TABLESPOON
TO MARINATE
MEASUREMENTS

Solution

