

Triangulos (Chapter 1)

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

ROW
FORK
KNIFE
FRUITS
GRILLED
COOKIES
TO IRON
CHERRIES
THE HOME
FURNITURE
SHORTENING
TO PICK UP
TO TAKE OUT
MEASSUREMENTS

PORK
MEATS
HERBS
STEWED
CLOTHES
TO DUST
TO COOK
DESSERTS
MICROWAVE
APPLIANCES
VEGETABLES
TABLESPOON
TO TAKE OFF
SHELLFISH/SEAFOOD

FISH
GUEST
TO DRY
SPICES
POULTRY
CONTENT
TEASPOON
TO GRIND
TO PUT ON
WATERMELON
SILVERWARE
TO MARINATE
PLATES/DISHES

Solution

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