

Triangulos (Chapter 1)

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

ROW
FISH
MEATS
STEWED
TO COOK
GRILLED
CARROTS
TEASPOON
CHERRIES
FURNITURE
TO PICK UP
TO TAKE OFF
MEASSUREMENTS

FORK
KNIFE
GUEST
FRUITS
CLOTHES
POULTRY
TO DUST
TO GRIND
UTENSILES
APPLIANCES
WATERMELON
TO TAKE OUT
PLATES/DISHES

PORK
HERBS
TO DRY
SPICES
COOKIES
TO IRON
THE HOME
DESSERTS
TO PUT ON
SILVERWARE
SHORTENING
TO MARINATE
SHELLFISH/SEAFOOD

Solution

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