

Triangulos (Chapter 1)

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

ROW
FORK
KNIFE
SPICES
TO COOK
GRILLED
COOKIES
CHERRIES
TO PUT ON
TO PICK UP
SHORTENING
TO TAKE OUT
MEASSUREMENTS

PORK
GUEST
MEATS
FRUITS
TO IRON
CLOTHES
CARROTS
THE HOME
FURNITURE
WATERMELON
APPLIANCES
TO MARINATE
PLATES/DISHES

FISH
HERBS
STEWED
TO DRY
POULTRY
TO DUST
TO GRIND
DESSERTS
VEGETABLES
TABLESPOON
SILVERWARE
TO TAKE OFF
SHELLFISH/SEAFOOD

Solution

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