Triangulos (Chapter 1)

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P C K R M A N T E C A M S D H Q K C C R
X U V S G Y J M C K C E J O D N S P P T
O C H N E Q B E I E C E W P I E L N E C
C H U M C L R Z R A S H E M R A K N A P
G I É T I D B E R P D S T T N R E R Z J
S L S Y O C Z E E P C E S C A D N M D N
A L P L U A R C U A L O H G O E L A D O
B O E H S B I O D M P A O R S V R R D N
R G D R F A B O O V R H T R D A Z I X R
E S U C S M S R S N Y A S O N V N S E I
I M A I F D B A A S D S S I S E E C A X
H A M T S V J N D A N A R A T C O O D V
O S Q S U A D I I C T A S N D G Q S A M
R E O A Y R D C D U M O O F E O H S R W
E Z P T N S F O E D R C A R W F N G A V
L G O E A R A C M I U V C N S H U P H R
O V N L O R J N H R E M R S A W B O C O
M A E L Q Q A K D S D W U F J D L R U P
Y C R A S Y I P N I C M D R A C A S C A
Z R B G A H M K A E A Q O Q U I T A R L
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ROW
FORK
MEATS
TO DRY
TO COOK
CLOTHES
TO DUST
CHERRIES
MICROWAVE
WATERMELON
TO PICK UP
TO TAKE OFF
MEASSUREMENTS

PORK
GUEST
KNIFE
FRUITS
GRILLED
CONTENT
COOKIES
DESSERTS
TO PUT ON
APPLIANCES
SHORTENING
TO TAKE OUT
SHELLFISH/SEAFOOD

FISH
HERBS
STEWED
SPICES
POULTRY
TO IRON
TO GRIND
THE HOME
FURNITURE
TABLESPOON
TO MARINATE
PLATES/DISHES

Solution

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