# Triangulos (Chapter 1)

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

ROW
FISH
MEATS
TO DRY
TO IRON
POULTRY
COOKIES
TO GRIND
UTENSILES
MICROWAVE
TABLESPOON
SHORTENING
TO MARINATE
PLATES/DISHES
FORK
KNIFE
HERBS
STEWED
CLOTHES
GRILLED
CONTENT
DESSERTS
FURNITURE
VEGETABLES
WATERMELON
TO TAKE OUT
DESCRIPTIONS
SHELLFISH/SEAFOOD
PORK
GUEST
FRUITS
SPICES
TO DUST
TO COOK
THE HOME
CHERRIES
TO PUT ON
APPLIANCES
TO PICK UP
TO TAKE OFF
MEASSUREMENTS
TO CARE FOR THE CHILDREN/BABYSIT

# Solution


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