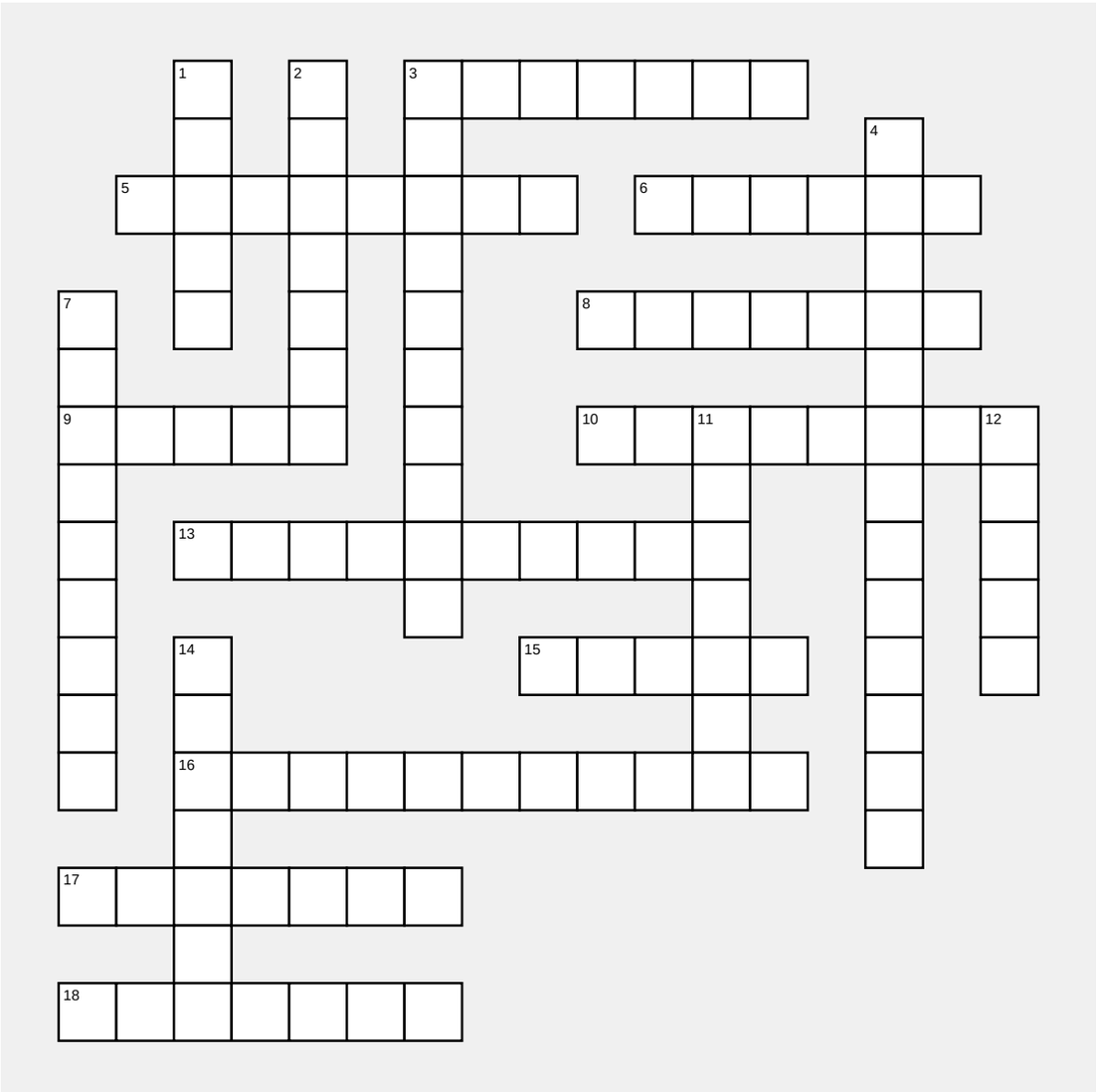
Triangulos (Chapter 1)



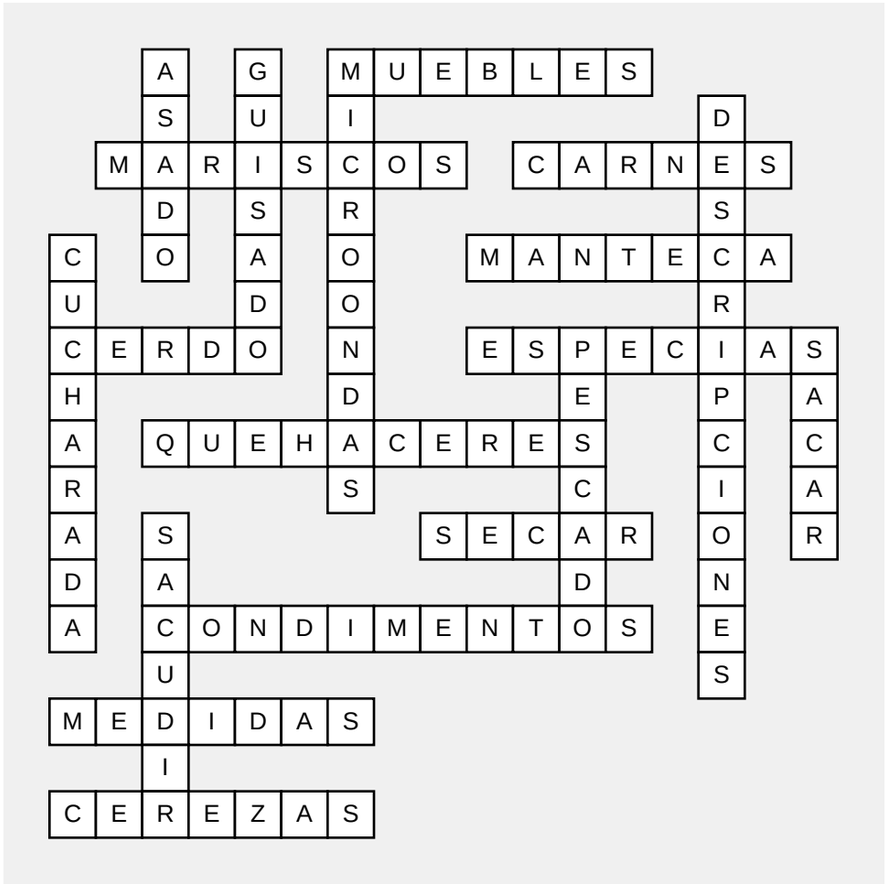
Horizontal

3) FURNITURE
5) SHELLFISH/SEAFOOD
6) MEATS
8) SHORTENING
9) PORK
10) SPICES
13) THE CHORES
15) TO DRY
16) CONDIMENTS
17) MEASSUREMENTS
18) CHERRIES

Vertical

1) GRILLED
2) STEWED
3) MICROWAVE
4) DESCRIPTIONS
7) TABLESPOON
11) FISH
12) TO TAKE OUT
14) TO DUST

SOLUTION


A G MUEBLES
S U I D
MARISCOS CARNES
D S R S
C O A O MANTECA
U D O R
CERDO N ESPECIAS
H D E P A
A QUEHACERES C C
R S C I A
A S SECAR O R
D A D N
A CONDIMENTOS E
U S
MEDIDAS
I
CEREZAS