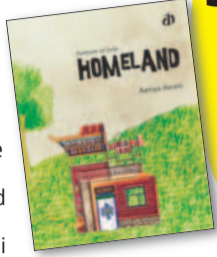


KATHA BOOKLIST

HOMELAND (Portraits of Exile series)

Author: Aaniya Asrani

Explore the idea of home and what it means to live in exile through the eyes of a monk named Lobdorjee, as he shares his story of a home that he carries in his heart wherever he goes. Illustrated by Aaniya Asrani, this title is available in English and Hindi and is also available as a Kindle e-book. This book is part of Katha's Portrait Of Exile Series; a creative non-fiction series based on the lives of Tibetan refugees in Bylakuppe, Karnataka, their hopes, aspirations and tribulations.



KUTTAN FOLLOWS A BUTTERFLY

Author: Serene Kasim

A little kitten that loves to play! Meet Kuttan, a kitten and his brother, Appu and follow as they go hunting for adventure. This book is part of our treasured Kuttan Series; a fascinating series with gorgeous artwork that takes you to the world of the fun-loving little kitten, and his adventures. These pocket-sized books are nifty and full of lovable characters that will appeal to children of all ages. Written by Serene Kasim and illustrated by Sonal Panse, this title is available as an e-book on Amazon Kindle.



STORIES OF HOPE, FUN, MAGIC & MATH!

Read about Tibetan refugees who forge new hopes and relationships in Bylakuppe, Karnataka, and a fascinating story of a curious kitten, Kuttan, and his brother Appu who go on adventures. Also read about how mathematics can reveal the weight of King's favourite elephant and learn about the baby rhino Ranga who needs to be saved from dangers. Dive into MagicLand with Princess Mimi!

RUN RANGA! RUN!

Author: Geeta Dharmarajan



Ranga is a baby rhino who loves to wallow in the mud and play with her mother. Walk the grasslands with Ranga as she becomes a graceful young adult, keeping an eye out for her little brother and her mother whom she loves so very, very much! Fearless Ranga, however, needs a friend. Will you save her? Written by Geeta Dharmarajan and illustrated by Srivi, this book is available as paperback and a Kindle e-book on Amazon.

HOW TO WEIGH AN ELEPHANT

Author: Geeta Dharmarajan

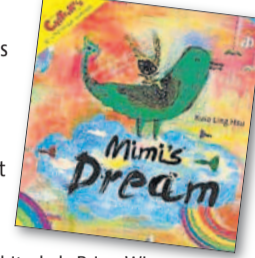
How to Weigh an Elephant: Where has everybody gone? Oh! They are busy finding out the weight of King's favourite elephant! Wondering how this will be done? Join Leelavati as she solves this math mystery for you! This book is a part of Katha Chitrakala Prize-Winning Series, a set of prize-winning books of Katha Chitrakala Awards; a special initiative to identify and applaud excellence in writing and illustrating for children. Lovingly created by the best of writers and artists! Written by Geeta Dharmarajan and illustrated by Wen Hsu, the book has also been translated in Hindi and is available as paperback and an e-book on Amazon Kindle.



MIMI'S DREAM

Author: Kuie Ling Hsu

Follow Mimi, the Princess of MagicLand. Climb the tree that is home to Mystery Spider who weaves shining Dream Nets and gather the best dreams for yourself. Written and illustrated by Kuie Ling Hsu, this book is a part of Katha Chitrakala Prize-Winning Series, a set of prize-winning books of Katha Chitrakala Awards; a special initiative to identify and applaud excellence in writing and illustrating for children. Lovingly created by the best of writers and artists! The title is available as an Amazon Kindle e-book in English and as paperback in Hindi.



WHAT'S COOKING

PANEER FRIED RICE

INGREDIENTS

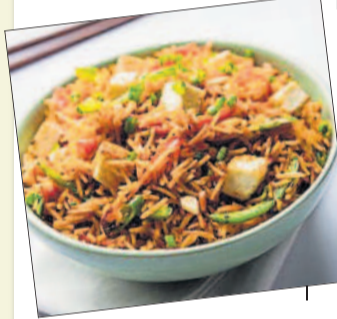
FOR MARINATING AND ROASTING PANEER: Paneer (cubes) - 1 cup; Ginger-garlic paste - 1 tsp; Kashmiri red chilli powder - 3/4 tsp; Salt - 1/4 tsp; Oil - 2 tsp

FOR FRIED RICE: Oil - 2 tbsp; Garlic, finely chopped - 2; Onions, finely chopped - 1/2; Spring onion, chopped - 4; Carrot, chopped - 1/2; Beans, chopped - 4; Red capsicum, chopped - 1/4; Green capsicum, chopped - 1/4; Cabbage, shredded - 3; Chilli sauce - 1 tsp; Vinegar - 1 tsp; Soy sauce - 1 tsp; Pepper powder - 1/2 tsp; Salt - 1/2 tsp; Cooked rice - 3 cups

METHOD

In a bowl take paneer cubes, add ginger-garlic paste, chilli powder and salt. Mix well making sure all the paneer cubes are well coated in spices. Marinate for 20 minutes.

Heat 2 tsp oil and fry marinated paneer on low to medium flame till



it turns golden brown. Keep aside.

In a large wok, heat 2 tbsp oil and saute clove garlic, onion and spring onion. Add carrot, beans, red and green capsicum.

Stir fry the veggies till they are cooked well yet remain crunchy. Add cabbage and stir fry for a few seconds more. Now add chilli sauce, vinegar, soy sauce, pepper powder and salt.

Stir fry until all the sauces mixed well. Add in the cooked rice and stir fry till everything is mixed well. Add in roasted paneer, spring onion and mix well.

Enjoy your paneer fried rice hot.

CHANA DAL VADA RECIPE

INGREDIENTS

1 cup chana dal (split bengal gram); 2 whole dry kashmiri red chillies, broken into pieces; 2 tsp finely chopped green chillies; 1 tsp cumin seeds (jeera); 1/2 cup finely chopped onions; 1/4 cup chopped coriander (dhania); 1/4 cup grated fresh coconut; Salt to taste; Oil for deep-frying



METHOD

Clean, wash and soak the chana dal in enough hot water for 2 hours. Drain well.

Combine the soaked chana dal, dry red chillies, green chillies, cumin seeds and 1/4 cup of water in a mixer and blend to a thick coarse paste.

Transfer the mixture into a deep bowl, add all the remain-

ing ingredients and mix well using your hands.

Divide the mixture into 18 equal portions and roll each portion into a round flat vada.

Heat oil in a non-stick pan. Deep fry the vadas on a medium flame till they turn golden brown.

Drain the excess oil on an absorbent paper.

Serve with coconut chutney.

HANDS ON

DIY HOLIDAY SHAKERS

MATERIALS

- Plastic water bottles
- Toilet paper rolls
- Bells
- Glitter
- Red and green tape
- Scissors



METHOD



Fill your plastic water bottles with bells and glitter. Leave enough breathing room for the bells to jingle.

If you are looking to experiment with different sounds then you can mix it up with other household materials such as rice or paper clips.

Cut the toilet paper roll vertically.

Wrap one end of the toilet paper roll around the cap of the bottle. Secure the roll with tape.

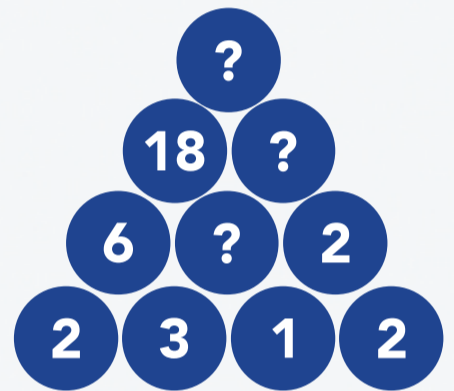
Wrap red and green tapes around the tube in the pattern of your choice.

Now you have a DIY Holiday Shakers!



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