

KATHA BOOKLIST

THE FRIDAY FAIR

Author: **Rabindranath Tagore**

Here is a timeless poem by one of the greatest poets of all times. Swinging in rhyme and rhythm, this poem unfurls vividly to create a kaleidoscope of colours, smells, and sounds. This book is a part of Katha's Tantalizing Tagore series. This set of five classics from the Nobel Laureate and one of India's most-loved poets, Rabindranath Tagore, is a must-have for every child. The gorgeous illustrations provide the right kind of art experience. Illustrated by Debasmita Dasgupta, this book has been recommended by CBSE.



I HAVE A HOME

Author: **Claudia Legnazzi**

Home is where the heart is! And that's reason enough for a little girl to travel around with her mystical, magical home. From the award-winning author and illustrator Claudia Legnazzi, it's a book that will stay with you! Translated from the Spanish, this book is a part of Katha's "World Library"; a space to discover new cultures and enjoy international artworks through these specially selected titles from all over the world. Recommended by CBSE and NCERT, this book is available as paperback in English and Hindi.



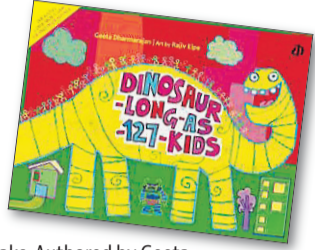
EXCITING, MUST-READ STORIES FOR CHILDREN

Here are the four fascinating stories and a timeless classic poem which are really a must-read for the young readers. Besides the poem that unfurls a kaleidoscope of colours, smells, and sounds, they will enjoy the story of a girl who has got a magical home. Then there is a tale of a one-of-a-kind dinosaur and the story of a little Siddi girl from Karnataka. And equally interesting is the tale of Agar Magar and his famous smile. Just enjoy reading all these stories!

DINOSAUR-LONG-AS-127-KIDS

Author: **Geeta Dharmarajan**

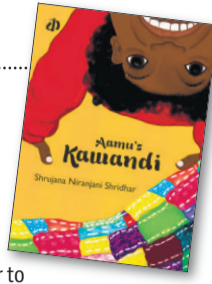
A one-of-a-kind Dino loves taking children out for a ride until he bumps into a strange problem. What follows next is sure to leave you rollicking. This is a must-have for all little dino freaks. Authored by Geeta Dharmarajan, this book has received the prestigious Katha Chitrakala Prize, a special initiative to identify and applaud excellence in writing and illustrating for children. Rajiv Eipe, the illustrator of the book, recently received the Big Little Book Award 2020. This book was considered a part of his notable work by BLBA 2020.



AAMU'S KAWANDI

Author: **Shrujana Niranjani Shridhar**

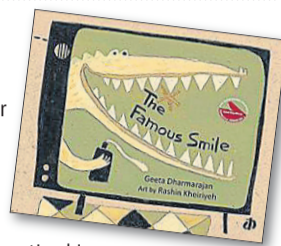
Aamu is a little Siddi girl from Karnataka who loves to collect interesting stories from around her village. She has stitched them together to make her own kind of quilt. Do you want to see it? Authored and illustrated by Shrujana Niranjani Shridhar, this book had been shortlisted for The Hindu Young World-Goodbooks Award 2015. This book has also been translated in Hindi and is available as paperback and an e-book on Amazon Kindle.



THE FAMOUS SMILE

Author: **Geeta Dharmarajan**

After several failed attempts, Agar Magar finally makes it big. Come, take a tour of the mighty river, the deep forest and the big town, as Agar Magar goes places, flaunting his sparkling, shiny teeth and his Famous Smile. A fun way to tell the little ones about crocodiles too! Authored by Geeta Dharmarajan and illustrated by Rashin Kheiriyeh, this book has been recommended by CBSE. This book has also been translated in Hindi and is available as paperback and an e-book on Amazon Kindle.



HANDS ON

POT BELLY PAPER TURKEY

MATERIALS

- Craft papers (colour of your choice)
- White Card
- Brown paper or card
- Googly Eyes (optional)
- Glue
- Scissors



INSTRUCTIONS

First of all, draw petals for the feathers on the coloured papers and cut them out.

Put the white card into a landscape position and glue the turkey tail feathers in a fan shape. Draw pear shape (for turkey) on the brown paper and cut it out. Also cut out four brown strips. Fold the last inch/2cm of each strip over.

Take one brown paper strip and apply glue to the folded ends. Position in vertically onto the turkey's tummy to make a loop.

Repeat the step with a second brown strip but this time go horizontally. Finish the turkey's pot belly with your last two paper strips going diagonally.

Draw turkey feet on the yellow paper and cut

out. Glue the turkey's feet onto the bottom back of the turkey so they stick out below the pot belly.

Make the turkey's face by gluing on the snood, beak and eyes.

Glue the turkey's body onto the middle of the fanned tail feathers.

Now your Pot Belly Paper Turkey craft is ready.

MATCHBOX FIGURE TOY

MATERIALS

- Matchbox
- Decorative paper
- Blank paper
- 2 matchsticks
- Scissors
- Hot glue
- Pencils or pens



INSTRUCTIONS

Roll a matchbox cover over a decorative paper, drawing the outlines as you go.

Cut out the outline on the decorative paper. Wrap and glue the decorative paper around the matchbox cover.

Draw an outline of matchbox on decorative paper. Cut out the outline and

trim to fit inside of the matchbox.

Glue this piece to the inside base of the matchbox.

Place the matchbox on blank paper and draw an outline.

Within this outline, draw and colour in an illustration of a person. Don't draw the legs.

Cut out the portrait and

glue to the matchbox cover.

Colour in two matchsticks to make them look like feet and legs.

Glue the matchsticks to the inside of the matchbox. Close the matchbox.

Slowly slide the matchbox cover up and watch your matchbox person grow tall!

WHAT'S COOKING

PINEAPPLE BHATH

INGREDIENTS

For roasting: Ghee - 1 tbsp; Cashew, halves - 10 pieces; Raisins - 2 tbsp
For Sheera (halwa): Rava, coarse - 1 cup; Pineapple, chopped - 1 cup; Sugar - 1 cup; Water - 3 cups; Yellow food colour - 3 drops; Ghee - 1/2 cup; Cardamom powder - 1/4 tsp



METHOD

In a pan heat ghee, add cashew and raisins and roast on low flame until they turn golden brown. Keep aside.

In the same ghee, add rava and roast for at least 5 minutes. Keep aside.

In a large kadai heat 1 tbsp ghee and add pineapple and saute for 3 minutes.

Now add 1/4 cup sugar, 3 cup water and mix well. Add more sugar if the pineapple is sour. Cover and boil for 3 minutes or until the pineapple softens. Add in the roasted rava and stir contin-

uously until the rava absorbs all the water without forming any lumps. Add 1/4 cup sugar, yellow food colour and mix until the sugar melts.

Further add leftover ghee and mix until the ghee is well absorbed. Cover and simmer for 5 minutes or until everything is well cooked.

Now add the roasted cashew, raisins and cardamom powder and mix well. Garnish with cashew and raisins and enjoy your Pineapple Sheera or Pineapple Bhath.

CREAMY PEAS PASTA

INGREDIENTS

Salt; 250 gm frozen peas; 500 gm pasta; 1 cup mint leaves; 1 garlic clove; Juice of 1 lemon; 1/2 cup cream; 2 tsp olive oil; 1 cup cheese; Freshly ground black pepper



METHOD

Boil water in a large pot. Add a palmful of salt and frozen peas. Cook for about 3 minutes until the peas start to float and are tender.

Using a slotted spoon, transfer the peas to a large bowl. Bring water back to a boil and add pasta, stirring once or twice with a spoon to prevent sticking.

Cook until the pasta is tender. While pasta is getting cooked, assemble your peas mixture.

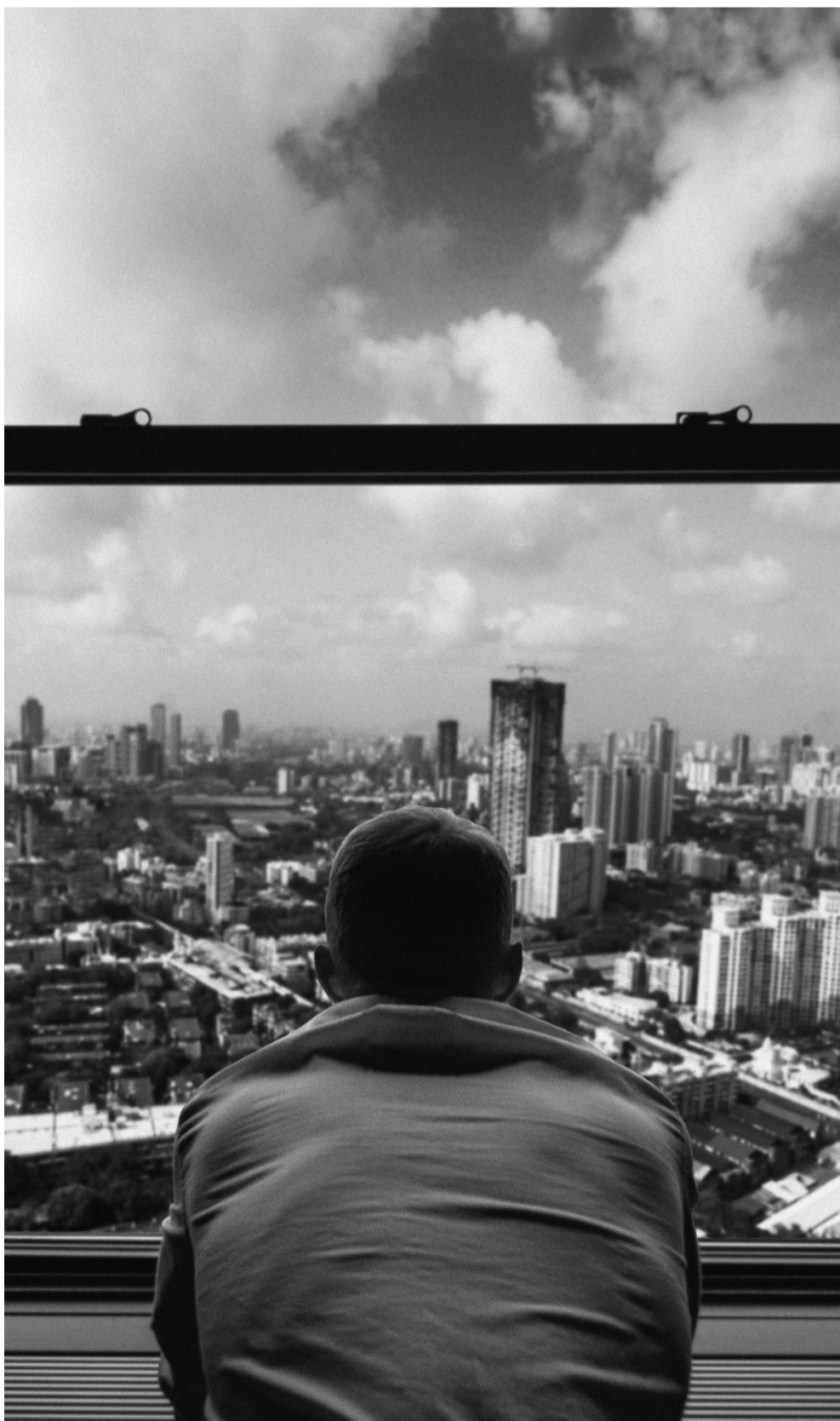
Set aside 1/4 cup mint leaves for serving and chop remaining the

remaining mint. Add chopped mint to the bowl with peas. Finely grate a garlic clove. Then add it and some lemon juice into the pea mixture.

Reserve some lemon juice for serving. Add 1/2 cup cream and 1/2 cup cheese to the peas mixture and mash the peas.

Add olive oil to the boiled pasta and mix. Now add into it the peas mixture.

Season it generously with pepper and more salt, if needed. Your creamy peas pasta is ready!



Growth is not just adopting new technologies. It's also adapting to new realities.

Growth is...On.



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