Hindustan Times KALEIDOSCOPE

KATHA BOOKLIST

CLOUDS AND WAVES

AUTHOR: Rabindranath Tagore ILLUSTRATOR: Sunaina Coelho

An endearing poem of a child who refuses tempting invitations, instead staying with her mother at playtime, blissful in her company. Words woven with great tenderness by the greatest poet of all times, a gentle verse for all the little ones. It is a dearly-loved world of Bengal and Tagore's own sense of the

magical in a child. Best suited for 4 to 7 years old. It has a welcoming introduction to Tagore at the end of the books. The book is recommended by CBSE and NCERT. Also available in Hindi as Megh aur Tarang

Clouds

and Waves

fl wer

10

THE CHAMPA FLOWER

AUTHOR: Rabindranath Tagore ILLUSTRATOR: Jaikar

Take a peek into the life of a boy who just for a day chooses to turn into a champa flower. Will his mother recognise him? A playful poem from Tagore's

classic book, The Crescent Moon, this story is the perfect introduction for your child, to the writings of India's most famous poet. Here comes a timeless poem by one of the greatest poets of all times. Swinging in rhyme and rhyme, this poem unfurls vividly to create a kaleidoscope of colours, smells and sound. The book is also available in Hindi as Champa ka ek pool.

WHAT'S COOKING

SAGO KHEER

2 cups milk; 1 cup sabudana (Tapioca

powdered (Elaichi); 6 saffron strands;

4 cashewnuts , roughly broken; 4 large raisins (optional); 3-4 almonds, for

Pearls), also called sago; Sugar, as

required; 1/2 teaspoon cardamom

INGREDIENTS

garnish (optional)

hour.

READ STORIES OF MAGICAL JOURNEYS

Read a tender tale of the bond of mother and child written by Rabindranath Tagore and another story by the great poet about a boy who wishes to become a flower. With this poem of Tagore of a little girl trying to catch the moon experience his genius. Learn about Nono and Plink Plunk who live by the sea and go on fantastical

quests. Also read a fun-filled story of adventure and friendship featuring a little girl named Ayesha.



Nono and Plink Plunk are bright flurtles and friends. They go on a

quest with dreamy bumps and bends. The quest begins with questions and more. About oceans, and waves along the shore. So what do they find? Where do they land? Let's join them, shall we? Near the ocean and sand! Join Nono and Plink Plunk on their fantastical quest to uncover the marvels and mysteries of nature. A delightful story by Vinalini Mathrani, laced with splendid illustrations by Nikita Jain, and interesting science fun-facts. This is a book that will stay with you forever.

THE ASTRONOMER

AUTHOR: Rabindranath Tagore ILLUSTRATOR: Harshvardhan Kadam



Rabindranath Tagore. Recommended by getlitt.co in a list of Best Books by Rabindranath Tagore. The book is recommended by CBSE and is also available in Hindi as Tara Khojak. Available on Amazon and books.katha.org.

PLAYING

the

AUTHOR: Sunaina Ali ILLUSTRATOR Debasmita Dasgupta

What does Ayesha do with her friends? Does she run? Does

joyful and imaginative verse of Sunaina Ali and the charming and lively illustrations by Debasmita Dasgupta, don't miss out on sharing Ayesha's activities and adventures! Available on Amazon and books.katha.org

HANDSON TISSUE PAPER **FLOWER**



- paper or marble paper
- Pen/pencil Scissors
- Ice cream sticks
- Green craft paint
- Stapler

0

INSTRUCTIONS

of your choice) and glue

them to the top of the

spoon and some on the

Draw and cut mermaid

tail fins out of the green

mermaid's hair.

back of the spoon for the

Glue Black marker pen



WOODEN **SPOON** MERMAID

- Big wooden spoons
- Green, purple and red (or yellow) yarn
- Green felt
- Small googly eyes
- your spoon to make the mermaid shell top. Tie a knot in the back and cut off any excess yarn. Now wrap green yarn around the bottom of the spoon for the mermaid tail. When you get to the end tie a knot and

felt and glue them onto the green yarn to finish the mermaid tail. Glue on your googly eyes and use markers to draw on a nose and smile. Finish the craft by applying some glitter glue on the mermaid's tail fins.

METHOD Wash sago, strain and keep aside In a bowl soak sago with 2 cups of water for at least an 1

Heat up milk in a heavy bottomed pan. Simmer the gas after it comes to boil and add saffron, cardamom powder. Let the milk thicken.



yellow in colour add the

6 minutes on low heat.

You will notice the sago

milk has thickened and is pale creamy. Turn off the gas and add soaked sago and cook for 5 to raisins. Do not add raisins before as it may curdle the milk turning transparent and light. Garnish with almonds or nuts Add sugar and mix it well of your choice.

Now, add chopped cashews Serve sago kheer as a dessert and cook the kheer for anafter your delicious meal other 10 minutes till it gets



INGREDIENTS

powder - 1/4 tsp; Cooked rice - 2 cup; Salt - 1/2 tsp; Coriander leaves (finely chopped) - 2 tbsp; Lemon juice - 2 tbsp

LEMON RICE METHOD Oil - 2 tbsp; Peanut - 2 tbsp;

In a large kadai (wok) heat oil and fry peanut and cashew until they turn golden brown and crunchy. Keep the fried peanuts and cashews aside In the same oil first add

mustard, urad dal, chana dal and dried red chilli and then add ginger, green chilli, pinch of hing and a few curry leaves. Splutter the tempering on medium flame.

with papad.

Add turmeric powder and saute slightly. Now add the cooked rice and salt. Mix everything well. Now add coriander leaves and lemon juice. Mix well. Enjoy your lemon rice



Hold your tissue paper together and cut all 10 pieces together



Staple the 9 other pieces

together to the topmost

One piece at a time, start

bunching the top piece

first and continue until

you reach the bottom

but leave the bottom

Glue one flower to the

cream stick and let it dry.

top of each green ice

one

one flat.

SUPPLIES



0

she laugh? Does she play? Find out what she does through the day! Featuring the