Hindustan Times KALEIDOSCOPE

NEW DELHI FRIDAY **NOVEMBER 17, 2023**

BOOK REVIEW

Books on a wide range of themes to read this weekend

Today's booklist features Manav Kaul's book that is a rich tapestry of thoughts and feelings, of todays and tomorrows, of being alone and seeking loneliness. The Case of the Vanishing Gods is the first of a new mystery series with plenty of twists and turns. In addition, a book of unique cooking concepts along with a handful of authentic Marwadi recipes is also part of the list. A Ganesh Chaturthi themed work and a fantasy novel are also highly entertaining reads.

DATE AND PISTACHIO LADDOO

20g coconut oil, 175g seedless dates, 25g cashew, 40g almonds,

15g pecan, 25g pistachios, 15g raisins, 15g cranberries, 25g pump-

BAPU'S CURRIES

Author: Shreeparna Khaitan and Surbhi

Embark on a journey of a Marwadi household, weddings in the family, and their culinary tales and stories about these recipes. It is



inspired by the culinary genius of Bapu, a.k.a Umesh Khaitan, who is a lawyer by profession. He has travelled the world extensively and is passionate about cooking and experimenting in the kitchen. It is his deep passion for the delicateness of ingredients that has culminated into mouth-watering plates of food and wide-range of recipes that his daughter, Shreeparna Khaitan, and her friend, Surbhi Anand, have brought to the world.

WHAT'S COOKING

INGREDIENTS

METHOD

form a coarse paste.

Using a blender or a mixer grinder, blend

together dates with warm water to

Chop all the nuts and keep aside.

In a pan, heat coconut oil. Add the

chopped nuts and roast them. Roast the

kin seeds, 20g melon seeds

Author: Manav Kaul In Manav's world a bird on my memories are like windowsill little birds perched

A BIRD ON MY WINDOWSILL

upon the windowsill of time. In his world there are no boundaries between thoughts and reality. In it, manav kaul the past and the present form a mirror that disintegrates into

the memory of a single day. Known for writing silences and articulating dreams, in this book Manav sifts through the past, delves into the present and talks about all the creative impulses, writing, directing theatre and acting that have made him who he is. Through poetry and prose, he creates vignettes of his life, a long-lost love and interactions with people.

TALES OF EARLY MAGIC REALISM

Author: Trailokyanath Mukhopadhyay

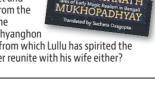
Is virtue what is compromised in an arranged (coerced/ 'forced') marriage? Is that every girl's horror movie dream? For Little Kankabaty, however, it is a quickly impending reality even while the love of her life promises enlightenment but is a mama's boy leading his life constantly circumspect and carefully. Yet now she is tasked with rescuing him from the clutches of scorned ghost woman Nakeshwari, of the beautiful nose and broken marriage alliance with Ghyanghon

Bhoot, belonging to a community of cutesy spirits from which Lullu has spirited the comely but crafty wife of Aameer away. Will Aameer reunite with his wife either?

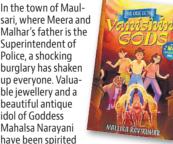
21 MODAKS FOR GANESH CHATURTHI Author: Nandini Nayar

Every year, Indians around the world welcome the mighty elephant headed Lord Ganesha into their homes

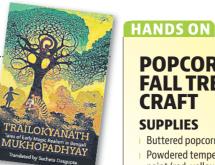
and celebrate his birthday with much iov. Ganesh Chaturhti is a festival celebrated with a lot of fervour and enthusiasm. Neeraj and Nitin too, are busy helping their Ai and Baba get ready to celebrate Ganesh Chaturthi. As they run errands, clean their room, and put up decorations, they can't stop thinking about one thing: how many modaks will they get to eat?



THE CASE OF THE VANISHING GODS Author: Mallika Ravikumar



away. Stuck at home, in a new town with no friends, siblings Meera and Malhar decide to find out. Enter Mirchi-the street smart, sharp as a button rag-picker, and his dog, Munna. Together, they all become the M4. As the M4 begin their investigation, they unearth a massive international antiquity smuggling racket.



POPCORN **FALL TREE** CRAFT

SUPPLIES

Buttered popcorn Powdered tempera paint (red, yellow, orange) Large ziplock bags Twigs Glue gun Canvas (card stock or white cardboard) Glue Small bowls

INSTRUCTIONS

You need to use buttered popcorn so the tempera paint powder will stick.

Divide the popcorn between three large ziplock bags and add a generous spoonful of powdered paint to each bag. Shake the bags.

Leave a good amount of air in the bag so there's lots of room for the popcorn to freely move around and mix with the paint powder

LADYBUG ON A LEAF

SUPPLIES Black construc

tion paper Red construction paper Green construction paper Glue Wiggle eye stickers Dark green markei Black marke Scissors Glue



As the paint powder soaks into the

very vibrant.Glue small twigs to the

Poured out popcorns into bowls.Glue

the coloured popcorn pieces all around

These twigs looked exactly like little

trees covered in fall-coloured leaves.

popcorns around the twigs.

the little branches of twigs.

buttery popcorn, the popcorn becomes

white cardboard. Use glue gun to place

INSTRUCTIONS

Draw a leaf shape on the green con- struction paper and cut it out.	Glue k in the
Cut two strips of black paper of varying width- one wider than the other.	Next, on the
The wider one will act as the body of the ladybug and the narrow one will be the head. Roll the two in separate paper rolls. Glue the ends together to secure the individual rolls.	Cut or tion p
	Draw marke
	Finally

both the rolls on the leaf as shown e image stick on two wiggle eye stickers ne head out two half circles of red construc-

round spots on them with a black (er

lly, glue the wings on the ladybug

ginger and saute. Add carrot, french beans, sweet corn and saute it.

ded chicken. Once it's simmering, add ginger, cornstarch slurry and mix well. Start pouring the egg drop mixture from a height into the soup and keep stirring continuously. Cook until it is thick. Transfer it into a serving bowl

desired size.

seeds as well.

dates paste. Mix well.

To the roasted nuts and seeds, add the

Stir the paste till the dates release oil.

Now shape the mixture into laddoos of

Remove from heat and let it cool.

INGREDIENTS For chicken stock-11/2 tbsp butter, 1 onion (sliced), ½ inch ginger, sliced, 2-3 bay leaf, 2-3 cloves, 8-10 black peppercorns, 600 gms

chicken with bones, few tender coriander stems, 1/2 carrot (sliced), 1 litre water, 2 tsp lemon juice. For Chinese style soup-11/2 tsp oil, 1/2 inch ginger (chopped), 1

carrot (chopped), 5-6 french beans (chopped), 1/4 cup sweet corn kernels, 2-3 cups chicken stock, salt to taste, 1/3 cup shredded chicken, 1/2 inch ginger (chopped), 11/2 tbsp cornstarch slurry. For egg drop soup-1egg and 1tsp water

METHOD

For chicken stock: In a sauce pot, add butter, onion, ginger and saute well. Add bay leaf, cloves, black peppercorns, chicken and saute. Add coriander stem carrot and stir well

Now, add water and cover it with the lid and give it a boil. Remove the lid and skim the stock in intervals. Add lemon juice and stir well. Strain the stock and , transfer it into another bowl. Keep the chicken bones and shredded chicken

aside for further use. In a bowl, add egg, little water and mix well. Keep aside

In a sauce pot, add oil once hot, add

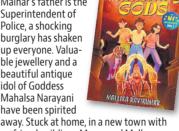
Now, add chicken stock, salt and shred-

CHICKEN SOUP

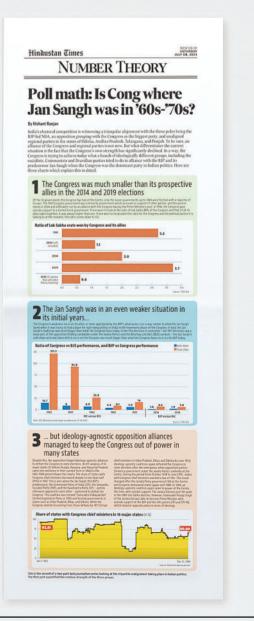








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