

## BOOK REVIEW

## Delightful reads with engaging, unique stories

This eclectic collection of books is sure to find takers among young readers. The list includes a murder mystery titled *Spellcasters* by Rajat Chaudhuri; *You've Got This, Arjuna!*, a modern, fun-filled spin on the Bhagavad Gita; *The Boy Who Fought an Empire*, which is a play on Netaji Subhas Chandra Bose; a collection of poems from Sri Lanka and Penguin's *The Talking Book* that focuses on the wonders of language.

## SPELLCASTERS

Author: Rajat Chaudhuri

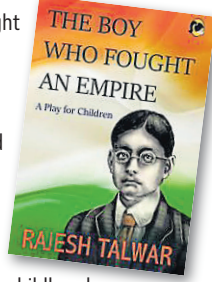
Chanchal Mitra wakes up in a far-off desert town, sharing a dingy hotel room with the flamboyant Mr. Kapoor, who is planning to abduct a billionaire. Kapoor insists that the billionaire tycoon is an impostor. Chanchal is unwittingly drawn into the plot. Soon they are joined by the mystery woman Sujata, her eyes dark like murder; and then a crutch-clutching ex-sailor, who is quick with a gun. In the smog-swathed capital city of Aukatabad, an organic chemist engaged by the tycoon to design a mind-altering drug, is found dead from an overdose. Read the book to find out more.



## THE BOY WHO FOUGHT THE EMPIRE

Author: Rajesh Talwar

*The Boy Who Fought the Empire* is a compelling and enlightening play that features five schoolchildren and sheds light on the life of Netaji Subhas Chandra Bose. This captivating narrative delves into Netaji's childhood, his courageous stand against bullying at the Presidency College, and his remarkable journey of raising an army to challenge the British Empire. Talwar masterfully addresses key aspects such as Netaji's contribution to India's independence and the debate around his alleged death, making it a must-read for young minds seeking inspiration and historical wisdom.



## YOU'VE GOT THIS, ARJUNA!

Author: Lissa Coffey

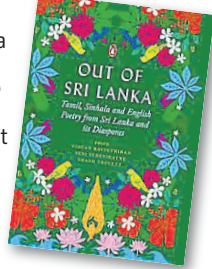
This fun tale is a modern-day version of the conversation between Krishna and Arjuna from the Bhagavad Gita. On the eve of a really big match, Arjuna starts to wonder whether he should play or not. But a conversation with his friend Krishna opens his eyes to what the game is really about. The book introduces the Bhagavad Gita to children through relatable characters and condenses the life lessons of the spiritual text into a modern, accessible story. It is a perfect read to teach children moral lessons with captivating illustrations of their favourite characters Krishna and Arjuna!



## OUT OF SRI LANKA

Author: Vidyan Ravinthiran, Seni Seneviratne, Shash Trevett

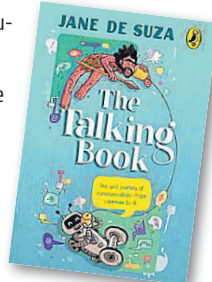
Out of Sri Lanka shines light upon a long-neglected national literature by bringing together, for the first time, Sri Lankan and diasporic poetry written during and after the Independence movement. Featuring over a hundred poets, writings in English, or translated from Tamil and Sinhala reshapes our understanding of poetry moulded by migration as well as by atrocities. Poems in traditional forms, spoken word poems and experimental post-lyric hybrids of poetry and prose, appear with an introduction on the nation's history.



## THE TALKING BOOK

Author: Jane De Suza

The story of communication begins in prehistoric times, gallops through the dark arts, untranslatable words and languages brought back from the dead, and arrives in the age of AI. Along the way, we meet outstanding characters — the one-word man, the 400-word monkey and the million-word computer — who play their part in the development of language. Every tale in this book holds a clue to the gigantic puzzle of the evolution of language that has hypnotised brilliant minds over time. Discover the wild journey of communication with *The Talking Book*.



## HANDS ON

## CUPCAKE LINER BUTTERFLY

## SUPPLIES

- Cupcake liners
- Wood clothespins or popsicle sticks
- Pom-poms
- Pipe cleaners
- Wiggle eye stickers
- Acrylic or water colours
- Paintbrush



## INSTRUCTIONS

Start by making the butterfly wings. Take two cupcake liners and fold them into a quarter fold.

Now draw patterns of your choice on the folded cupcake liners using acrylic or water colours. Let them dry.

Next, take a clothespin or popsicle stick and glue three pom-poms on it. Glue wiggle eyes on the top pom-pom as shown in the image.

Cut 4-5 inches of pipe cleaner and fold it in the shape of antenna as seen in the image.

In the case of a popsicle stick, the wings and antenna need to be glued to the popsicle stick.

But with a clothespin, the wings and antenna can be secured in place by inserting them in the clothespin hold. Your butterfly is ready.

## ROCKING PAPER PLATE SNOWMAN

## SUPPLIES

- A paper plate (one paper plate will make two snowmen)
- Scissors
- Glue
- Black marker
- Orange paper for the nose
- Black paper for the hat
- Coloured paper for the scarf



## INSTRUCTIONS

Fold the paper plate in half. Cut along the fold to get two equal pieces.

Take one half of the paper plate, roll it into a cone.

Apply glue on one end, and glue together into a cone shape. Hold together until the glue sets.

Draw eyes and buttons with a black marker. Cut out a carrot nose shape out of orange paper.

Apply a smaller amount of glue and stick the nose under the eyes. Draw mouth with a black marker.

Cut scarf out of scarp paper. Glue it on the paper plate snowman as shown in the picture.

Cut a hat shape out of black paper.

You can decorate the hat with a "paper ribbon" if you wish. Glue the hat on top of your rocking paper plate snowman.

## WHAT'S COOKING

## RAGI IDLI

## INGREDIENTS

2 tbsp oil, 1 tsp mustard, 1 tsp chana dal, 1 tsp urad dal, 1 tsp cumin, a pinch of hing, 2 tbsp cashew, chopped, 2 tbsp carrot, grated, 2 chilli, chopped, 1 tsp ginger paste, few curry leaves, 1 cup rava, coarse, 1 cup ragi flour, 1 tsp salt, 1 cup curd, 2 tbsp coriander, chopped, 1 cup water, 1 tsp eno fruit salt



## METHOD

Fry mustard, chana dal, urad dal, cumin, pinch and cashew on low flame until the cashew turns golden brown.

Now add carrot, chilli, ginger paste and a few curry leaves. Saute slightly until it turns aromatic.

Add rava and roast for 2 minutes or until the rava turns aromatic. Add ragi flour and roast for 1 more minute. Transfer to a large bowl once it's cool. Add salt, curd

and coriander leaves. Mix well.

Add 1 cup water and adjust the consistency. Cover and let it rest for 20 minutes for the rava and ragi flour to soak well. Now add eno fruit salt and 2 tbsp water and mix gently till the batter turns frothy.

Pour the idli batter into the greased idli moulds. Steam for 15 minutes, or until the toothpick inserted comes out clean. Enjoy ragi idli recipe with chutney.

## CHERRY TOMATO PASTA

## INGREDIENTS

450 gm pasta, salt to taste, ¼ cup olive oil, 3-4 garlic cloves chopped, 250 gm cherry tomatoes, ¼ cup grated Parmesan cheese, 1 cup fresh basil leaves roughly torn, red pepper flakes



## METHOD

Boil the pasta for about 8-9 minutes with a little bit of salt. Once cooked, drain the pasta but keep some of the pasta water aside.

Next, heat olive oil in a large skillet/wok/pan. Add red chilli flakes and garlic and sauté for 30 seconds.

Now add the cherry tomatoes and cook until the tomatoes start to burst. Add

salt and cook for about 10 minutes.

Add the cooked pasta to the tomatoes and mix in the Parmesan cheese. If the pasta sauce is a bit dry, add some pasta water. Add some chopped basil to the pasta. Mix everything well.

Garnish with basil and Parmesan cheese before serving.



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**Arvind Kejriwal**

Chief Minister, Delhi

Guest of Honour:

**Atishi**

Education Minister, Delhi