



Mount Abu Public School

Sector 5, Rohini, New Delhi - 110085



Sorghum

Sorghum boosts an impressive nutrient profile. It's a significant source of many vitamins and minerals, fiber, and protein, all of which contribute to good health.



April 2023

mon	TUE	WED	THU	FRI	SAT	sun
					1	2
3 Acclimatization (Settling Phase)	4  MAHAVIR JAYANTI	5 Auspicious Welcome Of New Session	6 My School Tour	7  GOOD FRIDAY	8	9  EASTER DAY
10 World Health Day (Wash Out the Germs)	11 Face Reflection	12 Splash of Art (PS)	13 Assembly on Baisakhi (PP) & Founders Day Celebration	14  DR AMBEDKAR JAYANTI	15	16
17 Radiant Red Colour Day(PS)	18 Life Skill Activity- Apron and Napkin Folding (PS) & Visit to bank (PP)	19 Sensorial Exercise	20 Earth Day (Let's Recycle) (PS)	21 Earth Day (Let's Recycle) (PP)	22  EID AL FITR	23
24 Physical Activity (Ball Toss)	25 Mimic Me (PS) Sensory Board (PP)	26 My Performance (PP) (Rap on My Self)	27 My Performance(PS) (My Self)	28 International Dance Day	29	30

02

World Autism
Awareness Day

07

World
Health Day

10

World
Homeopathy Day

22

Earth
Day

23

World Book
and Copyright Day

24

National
Panchayati Raj Day

29

International
Dance Day

Beet Sorghum Risotto



Ingredients

1 tablespoon olive oil
1/2 teaspoon fennel seeds
1/2 fresh fennel, chopped
4 cups beet juice
2 cups cooked sorghum grain
2 T butter
2 large roasted beets, peeled,
grated on a large-hole box grater

2 T fresh dill, roughly chopped
1/4 lemon wedge
Kosher salt
Freshly ground black pepper
1/4 cup sour cream
1 T prepared horseradish
1 piece fresh horseradish

1.

Recipe

Heat the oil in a saucepan; add the fennel seeds and fennel, stirring over low heat until fragrant. Add the beet juice and reduce by half. Strain.

Place the strained beet juice in a sauté pan, add the grain, stirring until almost completely absorbed. Spoon in the butter and beets. Season and fold in the fresh dill, squeeze in the lemon, and season with salt and pepper to taste.

2.

Recipe

In a small bowl, combine the sour cream and prepared horseradish, season with salt. Top the risotto with the sour cream. Using a microplane, grate the horseradish over the whole dish and garnish with fresh dill.





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Proso

Proso millet has multiple benefits when consumed as human food. Proso millet is rich in minerals, dietary fiber, polyphenols, vitamins and proteins. It is gluten-free and therefore, ideal for the gluten intolerant people. Proso millet contains high lecithin which supports the neural health system.



May 2023

mon	TUE	WED	THU	FRI	SAT	sun
1 International Labour Day (PS – Dress to Impress PP – Thanks giving Letter)	2 Indian Cuisine Party (State Wise Cuisine)	3 World Athletics Day Celebration (PS)	4 World Athletics Day Celebration(PP)	5  BUDDHA PURNIMA	6	7  WORLD ATHLETICS DAY
8 Friendship Colour Mixing (PP)	9  Who We Are	10 Design Your Own Dress (PS)	11 National Technology Day (PP)	12 Mother's Day Celebration	13	14  MOTHER'S DAY
15 Who Lives in Your House (PS)	16 Magic Pepper and Soap Experiment (PS)	17 World Telecommunication Day	18 Beat the Heat (Refreshing Summer Drinks)	19 Class Party	20 Samwaad	21
22	23	24	25	26	27	28
SUMMER BREAK						
29	30	31				
SUMMER BREAK						

01

Workers
Day

03

Press
Freedom Day

07

World
Athletics Day

11

National
Technology Day

17

World
Telecommunication
Day

22

International Day
for Biological Diversity

31

Anti-Tobacco
Day

Proso Upma



Ingredients

1 Cup proso millet
1 ¾ cup water
1 small onion
1 Tomato
1 teaspoon mustard seeds
1 teaspoon urad dal
1 red chili
½ cup frozen vegetables
of your choice

½ teaspoon red chili powder
teaspoon garam masala
¼ teaspoon turmeric
Salt to taste
1 strand curry leaves
2 teaspoon ginger
2 teaspoon coconut oil
2 teaspoon lemon juice

1.

Recipe

Rinse the Proso Millet /2-3 times with clean water and soak for at least 2 hours.
Place a pan over medium heat with 2 tablespoons of oil. Add mustard seeds and let them splutter and then add urad dal, red chili. Saute them until the lentils turn golden brown.

Add curry leaves, and ginger and continue to saute for 10 sec. Now add onions and continue to saute until they turn transparent and follow up by adding finely chopped tomatoes. Cook for a few minutes before adding the spices: Red chili powder, turmeric powder, and garam masala. Saute for another 30 seconds.

2.

Recipe

Now add the frozen vegetables. Mix well and add 2 cups of water, salt.





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Pearl

Also known as pearl millet, Bajra is an energy-packed grain and can also be called a superfood.

Loaded with insoluble fiber that helps you lose weight, lower cholesterol, and lower blood sugar levels.

If you are trying to lose weight, adding low-calorie density whole foods to your diet can be beneficial.



June 2023

mon	TUE	WED	THU	FRI	SAT	sun
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

01

World Milk Day

03

World Bicycle Day

05

World Environment Day

08

World Ocean Day

12

Anti-Child Labour Day

14

World Blood Donor Day

21

International Day of Yoga

Bajra Bhakhati



Ingredients

2 cup bajra atta / pearl millet flour /
 1/2 tsp salt
 hot water (to knead)
 wheat flour (for dusting)

1.

Recipe

firstly, in a large mixing bowl take 2 cup Bajra atta, 1/2 tsp salt and mix well.

add 1/2 of hot water and start to knead.

knead to the soft dough for at least 10 minutes.

add water as required and knead well as there is no gluten in the dough.

pinch a small ball sized dough and knead again.

dust with wheat flour and pat gently. you can alternatively use a rolling pin to roll as done for paratha.

2.

Recipe

pat with both the hands until the roti turns as thin as possible. if the roti breaks, it means it needs more kneading.

dust off excess flour and put over hot tawa.

now spread water over the roti with the help of hands or wet cloth removing excess dough.

wait until the water evaporates then flip it to the other side.

press gently and cook all the sides. finally, serve bajra roti with jaggery or curry.





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Foxtail

Foxtail Millet is rich in Vitamin B12 which is essential for maintaining a healthy heart, smooth functioning of the nervous system, and in general good for skin and hair growth. A diet including Foxtail Millet may improve glycemic control and reduce insulin, cholesterol and fasting glucose in Type-2 diabetes patients.



July 2023

mon	TUE	WED	THU	FRI	SAT	sun
31 PS-Pretend Play PP- My Family Book					1 National Doctors Day (Moms club)	2
3 Let's Ponder! PS & PP	4 PS-Nature Walk PP-Little Messenger	5 Van Mahotsav PS-Leaf Art PP-Oration Time My Performance Theme-Care for Nature	6 My Performance PS-Oration Time PP-Poster Making	7 Van Mahotsav Assembly	8	9
VAN MAHOTSAV						
10 Maths Oral Observation Different Art Forms PS-Umbrella PP-Gumboots	11 Experiment PP-Rainbow Rain PS - Rain Cloud in a Jar	12 Monsoon Fiesta My Performance PS- Dress up as any One of the Rainy Objects	13 Monsoon Fiesta My Performance PP- Rainy Creatures	14 EVS Oral Observation	15	16
MONSOON WEEK- 'SHOWER OF RAIN'						
17 Secrets of Mangoes PS- Mango Fest	18 PP- Mango Bazaar Virtual Tour	19 Mango Race PP	20 Mango Race PS	21 Hindi Oral Observation	22	23
MANGO FESTIVAL						
24 PP-Finger Family Play PS- Action Song (Family Fun)	25 PP-Family String Puppets PS-Stick Family	26 SDG-15 Life on Land PP- Mask Making	27 PS- Visit to Virtual National Park	28 English Oral Observation My Yummy Yellow Day	29 International Tiger Day	30

01

Doctors Day

06

World Zoonoses Day

11

World Population Day

12

International Malala Day

18

International Nelson Mandela Day

26

Kargil Vijay Diwas

29

World Tiger Day

Foxtail Tehri



Ingredients

1 Cup Millet like foxtail
1 teaspoon Ghee/Oil
½ Cup Yogurt(Dahi)
Salt to Taste
1 Green Chilli
2-3 Garlic Cloves
1 teaspoon Chopped ginger
1 Sliced Onion

2 tablespoon peas
2 tablespoon Carrots
2 tablespoon Beans
2 tablespoon Chopped Mint
and Coriander Leaves

1.

Recipe

Heat the Ghee/Oil in a pot.
Add Cumin,Bay leaf and Green Chillies.Once it starts spluttering, add garlic and ginger.Cook for 10-20 seconds.
Add the Sliced onions, carrots,beans and cook for 2-3 minutes.Sprinkle the

2.

Recipe

Stir the Pot,Add Millets.Add 2 cups of water.Season with salt. Cover and cook for 15 minutes on low-medium flame.
Garnish with coriander leaves and serve with yogurt.



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Finger

Finger millet is full of dietary fiber, which helps to control the “bad” cholesterol that can contribute to heart diseases like atherosclerosis. Soluble fiber absorbs cholesterol before it enters your bloodstream, maintaining a lower cholesterol level without medication.



August 2023

mon	TUE	WED	THU	FRI	SAT	sun
	1 Shape Roads (PS) My Road Safety Signs (PP) “Land Transport”	2 Jar Lid Boat (PS) Sponge Painted Transport (PP) “Water Transport”	3 Balloon Rocket (STEAM) “Air Transport”	4 Maths Written Observation	5	6
7	8 Travelling through Land, Air & Water (Pretend Play)	9 Tricolour Boat (PS)	10 Tricolour Paper Cap (PP)	11 EVS Written Observation	12	13
14 Independence Day Assembly	15  INDEPENDENCE DAY	16 Assortment Transport (PS)	17 Letter Sensory Bin (PP)	18 Hindi Written Observation	19	20
21 Gracious Green Colour Day	22 Virtual Tour to Neighbourhood Places	23 Dialling Emergency Number (Floor Game)	24 My Performance on Transportation (PS)	25 My Performance on Significance of Emergency Numbers (PP)	26 Samvaad	27
28 My Bond with Environment (Different Initiatives to Protect the Environment)	29 Raksha Bandhan Celebration	30  RAKSHA BANDHAN	31 English Written Observation			

06

Hiroshima Day

09

Quit India Day

12

International Youth Day

19

Photography Day

21

World Senior Citizen's Day

29

Onam

29

National Sports Day



Ingredients

Roasted Almond paste- 1/4th tbsp
Mixed Millet- 1/2 cup
Apple (cut into chunks)- 2
Cinnamon powder- 1 pinch
Coconut Milk- 1/2 tbsp
Coconut Cream- 1/2 tbsp
Water/Milk- 2 cups
Sea salt- to taste

1.

Recipe

Add almond paste, apple, cinnamon, coconut cream and coconut milk in a blender.
Blend till smooth.
Toast the millet over high heat until it turns golden brown.
Add hot water/milk, sea salt and bring it to a boil.

2.

Recipe

Simmer on low flame for 18 mins.
Add the paste and cook for five mins.
Garnish and serve.



Browntop

It is rich in fibre, iron, calcium, potassium, magnesium and many other important minerals. Browntop millet eases constipation and helps in detoxifying the body. It helps to control high blood pressure and acts as a probiotic for respiratory disorders. It is also recommended for skin and arthritis problems.



September 2023

mon	TUE	WED	THU	FRI	SAT	sun
				1	2	3
				Eras of the World History (Stone Age, Bronze Age, Iron Age, Modern Age) through PPT		
4	5	6	7	8	9	10
- Stone Age Tools (PP) - Ornaments Making (PS)	 TEACHERS DAY	Janmashtami Celebration	 KRISHAN JANMASHTAMI	- Maths Oral Observation - International Literacy Day: Post Card Writing (PP) - Post Card Designing (PS)		
11	12	13	14	15	16	17
- Bronze Age: Writing Manuscripts (PP) - Coin Tree (PS)	- Benevolent Blue Colour Day - Water Cycle (PP) - Save Water Dance (PS)	- Wheel Invention: Little Mechanic Making of Car, (PP) - Sports Time-Tyre, Roll, Relay (PS)	Hindi Diwas: Kahani Dadi ki Zubani (PP & PS)	EVS Oral Observation		
18	19	20	21	22	23	24
- Iron Age: Farming Activity (PP) - Little Masterchef (PS)	Ganesh Chaturthi Celebration	- Modern Age: My Performance - My musical Beats Singing(PS) - Musical Instrument (PP)	International Day of Peace	Hindi Oral Observation		
25	26	27	28	29	30	
Panel Discussion Assembly – All Four Ages (PS and PP)		- World Tourism Day :- Flag Designing Competition (PP) - Country in Focus UK World Tour to UK (PS)	 EID E MILAD	English Oral Observation/ Gandhi Jayanti Assembly		

05

Teachers' Day

08

International Literacy Day

14

Hindi Diwas

16

World Ozone Day

26

Day of the Deaf

27

World Tourism Day

29

World Heart Day

Ragi Laddo



Ingredients

Sprouted Ragu flour- 1 cup
Ghee- 2 tbsp
Peanuts- 20
Dried coconut- 20 gms
Almonds- 10
Grated Jaggery- to taste
Cardamom- 4
Sesame seeds- 20 gms

1.

Recipe

Fry ragi flour in ghee till it turns aromatic.

Dry roast peanuts, coconut, almonds, sesame seeds until they turn aromatic and grind them into powder.

Mix all ingredients into a jar and grind them all until oil starts oozing out from them.

2.

Recipe

Take small portions of this mix and roll them to make laddoos using ghee.





Barnyard

The Barnyard millet or Sanwa rice as it is popularly known has high levels of protein, calcium, iron, minerals, and vitamin B complex. It is also low in carbohydrates and gluten-free, making it a boon for those with gluten allergies, type II diabetes, and cardiovascular diseases.



October 2023

mon	TUE	WED	THU	FRI	SAT	sun
30 Jungle Safari	31 Unity Day Internationalism Country in Focus Austria					1
2  GANDHI JAYANTI	3 Welcome to the World of Animals	4 Who Am I?	5 Adorable Origami (PP) Play with Clay (PS)	6 EVS Written Observation	7	8
9 - World Post Office Day - Postcard Making (PP) - Letter to Loved Ones (PS)	10 Pleasant Pink Colour Day	11 International Day of Girl Child	12 Exploring the Endangered Species	13 MATHS Written Observation	14	15
16 World Food Day Cuisines Around the World	17 Story Teller (PS) Story Narration (PP)	18 SDG-15 Life on Land Animal Pictionary (PP) Puppet Making (PS)	19 Hindi Written Observation	20 Special Assembly on Dussehra	21	22
23 DUSSEHRA BREAK	24  VIJAY DASHAMI	25 Animals Boogie Animals Race	26 Artistic Expression Stencil Art (PS) Mosaic Art (PP)	27 ENGLISH Written Observation	28 Valmiki Jayanti	29

01

International Day
for the Elderly

04

World Animal
Welfare Day

08

Indian Air Force
Day

09

World Post
Office Day

13

UN International Day
for Natural Disaster
Reduction

24

UN Day

Mixed Millet Bhelpuri



Ingredients

Ragi- 1 cup
Mix of millets- 1 cup
Boiled potato- 1
Peeled onion- 1
Tomato- 1
Chillies- 2

Peanuts
Green Chutney
Chat Masala
Lemon Juice

1.

Recipe

Mix all the ingredients in a bowl.

2.

Recipe

Spruce up the mixture with coriander leaves and serve.





Little

Little millet is rich in Magnesium which helps improve heart health. It is also rich in Niacin which helps lower cholesterol. Little millet contains phosphorus which is great for weight loss, tissue repair and energy production after strenuous workout. It also helps detoxify the body.



November 2023

mon	TUE	WED	THU	FRI	SAT	sun
		1 Karvachauth	2 Meet With Climate Activist	3 Maths Oral Observation	4	5
6 Opulent Orange Colour	7 SDG Goal No 1 (No Poverty) Show your Gratitude	8 Inter Class Competition (Diya Painting) P.S	9 Inter Class Competition (Rangoli Making) P.P	10 Deepotsav (Diwali Celebration)	11	12 DIWALI
13 GOVARDHAN PUJA	14 CHILDREN DAY	15 BHAJ DOOJ	16 Pollution Check Machine (Science Experiment)	17 E.V.S Oral Observation	18 DIWALI BREAK	19 CHHAT PUJA
20 Explore Water Bodies	21 S.T.E.A.M Activity Mini Water Filter	22 Internationalism- Country in Focus Indonesia	23 Hindi Oral Observation	24 Special Assembly on Guru Nanak Jayanti	25 Samvaad	26
27 GURU NANAK JAYANTI	28 Wise Use of Renewable Energy - Wind mill (PS) - Solar cooker (PP)	29 My Performance Hindi Recitation Topic- Dhararaksha	30 English Oral Observation			

05

World Tsunami Day

07

Natioinal Cancer Awareness Day

09

Legal Services Day

14

Children's Day

17

National Epilepsy Day

20

Africa Industrializaton Day

21

World Television Day

Jowar Medley



Ingredients

Rice Bran Oil- 1 tbsp
Mustard Seeds- 2 tbsp
Curry Leaves- 15-20
De-seeded Green chillies- 2
Ginger- 1 tbsp
Diced Baby corn- 2-3
Chopped Zucchini- 1/2

1.

Recipe

Soak the jowar seeds overnight and boil it in the same water for 15 minutes.
Heat the rice bran oil in a pan. Add mustard seeds, curry leaves, green chillies and ginger.
When the seeds splutter, add baby corn, after a minute add the the zucchini and stir fry.

2.

Recipe

Add the red peppers and yellow peppers. Stir fry.
Add the salt, pepper & cooked jowar. Toss well.
Garnish with Coriander leaves and serve.





Buckwheat

Buckwheat is rich in fiber. Fiber allows for regular bowel movements and reduces the potential for experiencing symptoms such as constipation. A diet high in fiber is sure to protect your digestive health. Buckwheat can play a valuable role in controlling blood sugar levels



December 2023

mon	TUE	WED	THU	FRI	SAT	sun
				1 Movie on Importance of Plants in our Life	2	3
4 Soil Detectives (P.S.) Poster Making (P.P.)	5 World Soil Day Awareness Drive (P.P.)	6 Attributes of Soil (P.P.)	7 Armed Forces Flag Day (Special Assembly)	8 Maths Written Observation	9	10
11 International Mountain Day Layers of Soil (P.P.) Moivie on Journey of Rock to Soil (P.S.)	12 Seed Sprouting Experiment (P.S.)	13 Soil Map of India (P.P.)	14	15 E.V.S. Written Observation	16	17
18 My Performance Topic – Medicinal Plants (P.P.)	19 Life Cycle of a Carrot- Pictorial Representation (P.P.)	20 Hindi Written Observation	21 National Mathematics Day Mathematical Tricks (P.P.)	22 Wonderful White Colour Day Christmas Assembly (P.S.)	23	24
25  CHRISTMAS DAY	26 Inquire About Different Types of Plants (P.S.)	27 Own a Plant and Take Care of IT (P.P.)	28 Country in Focus France	29 English Written Observation	30	31

02

National Pollution Control Day

03

World Day of the Handicapped

04

Indian Navy Day

07

Indian Armed Forces Flag Day

14

World Energy Conservation Day

22

National Mathematics Day

Buckwheat Dhido



Ingredients

1 cup of buckwheat flour
3 cups of water
Salt to taste

1.

Recipe

In a large pot, bring the water to a boil.
Gradually add the buckwheat flour, stirring constantly to avoid lumps.
Add salt and reduce the heat to low.

2.

Recipe

Cook for 10-15 minutes, stirring occasionally until the mixture becomes thick and smooth.
Serve hot with vegetable curry.





Amaranth

The nutrients in amaranth can offer significant health benefits as a part of a healthy diet. It's a source of vitamin C, which is vital to the body's healing process because it helps process iron, form blood vessels, repair muscle tissue, and maintain collagen.



January 2024

mon	TUE	WED	THU	FRI	SAT	sun
1  HAPPY NEW YEAR	2	3	4	5	6	7
WINTER BREAK						
8	9	10	11	12	13  HAPPY LOHRI	14  MAKAR SANKRANTI
WINTER BREAK						
15 Spin & Speak (PP)	16 Maths Oral Observation	17 Picture Story Telling (PP)	18 Emotional Charades (PS)	19 EVS Oral Observation	20	21
22 Hindi Oral Observation	23 Trolley Champion	24 Different Art Forms: (PS) Doodle Art (PP) Mandala Art	25 Republic Day Celebration	 REPUBLIC DAY	27	28
29 Precious Purple Colour Day	30 Marty's Day	31 English Oral Observation				

02

Tailang Swami Jayanti

12

National Youth Day

14

Pongal

20

Guru Govind Singh Jayanti

23

Subhas Chandra Bose Jayanti

30

Gandhi Punyatithi

Amaranth Laddu



Ingredients

1 cup of amaranth flour
 1/2 cup of jaggery or brown sugar
 1/4 cup of ghee
 1/4 cup of water
 1/4 cup of chopped nuts (optional)

1.

Recipe

In a pan, melt the ghee over medium heat.

Add the amaranth flour and roast until it turns golden brown.

Add jaggery or brown sugar and water and mix well.

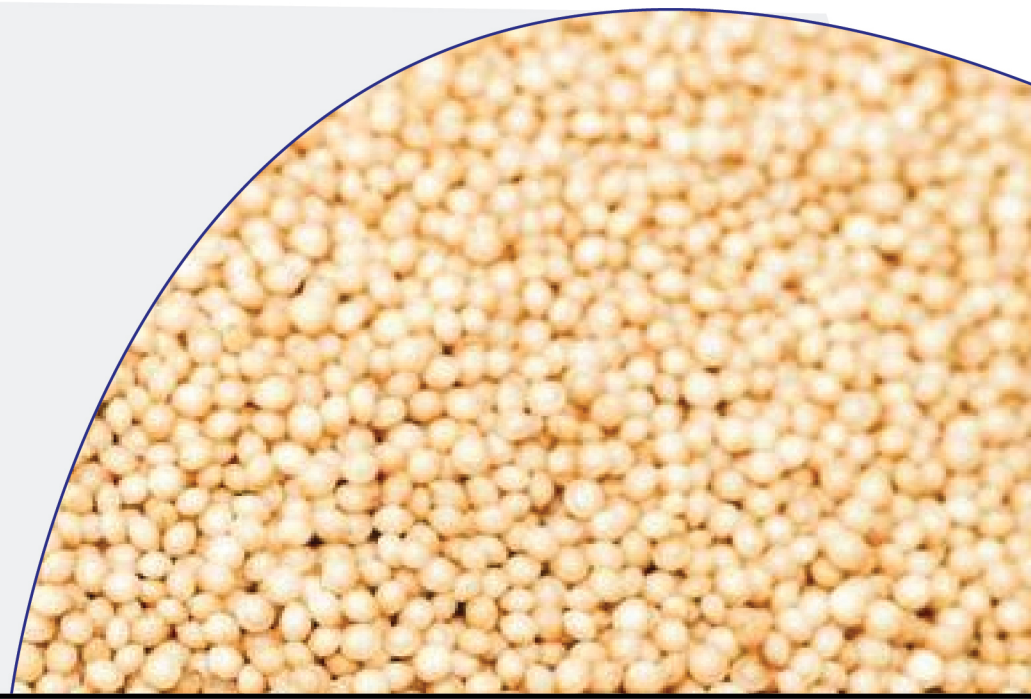
Cook for a few more minutes until the mixture becomes thick.

2.

Recipe

Remove from heat and add chopped nuts (optional).

Form small balls with the mixture while it is still warm and let them cool.





Kodo

Paspalum scrobiculatum, commonly called Kodo millet or Koda millet, is an annual grain that is grown primarily in Nepal and also in India, Philippines, Indonesia, Vietnam, Thailand, and in West Africa from where it originated.



February 2024

mon	TUE	WED	THU	FRI	SAT	sun
			1 Explore Different Cultures	2 Locate Sikkim & Jaipur (Map Work)	3	4
5 Clay Moulding Buddha (PS)	6 Thangka Painting (PP)	7 The Land of Paradise Tour to Garden	8 Extempore Well Known Article	9 Traditional Sport Archery	10	11
SIKKIM						
12	13 The Pink City- Famous Monuments	14 SKILL Kathputli (PS)	15 INDIA Bandhani (PP)	16 Virtual Visit Chokhi Dhani	17	18
JAIPUR						
19 SDG Goal 11 Sustainable Cities & Communities	20 Discover Scotland & Japan World Map	21 Word Search	22 Bag Piper Parade (PS)	23 Trivia Facts about Country	24	25
SCOTLAND						
26 Fold your Wishes Origami	27 S.T.E.A. M. Robotic Hand	28 Let's Whirl Around	29 My Performance Fusion of Cuisine			
JAPAN						

04

World Cancer Day

14

Vasant Panchami

24

Guru Ravidas Jayanti

Kodo Millet and Vegetable Soup



Ingredients

1/2 cup of millet grains
1 onion, chopped
2 garlic cloves, minced
1 carrot, chopped
1 celery stalk, chopped
1/2 cup of chopped cabbage
4 cups of vegetable broth or water
1/4 cup of chopped fresh parsley
Salt and pepper to taste

1.

Recipe

Rinse the millet grains under running water and drain.
In a pot, heat the oil over medium heat.
Add onion and garlic and cook until the onion is translucent.
Add carrot, celery, and cabbage and cook for a few more minutes.
Add millet grains, vegetable broth or water, salt, and pepper.

2.

Recipe

Bring to a boil and reduce the heat to low.
Cover the pot and simmer for 20-25 minutes or until the millet is cooked and the vegetables are tender.





Corn

Corn is rich in dietary fiber, both soluble and insoluble. The insoluble fiber in millet is known as a “prebiotic,” which means it supports good bacteria in your digestive system. This type of fiber is also important for adding bulk to stools, which helps keep you regular and reduces your risk of colon cancer.



March 2024

mon	TUE	WED	THU	FRI	SAT	sun
				1 Maths Written Observation	2	3
4 EVS Written Observation	5 SDG GOAL 5 Gender Equality (Poster Making)	6 Pottery	7 Special Assembly on Shivratri	8 MAHA SHIVARATRI	9	10
11 Hindi Written Observation	12 My Performance Fabel (PS)	13 English Written Observation	14 My Performance My Memory Lane (PP)	15 Graduation Day	16	17
18	19	20	21	22 PTM	23	24
25 HOLI	26	27	28	29 GOOD FRIDAY	30	31

08

International Women's Day

11

Ramakrishna Jayanti

23

Shaheed Diwas

31

Easter

Corn Curry



Ingredients

2 cups of corn kernels
1 onion, chopped
1 tomato, chopped
2 garlic cloves, minced
1 tsp of ginger paste
1 tsp of cumin powder
1 tsp of coriander powder
1/2 tsp of turmeric powder
1/2 tsp of chili powder
Salt to taste
2 tbsp of vegetable oil

1.

Recipe

In a pan, heat the vegetable oil over medium heat.

Add onions and cook until translucent.

Add ginger and garlic and cook for a few more minutes.

Add the chopped tomato and cook until the tomato is soft and mushy.

Add the corn kernels, cumin powder, coriander powder, turmeric powder, chili powder, and salt. Mix well.

2.

Recipe

Cover and cook for 10-15 minutes or until the corn is tender.

Serve hot with rice or roti

