

**Chapter – 4**

**Mangoes round the year**

**Answer the following :-**

**1. How did Aman know that the potato sabzi had got spoilt?**

**Ans -** Aman got to know that the potato sabzi got spoilt by the bad smell coming from it.

**2. Have you ever seen some food that has got spoilt? How did you know that it was spoilt?**

**Ans -** Yes, I have seen some food spoilt. I got know by the bad smell coming from it.

**3. Preeti told Nitu not to eat the potato sabzi. What would have happened if she had eaten it?**

**Ans -** If Nitu had eaten the potato sabzi she would have fallen sick.

**4. Look in your kitchen and write down names of food items that**

**(a) can get spoilt in 2-3 days**

**Ans -** Food items that gets spoilt in 2-3 days are milk, boiled rice, curries, bread etc.

**(b) can be kept for a week**

**Ans -** Food items that can be kept for a week are onion, potato, carrots etc.

**(c) would not spoil till one month.**

**Ans -** Food items that wont get spoiled for a month are ghee, raw rice, pickle, grains etc.

**5. Will your list be the same in all seasons? What would change?**

**Ans -** No, based on the different season the list changes. During summers, green leafy vegetables may get spoilt for a day due to the dryness, usually in winters leafy vegetables may

last for 3 days or so due to the coolness. In rainy season it may not last longer due to the moisture.

**6. When food gets spoilt in your house, what do you do with it?**

**Ans** - When the food gets spoilt in our house we put it into the trash.

**7. What can we know from what is written on the packet?**

**Ans** - When we see the packet we get to the expiry date, MRP, manufacture date, the ingredients used to prepare the food, price, net weight.

**8. When you buy anything from the market, what do you look for on the packet?**

**Ans** - When I buy anything from the market I firstly look for the manufacture date and expiry date.

**9. Why was sugar and jaggery mixed into the mango pulp and dried in the sun?**

**Ans** - To make mamidi tandra, sugar and jaggery was mixed into the mango pulp and dried in the sun.

**10. Why did Appa first choose the most ripe mangoes to be used for making the mamidi tandra?**

**Ans** - Appa first choosed the most ripe mangoes to be used for making the mamidi tandra because the riped one's contain more juice with less fibre.

**11. How did the brothers make the mamidi tandra? Write down step-by-step what they did for this.**

**Ans** -

- Firstly brothers buy these items from the market i.e mat made of palm leaves, string mage of coconut husk, sugar, jaggery, casuarinas poles.
- By using mat and casuarinas poles they made a platform.
- Next they took out the mango juice from the riped mangoes and filtered through a fine cloth to remove all the fibres.

- Later they poured the thin layer of juice on the mat by spreading it all over and left it to dry.
- It was later covered with a Saree to prevent it from dust.
- So every day they kept on adding layers to it.
- After four weeks a thick layer of golden cake of mamidi tandra is prepared.

### **H.W**

**1. What things are made in your house from ripe and unripe mangoes?**

**2. Is there any kind of pickle made in your house? What kind of pickle is it? Who makes it? From whom did they learn to make the pickle?**

**3. To eat mangoes round the year we make different items like pickle, aam papad, chutney, chikky, etc. List some other food with which we make different things, so that we can enjoy it throughout the year.**