



**BHUJO TOH जानें**  
**Subject: Critical Thinking**

**PUZZLE 1**

**AWESOME ANAGRAMS**

Anagrams are words and sentences that can be written different ways to obtain more words or groups of words. Create new words by rearranging the letters in the ones below—some can be tricky!

SPEAR	REWARD	LEAST	REINS	PASTE	MISTER	TRACES

**PUZZLE 2**

**ANTONYMS—SELECT**

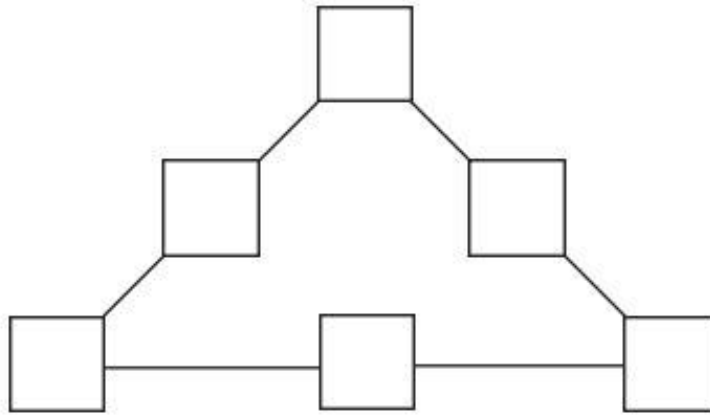
Each line contains four words. Read the first word and think about what it means. One of the next three words will mean the **opposite** of the first word. **Underline** the word that is the **antonym** —or opposite—of the first word.

- |            |           |              |              |             |
|------------|-----------|--------------|--------------|-------------|
| <b>A-1</b> | preserve  | a. construct | b. destroy   | c. protect  |
| <b>A-2</b> | deposit   | a. account   | b. spend     | c. withdraw |
| <b>A-3</b> | ideal     | a. desirable | b. imperfect | c. worthy   |
| <b>A-4</b> | idle      | a. busy      | b. complex   | c. simple   |
| <b>A-5</b> | certainty | a. belief    | b. doubt     | c. proof    |

**SIMILARITIES**

**PUZZLE 3**

What numbers go in the corner boxes to make the sum along each of the three lines 27? Use numbers 6–11, each only once.



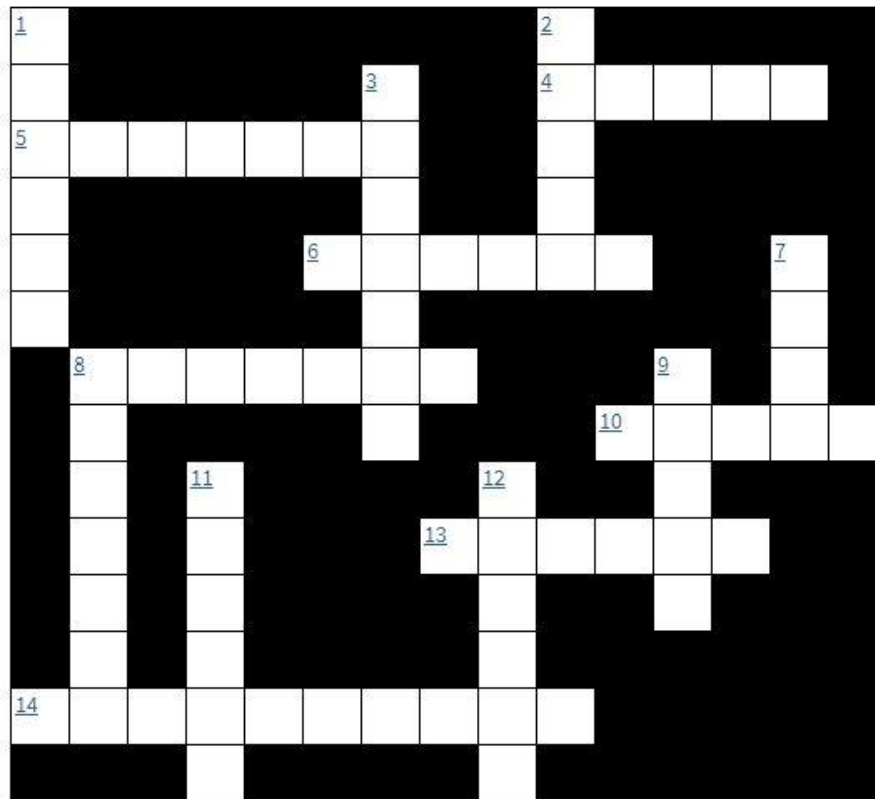
**PUZZLE 4**



**Be a detective and find out any five words hidden in the given picture :**

## PUZZLE 5

Fill in the crossword using the Comparative Form of the given clues:



### Across

- 4. old
- 5. thin
- 6. sad
- 8. sunny
- 10. safe
- 13. lazy
- 14. friendly

### Down

- 1. hot
- 2. bad
- 3. great
- 7. many
- 8. spicy
- 9. late
- 11. busy
- 12. dark

BBPS, F

## Subject : Meal Planning

### Cheese Roll Ups



### Ingredients:

- Bread Slices.....5
- Red Chilli Flakes for topping.....to taste
- Garlic.....4 cloves (optional)
- Cheese Slices.....5
- Butter for frying the rolls
- Finely Chopped Coriander Leaves.... for garnish
- Salt..... to taste

### Method:

Step 1: Trim the bread slice edges. Roll it to thin slices as much as you can.

Step 2: Place cheese slice (one per bread slice).

Step 3: Throw in the crushed garlic on top of each slice. Sprinkle some chilli flakes and salt.

Step 4: Finally dash in the coriander leaves.

Step 5: Now gently roll from one end and finish up by sealing the edges. (use water)

Step 6: Slightly brush the rolls on each side with melted butter.

Step 7: Heat the griddle, spray / grease some butter/ oil, and place the rolls 2 to 3 at a time. Fry all sides golden with even turn ups. You may do this in an air fryer as well.

Serve these tasty crispy bread rolls with tomato sauce. For variation try with paneer bhurji and other vegetables like potato, onion, capsicum etc. to enjoy the roll-ups.

## Watermelon Lemonade



### Ingredients:

- Freshly squeezed lemon juice.....3/4 cup
- Water.....1 1/2 cups
- Watermelon juice.....2 cups
- Castor sugar.....1/3 cup
- Fresh mint.....8-10 sprigs

### Method:

Step 1: Cut watermelon into chunks along with some fresh mint leaves and blend until pureed. Pour through a sieve into a large pitcher to catch the seeds and pulp. Blend until you have 2 cups.

Step 2: Squeeze lemons until you have ¾ cup juice.

Step 3: Combine lemon juice and sugar. Stir to dissolve, add watermelon juice and water. Stir to combine. Transfer into a decanter or a decorative bottle. Garnish with fresh mint.

**PUT ON YOUR THINKING CAP**

**Level 1**

**(Answer Key to the Mental Ability Worksheet shared on 30 May 2020)**

A1. (C)

A2. (A)

A3. (A)

A4. (A)

A5. (B)

A6. (D)

A7. (A)

A8. (B)

A9. (A)

A10. (C)

BBPS, PITAMPURA