



BAL BHARATI PUBLIC SCHOOL, PITAMPURA, DELHI – 110034

Weekend Activities

Class VIII

Subject: Art

Topic

Madhubani Painting / Gond Art

TASK:

Draw a beautiful painting on any one of the given art forms.

MATERIAL REQUIRED:

- A4 size cartridge sheet for a page from your art file.
- Pencil/ Eraser/ Scale
- Colour pencils /Crayons

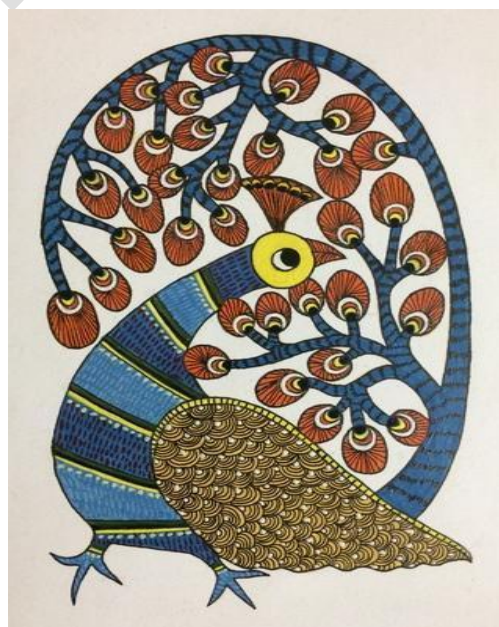
You may take reference from the internet.

Sample Images for reference are given below

Pen down a few lines on both the art forms.



Madhubani painting



Gond art

BHUJO TOH जानें

Subject: Critical Thinking

PUZZLE 1:

Unscramble the jumbled words given below, related to synthetic materials:

- (i) anory
- (ii) lopmery
- (iii) relyteen
- (iv) laspict
- (v) yespolter
- (vi) felton

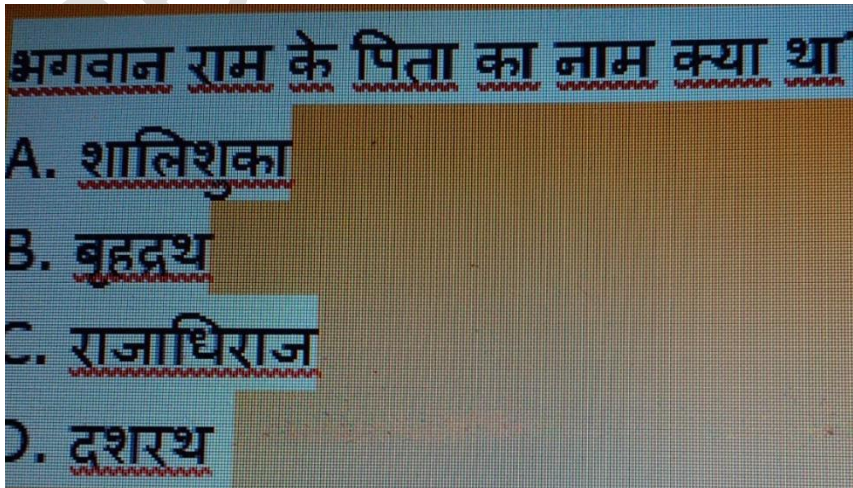
PUZZLE 2:

Complete the given paragraph by selecting the correct option:

Jute is a rainy season crop and grows best in ____ (i) ____ climate. It grows well in ____ (ii) ____ soil receiving silt from annual floods, as in the Sunder ban delta in ____ (iii) ____ and ____ (iv) ____.

- (a) (i) warm and humid (ii) alluvial (iii) India (iv) Bangladesh
- (b) (i) cold and dry (ii) black (iii) India (iv) Bangladesh
- (c) (i) warm and humid (ii) sandy (iii) India (iv) Nepal
- (d) (i) cold and dry (ii) alluvial (iii) Bangladesh (iv) Nepal

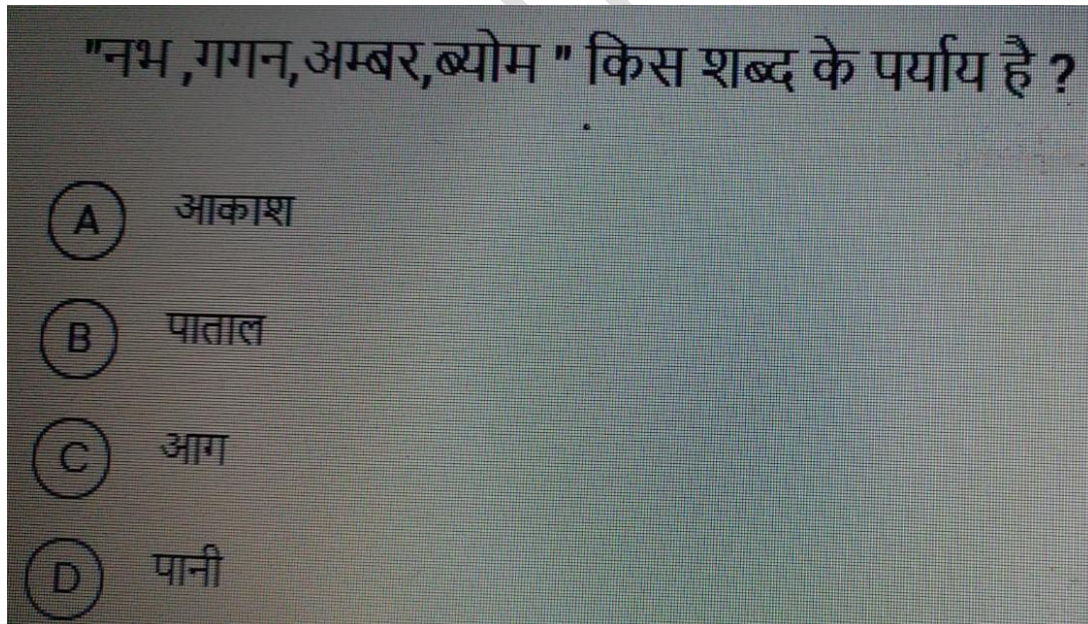
PUZZLE 3:



PUZZLE 4:



PUZZLE 5:



PUZZLE 6:

Match the words on the left with words on the right to form compound words.

a) Cuddle	Cry
b) Air	Fish
c) Awe	Hole
d) Angel	Craft
e) Button	Ball
f) Battle	Some
g) Cork	Storm
h) Crow	Light
i) Dust	Struck
j) Eye	Flower
k) Foot	Saw
l) Green	Screw
m) Hot	Bar
n) Jig	Note
o) May	Dog

BBPS, PITAMPURA

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 cup
- Watermelon juice.....2 cup
- 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 3/4 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

(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)

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