



**Weekend Activities**

**Class VIII**

**Subject- Meal Planning**

**CHOCOLATE BISCUIT PUDDING**

**Ingredients**

Marie biscuits.....2 packs (50 biscuits)  
Butter.....1/4 cup at room temperature  
Milk.....3 cups  
Cocoa powder.....4 tbsp  
Cornflour.....4 tbsp  
Vanilla extract.....3 tsp  
Castor Sugar.....1/2 cup

**Method**

**Step 1:** In a bowl, using your hands, crush the biscuits. Add butter and mix well until the mixture resembles breadcrumbs.

**Step2:** In a saucepan add cornflour, milk, cocoa powder, vanilla, and sugar. Mix well and heat the saucepan. Keep whisking until the mixture becomes thick and gets cooked. Turn the gas off. Let it cool down completely. Please perform this step under the supervision of adults.

**Step3:** In mini jars/ glasses, layer the biscuit crumbs and the chocolate pudding. Thereafter place them in the refrigerator to chill.

**Step4:** Serve chilled & enjoy.



## Watermelon Cheese Salad

### Ingredients

Large red onion(sliced).....1/4  
Fresh lemon juice.....from about 1½ lemons  
Watermelon cubes.....4½ cups  
Cucumber.....1  
Black olives.....¾ cup (optional)  
Coarsely ground black pepper.....¼ tsp  
Coriander leaves and mint..... a sprig each  
Diced cottage cheese..... 1½ cups  
Olive oil.....2-3 Tbsp

### Method

**Step1:** Slice the red onion crosswise into thin half-moons and put them into a small bowl. Add lemon juice, tossing the onions to coat them well. Leave them to macerate for about 15 minutes, stirring them occasionally, while you prepare the rest of the salad.

**Step2:** Cut the peel off the watermelon and remove black seeds if any. Cut the watermelon flesh into 1-inch cubes and tip them into a large, wide salad bowl.

**Step3:** Slice the cucumber in half lengthwise, then use a teaspoon to scrape out the seeds, leaving two long canoe-shaped channels, unpeeled. Cut the halves crosswise into pencil-thick half-moon slices (you should have about 2 cups). Add these to the watermelon cubes, as well as the black olives and the pepper.

**Step4:** Add chopped coriander leaves and mint leaves to the salad.

**Step5:** Add the macerated onions with the lemon juice.

**Step6:** Drizzle olive oil and then toss it gently with your hands.

Dice the cheese into ¾ inch cubes and add it to the salad. Toss it very lightly (your hands work best, so the cheese cubes do not break apart). Serve.



## Subject- Art

### Topic:

**Traditional Art forms of Sikkim**

### TASK:

Create a beautiful bookmark on the given art form

A strip of 8 inches by 2 inches

### MATERIAL REQUIRED:

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

*You are free to take reference from the internet as well.*

***Pen down a few lines about the art forms.***



(Sample Images for Reference)



**BHUJO TOH जानें**

**Answer key to the Critical Thinking Worksheet Shared on 6 June 2020**

**PUZZLE 1:**

- (i) rayon (ii) polymer (iii) terylene (iv) plastic (v) polyester (vi) Teflon

**PUZZLE 2:**

- (i) warm and humid (ii) alluvial (iii) India (iv) Bangladesh

**PUZZLE 3:** D

**PUZZLE 4:** A

**PUZZLE 5:** A

**PUZZLE 6:**

**a) Cuddle – Some**

**b) Air – Craft**

**c) Awe – Struck**

**d) Angel – Fish**

**e) Button – Hole**

**f) Battle - Cry**

**g) Cork – screw**

**h) Crow – Bar**

**i) Dust – Storm**

**j) Eye – Ball**

**k) Foot – Note**

**l) Green – Light**

**m) Hot – Dog**

**n) Jig – Saw**