

MANY GREAT THINGS  
INSIDE DON'T BE AFRAID  
TO OPEN!



13-02-2021



# One Leap for mankind, One Leap Away Poison

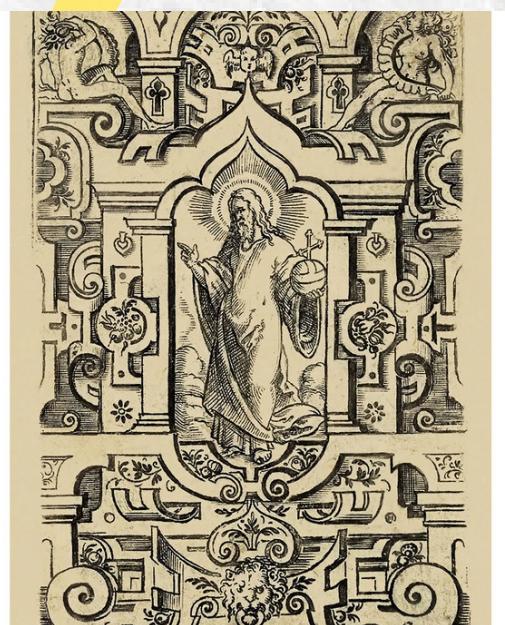
A boy, recently jumped over a cobra in club house. Vishal Malagi from house no. 112 accompanied by Ahana Malagi, Yukta Halady and Vaishnavi Kuruchetti..He saw something on the ground and he jumped over it, as soon as he jumped it lifted its hood..He describes the experience as a little scary and exciting..Does FH have more wild animals or is it the peaceful place we think?....

# HAPPY WORLD ART DAY

15th april is a special day for all artists. Why?  
well that's because it celebrates the famous  
artists 'Leonardo Da Vinci's' birthday

Artists for a better world international member,  
Becky Mate, founded this international holiday  
for arts in 1998

Da vinci has made a debut in art and his most  
famous works are the  
**MONA LISA-1503**  
**THE LAST SUPPER-1498**  
**SALVATOR MUNDI-1500**



# Quote of the day

**"The only way to discover the limits of the possible is to go beyond them into the impossible."**

ARTHUR C. CLARKE

## JOKES

**What is fast, loud and crunchy?  
A rocket chip!**

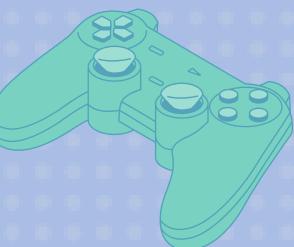
**Why did the teddy bear say no to dessert?  
Because she was stuffed.**

**What has ears but cannot hear?  
A cornfield.**

**What did the left eye say to the right eye?  
Between us, something smells!**

**Why did the police play baseball?  
He wanted to get a catch!**

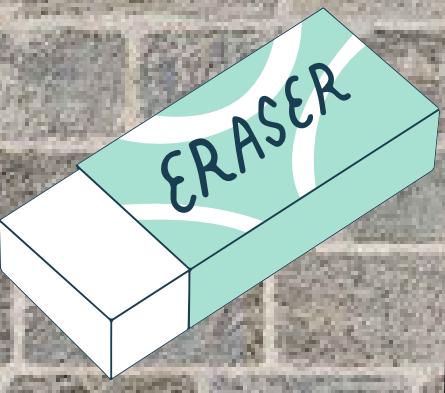
# *Fun and Games*



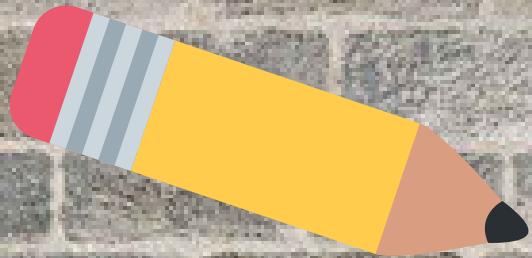
**The answers will be put on  
the next magazine**

## **SUDOKU**

5	3			7				
6			1	9	5			
	9	8				6		
8				6				3
4		8		3				1
7			2				6	
	6				2	8		
			4	1	9			5
			8			7	9	



ERASER



# WORD SEARCH

D T G F W V V K D K N E L I T R A U Q R E W O L  
Q Y X W S O E U N U W A Z C D W R D H T J S P B  
U N V N Q W B O M C C C E R F O D Z N H P X E N  
G R S E N W I E A N A G B S T G Q M B F X A Q D  
I S N G O T R G H C T P Z A P R X E D I F F V C  
G B W V C A A Z K J A V N S V O H D C L A A Y B  
B L V N T M A G G D D I F N V C R I D N I S G F  
F N U O Z U P X B F M K P X E X C A B L E W E D  
B F R Y M W W S B O E P B G M E Q N B E R J P D  
A X M Q E Y B U N N L Y A Q C E Q E B K N L G R  
G Z L U M D E E O H L R Z C J D I G H N B S R C  
K A E H O M D M G U E N G M T W C G M B S M V P  
Y X T K C T Q S I V X N S F R A C T I O N A U R  
P R P Q T D J D A R J C Z U K Q V W F F P T W O  
G G A G U I A R J P D H R P B P X C D L E X S B  
Y U I N O R E U Z O L D U E Q U I V A L E N T A  
E R T O G T H P T E H A M K S K X L K F X M T B  
W C U U U E Y P U W X O Z R E D U C I N G F C I  
A V O C R B L K Z O A C U W W D Z U S P P K A L  
H A A V Z O U H I A R A N D O M S A M P L E R I  
U P X I T E C C W G J G L T C R H D G N O L T T  
U H G N W K X D S Q M A D J D S T P U L O O B Y  
H B R N O I T C E L F E R F O E N I L O W Y U E  
N V W C M J P F F A S D D A L M O F B Y B F S S

ACUTE    ADD    AVERAGE    BIASED    DATA    DENOMINATOR    DOT PLOT  
EQUIVALENT    FRACTION    FUNCTION    LINE OF REFLECTION  
LOWER QUARTILE    MEDIAN    NUMERATOR    OUTCOME    PROBABILITY  
RANDOM SAMPLE    RANGE    REDUCING    SUBTRACT



# Recipe time!



## RED VELVET CREAMCHEESE BROWNIES

### INGREDIENTS

#### Red Velvet Brownies

1/2 cup (1 stick/115g) unsalted butter, melted  
3 tablespoons (20g) unsweetened cocoa powder  
1/4 teaspoon salt  
3/4 cup plus 2 tablespoons (175g) granulated sugar  
2 large eggs  
3/4 teaspoon vanilla extract  
1/2 teaspoon apple cider vinegar (or distilled white vinegar), optional  
2-3 teaspoons red food coloring (I use gel)  
2/3 cup (95g) all purpose flour

#### Cream Cheese Layer

8 ounces (225g) full-fat cream cheese, room temperature  
1/4 cup (50g) granulated sugar  
1 large egg  
1/2 teaspoon pure vanilla extract

## INSTRUCTIONS:

Preheat the oven to 350°F/180°C. Line an 8×8-inch baking pan with parchment paper. Make the brownie batter: In a large heat-proof bowl, place butter, cocoa powder, and salt. Microwave in 30-second intervals, stirring in between each interval, until melted. Add sugar and whisk until combined. Add the eggs, vanilla extract, and vinegar, and whisk until combined. Add red food coloring, until desired color is reached. Add flour and fold, using a rubber spatula, just until combined. Set aside 1/3 cup of the batter and pour the rest into the prepared pan. Smooth the top. Make the cheesecake batter: Using a mixer or hand whisk, beat the cream cheese and sugar (on medium speed if using a mixer) until smooth. Scrape the sides and bottom of the bowl as needed. Add egg and vanilla extract and beat until combined. Dollop spoonfuls of the cheesecake mixture over the brownie batter. Take the reserved 1/3 cup of brownie batter and spoon dollops over the batter. With a knife or a skewer, gently swirl the two batters together, to get a marble effect. Bake for 25-30 minutes until the cheesecake filling is set, slightly puffed and a toothpick inserted into the center of the brownies comes out with moist crumbs (from the brownie batter), not dry. Let the brownies cool completely and then refrigerate for at least 2 hours until they are firm enough to cut. Once firm, lift them out of the pan using the parchment paper and cut into squares. The brownies taste even better the day after they're made. Store brownies in the fridge in an airtight container for up to 5 days.



# JUZZ BOOKS

## **Mystery:**

Want a bone chilling mystery read

**"Scarlet and Ivy "**

By  
Sophie Cleverly

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## *Adventure:*

Wanna go wild adventure read

**"Rosewood Chronicles"**

By  
Connie Glynn

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## *CLASSICS:*

A notorious classic

**"Tom Sawyer"**

By  
Mark Twain

# Artist in Me!!





# Let's Improve!

OUR PARK IS IN VERY BAD  
CONDITION. EVERYTHING IS BEING  
REMOVED WE WANT THE  
CLUBHOUSE TO BE MORE CHILD -  
FRIENDLY.





have something  
juicy with you then  
write to us at

[fhtimes.news.info@gmail.com](mailto:fhtimes.news.info@gmail.com)

# **THANK YOU SO MUCH FOR READING!**

**Have a nice day  
from Team  
"FH TIMES"**



**KEEP READING THE COMING  
MAGAZINES !**