

## **CHAPTER-4**

### **MANGOES ROUND THE YEAR**

#### **2MARK QUESTIONS**

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

**ANSWER:**

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 spoiled?**

**ANSWER:**

Yes, I have seen food that got spoilt. I got to 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?**

**ANSWER:**

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

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

**ANSWER:**

When I buy anything from the market I first look for the manufacture date and expiry date.

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

**ANSWER:**

To make mamidi tandra, sugar, and jaggery were mixed into the mango pulp and dried in the sun.

**6. Why did Appa first choose the ripest mangoes to be used for making the mamidi tandra?**

**ANSWER:**

Appa first chose the ripest mangoes to be used for making the mamidi tandra because the riped ones contain more juice with less fiber.

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

**ANSWER:**

In my house, with riped mangoes, they prepare mamidi tandra, and milkshakes. With unripe mangoes, they prepare pickles and chutneys.

**8. Make a list of all the different types of pickles that you know about, and share them with your friends.**

**ANSWER:**

Different types of pickles that I know are mango pickles, lemon pickles, mixed vegetable pickles, and amla pickles.

**9. List some methods mentioned for keeping different food items fresh for 1-2 days.**

**ANSWER:**

Some methods include putting milk in a bowl and keeping it in a container with water, wrapping cooked rice in a damp cloth, boiling green coriander (dhania), and keeping onions and garlic in a dry, open place.

## **5MARK QUESTIONS**

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

**ANSWER:**

- First of all, the brothers bought these items from the market, i.e., a mat made of palm leaves, a string made of coconut husk, sugar, jaggery, and casuarinas poles.
- By using a mat and casuarinas poles they made a platform.
- Next, they took out the mango juice from the ripped mangoes and filtered it through a fine cloth to remove all the fibers.
- 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 sari 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 was prepared.

**2. How are these things made in your house?**

**• Papad • Chutney**

**ANSWER:**

- Papad is made up of urad, saboodana, potato, etc. To make saboodana papad we have to rinse it in water and grind it. By adding salt and all the spices required, we mix it up. Then we

cover it with a moist cloth and leave it to dry in the sun. Finally, we deep fry and the papad is ready.

- For chutney, let us take groundnuts and with all the required spices and salt. We grind it up according to one's required taste and thus, chutney can be prepared.

**3. It is a two-day journey by train from Pune to Kolkata. If you were to go on this trip, what food items would you carry with you? How would you pack them? Make a list on the blackboard of all the packed food. What food would you eat first?**

**ANSWER:**

If I were to go on this trip I would pack food items that would last for long like biscuits, dry fruits, snack items, etc., in a dry container. I would also take items such as chapati, roti, subji along with me but would finish it at the earliest since these get spoiled very soon.

**4. Glass jars and bottles are dried well in the sun before filling them with pickles. Why is this done? Do you remember what happened to the bread in the experiment?**

**ANSWER:**

Yes, I remember the bread had got spoilt. Glass jars and bottles are dried well in the sun before filling them with pickles because if any moisture is left in the jars, the fungus can be formed very easily and the pickles get spoiled.

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

**ANSWER:**

Here are a few other food items with which we make different things so that we can enjoy them throughout the year.

- Murabba is prepared from white gourd and amla.
- Peda is made from milk.
- Banana chips are made so that it lasts longer.
- Vegetables are dried in the sun for later use.

**6. Discuss the potential consequences of consuming spoiled food, referencing the story's caution about Nitu not eating the potato sabzi.**

**ANSWER:**

Consuming spoiled food can lead to food poisoning and adverse health effects. Nitu was cautioned not to eat the potato sabzi because it was likely spoiled, posing a risk of illness. Spoiled food may contain harmful bacteria or toxins that can cause digestive problems, vomiting, and other health issues.

**7. Explain the importance of personal hygiene in the context of the bread spoilage experiment. Why was it emphasized for children to wash their hands after the experiment?**

**ANSWER:**

Personal hygiene is crucial in preventing contamination during experiments involving food. Washing hands after the bread spoilage experiment helps eliminate any potential transfer of mold or bacteria, ensuring the safety of the children and emphasizing the importance of cleanliness in handling food.

**8. Reflect on the cultural aspect of making pickles and preserves in households. How do these practices contribute to food sustainability and year-round enjoyment of specific flavors?**

**ANSWER:**

Making pickles and preserves is a cultural tradition that enables households to enjoy the flavors of seasonal fruits and vegetables throughout the year. This practice contributes to food sustainability by reducing waste and maximizing the use of seasonal produce when it is abundant.

## **FILL IN THE BLANKS**

1. Aman suspected Nitu's potato sabzi was spoiled due to its \_\_\_\_\_, indicating possible spoilage. **(unpleasant smell and appearance)**

2. Biji returned the bread packet because she noticed signs of \_\_\_\_\_, such as moldy spots on the bread. **(mold growth)**

3. Glass jars and bottles are dried in the sun before filling them with pickles to prevent \_\_\_\_\_. **(moisture and mold formation)**

4. Chittibabu and Chinnababu added sugar and jaggery to the mango pulp to enhance sweetness and act as natural \_\_\_\_\_. **(preservatives)**

5. The bread spoilage experiment involved observing changes in texture, smell, and color to understand the process of \_\_\_\_\_. **(food deterioration)**

6. The mat for making mamidi tandra was woven from the leaves of a \_\_\_\_\_. **(palm tree)**



7. To prevent spoilage, cooked rice can be kept fresh for 1-2 days by wrapping it in a \_\_\_\_\_. (**damp cloth**)

8. The family in the story faced challenges during the mamidi tandra preparation, including the need for consistent \_\_\_\_\_. (**sunny weather**)

9. Mamidi tandra is a type of \_\_\_\_\_ made from ripe mango pulp. (**mango jelly or fruit leather**)

10. Personal hygiene is crucial in preventing during \_\_\_\_\_ experiments involving food. (**contamination**)

## **MULTIPLE CHOICE QUESTIONS**

**1. What did Aman suspect was wrong with Nitu's potato sabzi?**

- a) Overcooked
- b) Undercooked
- c) Spoiled
- d) Spicy

**Answer:** c) Spoiled

**2. Why did Biji return the bread packet?**

- a) It was too expensive
- b) It was stale
- c) It had mold growth (Correct Answer)
- d) It was crushed

**Answer:** c) It had mold growth

**3. Why are glass jars and bottles dried in the sun before filling them with pickles?**

- a) To make them shiny
- b) To prevent mold growth
- c) To enhance flavor
- d) To reduce weight

**Answer:** b) To prevent mold growth

**4. What was added to mango pulp for making mamidi tandra?**

- a) Salt
- b) Sugar and jaggery
- c) Vinegar
- d) Chili powder

**Answer:** b) Sugar and jaggery

**5. What were the observations in the bread spoilage experiment aimed at understanding?**

- a) Baking process
- b) Food preservation
- c) Food spoilage process
- d) Cooking techniques

**Answer:** c) Food spoilage process

**6. What type of tree were the mat leaves woven from for making mamidi tandra?**

- a) Banana
- b) Coconut
- c) Palm
- d) Oak

**Answer:** c) Palm

**7. How can cooked rice be kept fresh for 1-2 days?**

- a) Boil it again
- b) Wrap it in a damp cloth
- c) Freeze it
- d) Leave it uncovered

**Answer:** b) Wrap it in a damp cloth

**8. What challenges did the family face during mamidi tandra preparation?**

- a) Lack of mangoes
- b) Rainy weather
- c) Excess sunlight
- d) Short drying time

**Answer:** b) Rainy weather

**9. What does mamidi tandra resemble after four weeks of preparation?**

- a) A cake
- b) A soup
- c) A salad
- d) A pudding

**Answer:** d) A pudding

**10. Why is personal hygiene crucial in the bread spoilage experiment?**

- a) To make the experiment more interesting
- b) To prevent contamination
- c) To save water
- d) To improve the taste of the bread

**Answer:** b) To prevent contamination