



# Greenwood Kinder Buzz

Sarjapur  
March, 2016



## Communiqué from Greenwood High



Each year seems to fly faster than the year before. At the end of the school year I would like to thank

you all for your support. "We are a team together".

It has been a pleasure to see our children grow, discover and enrich themselves with everything they were curious to know.

We as teachers learnt a lot, answering the curious questions that our children walked in with every morning.

In totality it has been a year of growth. The sports and cultural events through the year has brought to fore the tremendous team work, enthusiasm and the true spirit of kindergarten. We end this wonderful academic year with loving memories and a bright light of hope for the next academic year.



## Teacher's corner



Teachers, who inspire, realize that the road ahead is not always smooth. There will be stumbling blocks or stepping stones; it all depends on how we use these.

**You should be accessible-** You need to help your students at all times. You are the best tutor your students can get.

**You should know the students on a personal basis-** Talk to them during lessons. What is their favorite music/TV programme/movie? Talk to them in the hallways. The more you know the children, the more

you can adapt your lessons for the class. Little comments while teaching can go a long way.

**You should know the student's parents-** Just saying a short hello and letting them know that you are interested in their child's growth would serve the purpose.

**You should know what you are teaching-** Prepare for the class in advance. Go through your lesson plan in detail. Keep the material needed for the class ready. This will help you have a control on the day's routine.

**You should always be fair-** Expect the best, but be flexible. It does not have to mean letting the child do what s/he wants to do all the time. Be fair by seeing all your children through the same lenses. Avoid biases and be wary of your own pre conceived notions.

**Never lose your cool-** Things in your classroom will happen. Sometimes they may not be as you want to be. Never carry a grudge against a child. Focus on what the children have done wrong rather than labeling the child.

## Sense of Humour

Q: What can fly but has no wings?

A: Time.

Q: What do you call an Arabian Milkman?

A: Milk Shaikh.

Q: Which fish lives in heaven?

A: Angel Fish.



## Recipe of the month

### PURAN POLI RECIPE / OBATTU / HOLIGE

In Karnataka, Holige/Obbattu is considered to be one of the most important dish for Ugadi, gowri, varamahalakshmi pooja, marriage etc. Holige / obbattu is basically a flat bread which is stuffed with sweetened mixture.

**Ingredients: Makes around 8-10 holige**

#### For outer dough (Kanaka)

Maida / All-purpose flour - 1 cup

Oil - minimum 1/4 cup

Turmeric / haldi - a pinch

Water to mix the dough

Salt to taste

#### For stuffing (Hoorna)

Bengal Gram / Chana Dal - 1 cup

Jaggery - 1 cup

Fresh coconut - 2 tbsp; grated

Cardamom / Elaichi -2-3 nos

#### Others

Maida for dusting

Ghee/ oil to roast

### Next Prepare stuffing:

► Dal should be almost cooked but should hold its shape. It should not become mushy. Turn off the heat.

► After cooked dal has cooled, transfer dal, jaggery, coconut and cardamom to a mixer jar. Grind to a fine paste.

► Transfer the chana jaggery paste to a thick bottom pan or kadai and keep on medium low heat. Stir in between to prevent burning. Continue sautéing till the mixture becomes one whole non sticky mass without any moisture content.

► Stuffing / bele hoorna is ready. Let it cool.

### Time to prepare holige / obbattu:

► Once the filling has cooled down completely, make lemon size balls.

► Now take dough, knead once and make balls such that they are half the size of the stuffing (i.e. dough balls should be smaller than stuffing ball)

► Take 1 dough ball and using your hand spread it to a disc size or poori size. Place the stuffing ball in centre of it and cover it with dough. Squeeze out any extra dough.

► Dust the balls with maida and roll this like a roti/chapati, as thin as possible. Dust some more flour if required in between rolling.

► Heat a tawa (preferably iron). Once it's hot, gently transfer rolled holige to the tawa. Drizzle few drops of oil / ghee. Once you see bubbles, flip it to the other side. Gently brush oil/ ghee. Cook both the sides in medium flame till holige cooks with golden brown spots.

► That's it Puran Poli / Obattu / Holige are ready to serve. Enjoy it hot or warm as such / with ghee / warm milk / coconut milk.

### Method:

#### Prepare the dough first:

- In a wide mixing bowl take maida, salt and haldi.
- Add water and little oil. Make a soft sticky dough (looser than chapathi dough)



## Events



The Festival of Holi was celebrated on 23rd March'2016.

