

# THE DAILY TIMES

|Newsletter | August 2023 | Class 7|

## Editorial

Greetings, Dilians!

For August, the onus was on Class-7 to execute the Class Newsletter, the FIRST EVER newsletter!

After a spot of panicking, we got down to brass tacks and worked on rolling this issue out.

We are pleased to bring this volume to you that promises a spectrum of interesting topics, ranging from AI to Alcaraz to Amusebouche to Art!

Needless to say, there's something for everyone.

We hope you appreciate the hard work we have put in, and we hope perusing this newsletter puts a smile on your face.

-Kohaana Verma, VII-CI

## The Editorial Board

Sannidhi Jain

Vedika Toshniwal

Advika Sangla

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Kavya Ajmera

Adhiraj Jhaveri

Saumyaa Baheti

Sanghamitra Bhargav

## **Benefits of Visual Arts**

Visual arts offer a myriad of benefits that enrich our lives and culture. Through painting, sculpture, photography, and more, we explore creativity and self-expression. Visual arts captivate emotions, sparking introspection and dialogue. They bridge cultural divides, fostering understanding and unity. Engaging with art enhances cognitive abilities and critical thinking. Art appreciation cultivates a keen eye for detail and beauty in the world around us. Overall, visual arts empower individuals, fostering imagination and empathy while leaving an indelible mark on society

-Sannidhi Jain, VII CI

## **I am Trying**

The mountain in front seems insurmountable,  
The road to be travelled seems complicated,  
But I am trying!

The river to be crossed seems squally,  
The steps to be climbed seem insuperable,  
But I am trying!

The race ahead seems dreadful,  
The dream I have seems unachievable,  
But I am trying!

-Jaiaditya Singh Panwar, VII-C

# AMUSEZ-VOUS AVEC DES MACARONS FRANÇAIS!

STUDENT EDITOR-  
ADVIKA SANGLA

BY - Advika Sangla

## RECIPÉ: INGRÉDIENTS

Pour le biscuit

· 100 g de blancs d'œufs à température ambiante  
3 gros œufs

· 140 g de farine d'amande 1 1/2 tasse

· 90 g de sucre cristallisé un peu moins de 1/2  
tasse

· 130 g de sucre en poudre 1 tasse

· 1 cuillère à café de vanille 5mL

· 1/4 c. à thé de crème de tartre 800 mg

Pour la crème au beurre

· 1 tasse de beurre non salé ramolli 226g

· 5 jaunes d'œufs

· 1/2 tasse de sucre cristallisé 100g

· 1 cuillère à café de vanille

· 3 cuillères à soupe d'eau 30mL

· 1 pincée de sel



## Quesadillas

1. Heat 2 tablespoons extra virgin olive oil in a pan.
2. Add ½ cup sliced onions and ½ teaspoon finely chopped garlic.
3. Sauté onions and garlic till onions become light golden on medium-low heat.
4. Add 2 to 2.5 cups sliced or chopped button mushrooms, adding salt as needed.
5. Increase the heat a bit and sauté mushrooms.
6. Continue to sauté until all the water evaporates.
7. Add ½ cup of thinly sliced red bell pepper.
8. Mix and sauté on a medium-low heat for a few minutes until the veggies are half cooked. They should have some crunch and not soften completely.
9. Switch off heat. Add ½ teaspoon lemon juice.
10. Drizzle some oil at the sides. Move the tortilla with a spatula so that the oil is spread through.
11. Turn over with a spatula.
12. As soon as you turn over the tortilla, begin layering the fillings. First, add 2 to 3 tablespoons of shredded cheddar or other melty cheese on one side of the tortilla. - Mrigaj Ghota, VII A

## India on Moon

ISRO makes history!! The much-anticipated Chandrayaan 3 mission, spearheaded by the Indian Space Research Organisation (ISRO), was launched from the Satish Dhawan Space Centre in Sriharikota, Andhra Pradesh on the 14th of July, Friday, at 2:35 pm IST. Chandrayaan 3 was the follow-up mission of the unsuccessful Chandrayaan 2. S Somnath, M Sankaran, Dr V Narayanan, Dr S Unnikrishnan Nair, and P Veeramuthuvel are the brilliant minds behind the moon mission. So many countries attempted to land on the moon's North Pole, and some succeeded, but we were the first to land on the South Pole! The Vikram Lander deployed the Pragyan Rover from the inside. This successful mission will promote our country's space scientific development, and is a proud moment for our country!!!

-Aryaman Mehta, VII C

## Rote Grütze

### Zutaten

300g Himbeeren

- 300g Johannisbeeren
- 150g Zucker
- halbe Zitrone
- 50g Grieß

### Zubereitung

Vorbereitete Früchte kochen, durch Sieb streichen. Zucker zusetzen und unter Zugabe von Grieß aufkochen, ausquellen lassen und mit Zitronensaft verfeinern.

**English** (Red Fruit Pudding)

**Ingredients:** raspberries, currants; sugar, half lemon, semolina.

**Directions:** Boil prepared fruit and strain. Add sugar and bring to a boil while adding semolina. Let the mixture expand and then refine with lemon juice.

## QU'EST-CE QUI REND LA CUISINE FRANÇAISE SI SPÉCIALE ?

STUDENT EDITOR-  
ADVIKA SANGLA

BY - AAHANA GUPTA

*La cuisine française est considérée comme l'une des cuisines les meilleures et les plus raffinées au monde. L'une des raisons qui rendent les repas si délicieux et uniques sont les techniques utilisées par les Français comme flamber, saisir, sauter, pocher, griller et braiser. Ces techniques spéciales ont une place dans le cœur des chefs du monde entier, elles donnent une explosion de saveurs différentes à différents ingrédients comme la viande, les légumes, etc.*

*Une autre raison pour laquelle la cuisine française est si célèbre et délicieuse dans le monde entier est son utilisation d'ingrédients frais, ses différentes saveurs comme le fromage et la vigne, et sa riche histoire. Seuls les Français savent à quel point le repas peut être bon et délicieux avec ses ingrédients. Les Français utilisent toujours les meilleurs ingrédients, que les plats soient cuisinés à la maison ou dans le meilleur restaurant du pays. Des différentes sortes de pain, des plateaux de fromages et la sélection la plus unique au monde de pâtisseries accompagnées de bon vin jusqu'au croissant le plus simple, la cuisine française couvre tout avec amour.*

01

### Global Warming

Global warming is the long-term warming of the planet's overall temperature, which leads to climate change. Climate change has far-reaching and complex impacts on the environment, ecosystems, economies, and human societies worldwide. These impacts are observed to become more severe in the coming decades. When the Earth heats up, we receive more than usual rainfall that leads to flooding.

If we do not change our lifestyle, many big cities, will soon drown underwater.

Climate change is the greatest threat to human health. Rising temperatures are causing wildfires, killing hundreds of people. The smoke we inhale can indeed have harmful effects on our health. Climate change can exacerbate health problems by increasing the spread of diseases, affecting air quality, and causing heat-related illnesses. Addressing these impacts requires global cooperation and concerted efforts to reduce greenhouse gas emissions, transition to cleaner energy sources, enhance resilience, and adapt to the changing climate.

-Sahib Kathpal, VII C

### छात्र जीवन और आत्म-अनुशासन

अनुशासित दिनचर्या बेहतर शैक्षणिक प्रदर्शन को प्रोत्साहित करती है। सीखने और अध्ययन के लिए एक दिनचर्या निर्धारित करने से बेहतर ग्रेड प्राप्त होते हैं। अनुशासित छात्र जानते हैं कि वे कहाँ गलत हो रहे हैं या क्या गलत कर रहे हैं। उसी रास्ते पर चलते रहने के बजाय, वे अपनी सही दिनचर्या पर वापस आ जाते हैं जो हमेशा फायदेमंद होता है।

आत्म-अनुशासन होने से जीवन जीने का तरीका बेहतर हो जाता है। प्रभावी ढंग से स्वयं-नेतृत्व करना सीखना आपके पूरे दृष्टिकोण को बदल सकता है। ईमानदारी से कहें तो अनुशासन वास्तव में आपके जीवन जीने के तरीके को प्रभावित करता है। खुशी, उत्साह और सफलता जैसी सभी सकारात्मक भावनाएँ आत्म-अनुशासन और आत्म-नियंत्रण से उत्पन्न होती हैं।

आत्म-अनुशासन बनाने के लिए यहाँ कुछ सुझाव दिए गए हैं:

1. **अपनी ताकत और कमजोरियों को जाने** – हर किसी की अपनी-अपनी कमजोरियाँ और ताकतें होती हैं। उन्हें जानने का अर्थ है उन पर विजय पाना। आत्म-नियंत्रण अपनी कमजोरियों पर काबू पाने का तरीका है और आत्म-अनुशासन के निर्माण के लिए यह पहला कदम है।

2. **प्रलोभनों को दूर करें** – जीवन में प्रलोभन असीमित हैं, लेकिन उनका सहारा लेना हमारी सबसे बड़ी गलती है। एक पुरानी कहावत है "दृष्टि से दूर, दिमाग से बाहर" की तरह, अपने जीवन से प्रलोभनों को दूर करने से आपके आत्म-अनुशासन में सुधार हो सकता है।

3. **नई आदतें बनाएं** – आपको आत्म-अनुशासन में बाधक पुरानी आदतों को छोड़ना चाहिए और नई आदतें बनाना शुरू करना चाहिए। नई आदतें डालना कठिन हो सकता है और मानसिक रूप से आपको प्रभावित भी कर सकता है।

जीवन-यात्रा में सभी नकारात्मकताओं को नजरअंदाज़ करना आपको आत्म-अनुशासन प्राप्त करने के करीब ले जाएगा।

—अधिराज झवेरी 7 CI

## Education

You may be able to stop world hunger or end corruption in every corner of the world, but you will not change my mind when I say education is one of life's most beautiful and powerful parts.

I respect the dreams of people who want to be sportsmen or actors, but education is necessary.

Education is the power to pull yourself when you have nothing but a thirst for knowledge.

Petrifying, isn't that how students picture studies? Why? Education is not a benchmark or a tool for comparison but a reason to ponder, an enchanting way to exercise the mind's eye. The value of education extends beyond just the acquisition of knowledge; it moulds individuals into informed, empowered, and capable contributors to society. Both individuals and institutions benefit from education's positive effects on personal growth, economic development, social progress, and the overall well-being of communities.

Education indeed plays a significant role in fostering inventions and discoveries. It provides individuals with the knowledge, skills, and tools necessary to explore new ideas, solve complex problems, and push the boundaries of human understanding. While education is a critical catalyst for inventions and discoveries, it is essential to note that other factors, such as curiosity, creativity, funding, societal needs, and uncertainty, also play significant roles in driving innovation.

-Kavya Ajmera, VII CI

## ART CORNER



Aradhya Bansal



Mayra Somaiya



Sarthak Gangle

### आत्म-संवाद: "मन की गहराइयों में एक यात्रा"

मन, हमारी अंतरात्मा की गहराइयों में एक अनंत सागर है जिसकी गहराइयों में अनगिनत भावनाएँ, विचार और विचारधाराएँ छुपी हैं। यहाँ, हम आत्म-संवाद के विषय में बात करेंगे, जो हमें मानसिक स्थिति को समझने और सुधारने की महत्वपूर्ण यात्रा पर ले जाता है। आत्म-संवाद एक खास प्रकार की मनोवैज्ञानिक प्रक्रिया है जिसमें हम स्वयं के साथ बातचीत करते हैं, जैसे कि हम किसी दोस्त से बात कर रहे हों। यह प्रक्रिया हमें अपने विचारों, भावनाओं, और सोच के माध्यम से संवाद करने की अनुमति देती है। यह एक स्वतंत्र और गहराइयों वाली प्रक्रिया होती है, जो हमें अपने अंतर्मन के साथ जुड़ने का अदभुत तरीका प्रदान करती है। आत्म-संवाद के माध्यम से, हम अपने अंदर की भावनाओं को पहचान सकते हैं और उन्हें समझ सकते हैं। यह हमें स्वयं की सीमाओं को पार करने और नए दिशा-निर्देश तय करने में मदद करता है। यह एक सकारात्मक परिणाम देने वाली प्रक्रिया होती है, जो मानसिक स्वास्थ्य को सुधारती है और आत्म-समर्पण की भावना पैदा करती है। आत्म-संवाद की यह यात्रा एक मनोवैज्ञानिक और आत्मिक खोज है, जिसमें हम अपनी आत्मा की गहराई में उतरते हैं। यह हमें स्वयं को समझने, स्वीकार करने और सुधारने का माध्यम प्रदान करता है, जिससे हम अपने जीवन की दिशा और मार्ग को बेहतर बना सकते हैं। इस प्रक्रिया के माध्यम से हम अपनी आत्मा के साथ मित्रता बना सकते हैं और एक खुशहाल और संतोषप्रद जीवन की ओर अग्रसर हो सकते हैं।

ज्वेल सादीजा 7

## Mars Mission for Colonization

The Mars Mission for colonization aims to send humans to the Red Planet, explore its mysteries, and prepare for future colonization. Many leaders in space culture hope to permanently colonize other planets, either to escape a dying Earth or to improve life. ISRU includes using resources found on Mars, such as water, ice, and carbon dioxide, to produce essential supplies like water, oxygen, and fuel. This ability could significantly decrease the reliance on Earth for crucial resources, making it more cost-effective and sustainable for humans to reside on Mars for a long time.

The Mars missions have helped transform our understanding of the planet's geology and history. These findings have provided information about the planet's past habitability and the possibility of microbial life. The ongoing Mars mission is a significant chapter in human history, pushing the boundaries of human capabilities and knowledge. This mission holds the promise of opening a new frontier for humanity, and it serves as inspiration, reminding us of the potential of human ingenuity and the power of exploration.

-Vedika Toshniwal, VII CI

## Art Corner



Dhairya Kasliwal



Mahika Sangla



Adhiraj Jhaveri

### Immerse and Inspire

Immerse & Inspire for classes VII and VIII was conducted from July 30 to August 11 2023, in which the students who signed up got to stay in the school, got a glimpse of boarding life and had many fun activities all day round. It was a thrilling experience for all the attendees. We had activities from early morning; we went to school like any other day. After school, we had special activities like woodcraft, textiles, Canvas painting, pottery, sculpture, etc., planned at CTDC. These exciting activities gave rise to our unseen talents and displayed our creativity and expression. We had engaging and captivating sessions based on history from Sir Vikramjeet and learned how to use chopsticks. We also had acting sessions with Mr. Tathagat. We went to Ralamandal for a hike, and the view from the top of the hill was most alluring and breathtaking. We visited Pithampur Syntax Ltd., which is a cotton factory in Pithampur. We learned about the manufacture of cotton and also received fashionable T-shirts from the factory!! But the cherry on top was the adventure activities, which were so thrilling. We participated in Jumping off trees, zip lining, friendship rope, rock climbing and more!!

Immerse & Inspire is one of the best events that our school offers.  
-Ayra Lodi, VII CI

पहेली – विलोम शब्द ढूँढिए

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|-----|-----|----|----|-----|-----|-----|----|-----|----|
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| का  | मा  | स  | क  | री  | भ   | स्  | श  | मा  | का |
| ट   | ख   | र  | ना | ल   | ख   | व   | यू | क   | जू |
| पि  | भू  | ल  | का | उ   | ओ   | र्ग | टा | म   | द  |
| द   | प   | र  | तं | त्र | ला  | सं  | ठ  | ला  | टा |
| था  | सं  | श  | ठा | ज   | न्  | म   | था | ह   | ता |
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संकेत

1. रोना
2. स्वतंत्र
3. नरक
4. दुख
5. हानि
6. शोक
7. कठिन
8. बेचना
9. मृत्यु
10. जाना

– संघमित्र भार्गव 7 CI



Sannidhi Jain



Anshman Badjatia



Advika Sangla



Tejastmika Rathore

One Team, One Dream

Do you know what is the most played sport in Australia? If you said football, you guessed it right! Do you know where this energetic sport originated from? The answer is China! This sport helps you relax and relieve any kind of stress. It also teaches essential life skills like teamwork, discipline, and determination. Some of the top players in football are Lionel Messi, Cristiano Ronaldo, Robert Lewandowski and Kylian Mbappe. Brazil has won the FIFA World Cup 5 times, making it the world champion. Manchester United, Barcelona, Real Madrid, Bayern Munich, etc., are some of the best teams in the world. All football lovers love collecting FIFA cards, Jerseys, footballs, etc. These days, soccer is also a part of video games. This hype and excitement have led to incredible growth in the Football industry, with a whopping \$3.2 billion in 2022. All Soccer fans must remember the message rightly quoted by Lionel Messi, “You have to fight to reach your dream. You have to sacrifice and work hard for it!”

-Aneeshka Mittal, VII CI

# DEVINEZ LES CÉLÈBRES PLATS FRANÇAIS!

STUDENT EDITOR-  
ADVIKA SANGLA

BY - Arayna Kasliwal



01

## Carlos Alcaraz: My Idol

Carlos Alcaraz's rise in tennis after beating the legendary Djokovic on his worldwide famous grass court skills makes him a young and talented prodigy. Witnessing his dedication, raw talent, and unwavering determination reminds me that dreams can become reality through hard work. Despite his young age, Alcaraz's fearless attitude on the court showcases the power of self-belief and pushing one's limits. His impressive victories against established players demonstrate that age is not a barrier to success. Alcaraz's journey from a small town in Spain to the global tennis stage resonates deeply, reminding me that greatness can emerge from unexpected places. His story encourages me to strive for excellence in every match, to embrace challenges, and to pursue my goals persistently. Carlos Alcaraz's tennis journey embodies the essence of dedication and passion, fuelling my aspirations on the court. He, as a young tennis player, is my idol.

-Khushagra Nagori, VII CI

## Raza

Sayed Haider Raza, is one of the most distinguished artists of India! His paintings are hanging all around the world with great honour and respect. You may have noticed that all his paintings have some similar symbols and colours. So, this article will further tell you about his speciality.

1. Geometric forms connected to Indian symbolism.
2. Primary colours in colour palette connected to nature.
3. Bindu- The point where life starts/ the seed.
4. Tricone- Purush & Prakriti merging
5. Kundalini- Intertwined snakes representing muladhar chakra.
6. Panchtatva- The 5 elements

Even though the vibrancy of his paintings has faded through the years, the dynamism is as alive as ever!

-Mahika Sangla, VIIC1

FRENCH: UNE FABULEUSE  
FÊTE FRANÇAISE

## LES GRAND CUISINE FRANCAIS

STUDENT EDITOR-  
ADVIKA SANGLA

BY -Vivaan Agarwal

Quand on pense à l'excellence gastronomique, le cœur de la Le patrimoine culinaire européen bat sans aucun doute en France. Réputé pour ses saveurs exquises, ses techniques minutieuses et sa riche histoire s'étend sur des siècles. La cuisine française a été plus pleinement développé à la fin du 19ème siècle par ce ce que nous appelons aujourd'hui haute cuisine. Des vignobles vallonnés de Bordeaux à champs de lavande ensoleillés de Provence, chaque région contribue à la diversité des saveurs françaises.

01

FRENCH: UNE FABULEUSE  
FÊTE FRANÇAISE

## LE GRAND CUISINIERS FRANCAISE

STUDENT EDITOR-  
ADVIKA SANGLA

BY -Vivaan Agarwal

La France est connue pour avoir des cuisiniers qui dépassent excellence. Français de renom Joël Robuchin occupe la première place parmi les 10 meilleurs chefs du monde, ce qui en fait le meilleur chef du monde selon les étoiles Michelin. Le maître cuisinier a un restaurant luxueux à Londres nommé Atelier de Joël Robuchon .

Autre chef légendaire, Paul Bocuse a été nommé Président du concours du Meilleur Ouvrier de France. Il a également été nommé Chef du Siècle et Pape de la Gastronomie.

01

## ART CORNER



Aryaman Mehta



Arundhati Namli

### Horse Riding

Horse Riding is a sport and a lifestyle that fosters discipline, empathy, and a strong connection with nature and animals. The unique combination of athleticism, partnership, and tradition makes horse riding stand out in sports. It is an excellent mix of posture, balance, flexibility, and strength. Riders form emotional bonds with their horses, which can make victories especially rewarding and losses particularly challenging. You can try feeding them hay, petting them, and generally allowing them to trust you enough so that you can ride them!

First, you start with learning how to walk and trot, then how to canter and then choosing which style of horse riding you want. It can be showjumping dressage or freestyle. This also depends on the type of horse you will be riding and its qualities. In conclusion, I would like to quote Stella Walker- "On the back of a horse, you will find paradise!"

-Mahika Sangla, VII CI



## **Book Review**

### **Land of Stories By-Chris Colfer**

#### **Summary:**

Alex and Conner are twins. Their father passed away in a car crash less than two years ago. One day, for their birthday, their amazing grandmother shows up at their house bearing a special gift: an old fairytale book! But not just any old fairytale book; it was the one that their grandma used to read to them years ago! I know what you are thinking: What kind of adventures can unfold from a dusty old book?

#### **REVIEW:**

I simply loved this book so much! Besides the plot and setting of the story, the characters were a significant part of why I enjoyed it so much! They are all modern versions of our favourite fairytales! New and improved personalities, backstories, and appearances, too!

The storyline was so unique that I cannot even begin to describe it! Some parts are so sad that it makes you cry. Some parts are so funny that you can hardly breathe, and some are so jaw-dropping that they leave you in utter shock.

-Kohaana Verma VII CI

## **A 'Perfect' World**

The word 'perfect' is different in everyone's eyes, but one thing that remains the same throughout this interpretation is that having a world such as imagined is unattainable. However, striving towards these ideals can lead to a more just, compassionate, and sustainable global society. As the saying goes, 'Nobody and nothing is perfect.' My idea of a perfect world is one in which everybody accepts one another for who they are and helps their fellow humans as much as they try to help animals. We always see social media platforms promoting animal rights. We care so much about animals, but what about humans?

Hatred is indeed a complex and unfortunate aspect of human behaviour. They are part of the range of emotions arising from our psychological and social interactions. In today's world, there are so many forms of hatred created by humans to hurt others. A perfect world would be where people genuinely care for and understand one another. It should be where people are accepted for who they are. An ideal world would be one where humans have humanity.

-Saumyaa Baheti, VII CI

## DANS UNE BOULANGERIE

STUDENT EDITOR-  
ADVIKA SANGLA

BY -Khushagra Jain

Client: Bonjour, madame!

Employee: Bonjour, monsieur!

Client: Je prends deux baguettes, et quatre pains au  
chocolat.

Employee: Voil`a, vous desirez autre chose?

Client: Oui, vous avez des croissants aux amandes?

Employee: Oui monsieur, vous voulez combien?

Client: Deux, s'il vous plait.

Employee: Voil`a, vous desirez autre chose?

Client: Oui, vous avez des  
macarons?

Employee: Oui, vous voulez  
combien?

Client: Quatre, s'il vous plait!

Employee: Alors, deux baguettes, quatre pains au  
chocolat, deux croissants aux amandes et quatre  
macarons.

Client: Voil`a

Employee: Votre total est des 16\$

Client: Ici.

Employee: Merci, Monsieur!

Client: Merci, au revoir!



### Incredible Nature

Nature is like a magical world full of wonders waiting to be discovered. Each ecosystem is like a unique neighbourhood where plants, animals, and other organisms live together and depend on each other for survival. Nature's beauty is not only found in significant things; it is also present in the smallest creatures. Insects show us the incredible diversity of life. Microscopic organisms like bacteria and algae play crucial roles in our ecosystems, from breaking down dead matter to producing oxygen in the oceans.

Have you ever noticed how the world around you changes throughout the year? In spring, flowers bloom, and animals awaken from hibernation. Summer brings warm days and lush landscapes. Fall is when the leaves turn into dazzling red, orange, and yellow shades. Winter covers everything in a blanket of snow, creating a peaceful atmosphere. Nature is a continuous cycle of birth, growth, and renewal. This cycle balances ecosystems and ensures no species becomes too dominant. So, the next time you are outside, take a moment to marvel at the world of nature around you as there is always something incredible to discover.

-Sannidhi Jain, VII CI

## DES FAITS FASCINANTS SUR LES MACARONS !

STUDENT EDITOR-  
ADVIKA SANGLA

BY - Advika Sangla

### Faits fantastiques-

1. Un macaron est un dessert célèbre, mais connaissez-vous son nom d'origine ? Il s'appelait « gerbet » ou « macaron parisien » plus tôt...
2. Ladurée est l'un des fabricants de macarons les plus célèbres de Paris. En fait, les magasins Ladurée à Paris vendent collectivement 12 000 macarons par jour, soit environ 4,3 millions par an.
3. Pour célébrer la gourmandise française, les boulangeries participantes de New York offrent des macarons gratuits le 20 mars aux clients.
4. Les macarons Pierre Hermé sont mondialement connus et sont traités comme des rois dans le monde des desserts.
5. Alors que le 20 mars à New York est magique, il y a aussi une fête nationale. Le 31 mai, le monde entier fête ces gourmandises !

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## RÉSOLVEZ LE FOUILLIS DE MOTS !

STUDENT EDITOR-  
ADVIKA SANGLA

BY -Advay Jain

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### The Magical Shoe

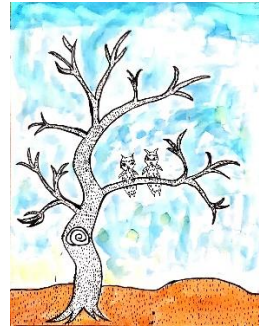
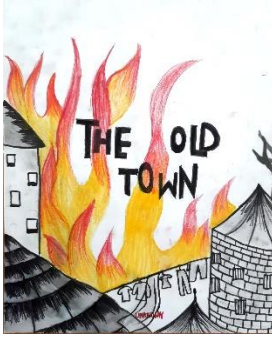
One sunny morning, I was practising my cricket shots and spotted something unusual near the coconut tree. Something half-buried in the earth was a golden cricket shoe that seemed to shimmer with an ethereal light. Curiosity piqued, I picked up the magical cricket shoe and immediately connected to it. I sensed an extraordinary power rising through my veins as I slipped it on. The shoe had granted me incredible cricketing abilities.

With a single thought, I could hit towering sixes with pinpoint accuracy, sending the ball sailing over the boundaries and leaving the bowler baffled. I could reach seemingly impossible catches and execute lightning-fast run-outs. But later, I realised that I was not content with personal glory and needed to do something bigger and better for the nation. I used my abilities to coach aspiring young cricketers, teaching them the technical aspects of the game and the values of teamwork, perseverance, and fair play.

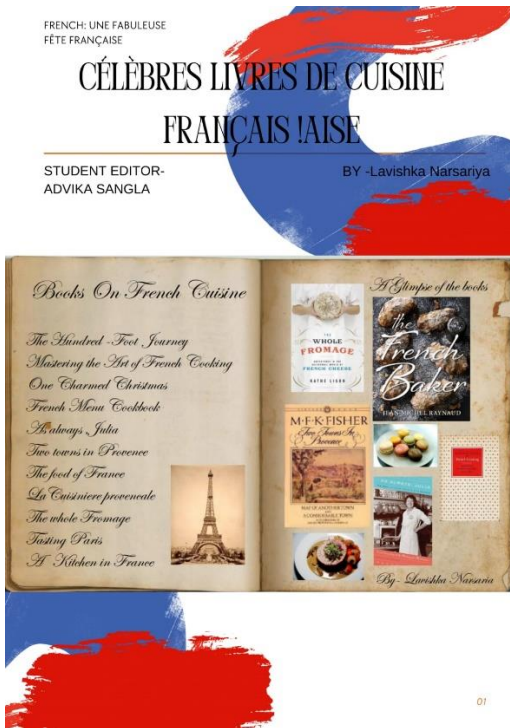
My dream is to become like M.S Dhoni and spread the love of cricket and its values far and wide so that every child can experience the joy of the game, and with a brilliant flash of light, the shoe granted my wish.

-Aryaman Mehta, VII C

# ART CORNER



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## Art's Impact on Life

Art has many interpretations and forms. To some, it's casual doodling during leisure hours; to others, it could be embroidering jeans or making hyper-realistic cakes. Yet, there is one thing every artist can agree on: art holds therapeutic powers. Engaging in art causes pleasure and gives an easy way to channel one's energy. Art's increasing significance fosters a deeper appreciation for creativity, amplifying happiness, curiosity, and attentiveness.

Art's importance is not solely in the final creation; the process is transformative. It adds joy, focus, and purpose, improving overall quality of life.

-Saumyaa Baheti, VII CI

## Escalivada

Escalivada is one of the most famous dishes from the Catalonia region of Spain, but it is also one of the simplest cuisines. The main ingredients include eggplants, bell peppers, and sometimes onions and tomatoes, typically grilled whole over hot embers. The vegetables are then peeled, seeded, seasoned, and served as appetizers or side dishes, accompanying numerous roasted or grilled meat dishes complementing each other. The name of the dish is derived from the word Escalivada, means to roast over embers, to grill, or to roast in ashes. It is believed that the first Escalivada was prepared by farmers from the Pyrenees mountains, who would prepare the meal while the cattle were out on the pastures. Although Escalivada is nowadays served mostly as a side dish, it can also be served as tapas, a warm salad, or as an accompaniment to fish dishes.

### Ingredients:

1. Eggplant
2. Bell pepper
3. Onion
4. Tomato

- Arkin Chopra, VIIA

FRENCH: UNE FABULEUSE  
FÊTE FRANÇAISE

## DIFFÉRENTS TYPES DE FROMAGES FRANÇAIS.

STUDENT EDITOR-  
ADVIKA SANGLA

BY - KAVYA AJMERA

Je pense que nous savons tous que quand nous pensons à la France, nous pensons au fromage et quand je pense au fromage, je pense à un délice à lécher les doigts. Voici donc les fromages haut de gamme les plus réputés de France.

Le camembert est certainement le fromage le plus connu de France. Originaire de Normandie, c'est un fromage à pâte molle à croûte fleurie. Le Brie est le fromage français le plus connu et porte le surnom de « La Reine du Fromage ». Mais il faut oublier le Roi... En France, le Roquefort est souvent appelé le « Roi des Fromages » ou le « Fromage des Rois ». Il existe entre 1 000 et 1 600 types de fromages différents, parlons de variété ! 96% des Français mangent du fromage. Je ne sais pas pour vous mais j'ai définitivement envie de fromage français maintenant...

01

## Ceviche

### Ingredients:

Cottage cheese and zucchini

Limes- Use fresh lime for a tangy flavour.

Red onion- Red would be preferred, but yellow, sweet or white onions all work.

Tomatoes – Cherry or grape tomatoes add an extra sweet flavour.

Cucumber

Fresh Cilantro- Italian parsley can be used as a substitute here.

Jalapeno Peppers- To add heat and a delicious “freshness.”

Optional addition: avocado and radish.

### Directions:

Slice the onions and place them in a bowl. Add salt and lime juice and let these marinate while you continue.

Cut the cottage cheese (fish if using) into 1/2-inch to 3/4-inch cubes, the zucchini into thin, slightly long strips, and toss them with the marinating onions.

Add the remaining ingredients- cucumber, tomatoes and cilantro and give a good toss.

Refrigerate for 45-60 minutes. The longer you let the cottage cheese and zucchini (or fish) cure in the marinade, the more “cooked” through the ceviche will become.

-Khushagra Nagori, VII CI

### Woodwork: Crafting with Care and Caution

Woodworking is a rewarding and creative pursuit that allows you to transform raw wood into beautiful and functional pieces. However, amidst the excitement of creating, it is crucial to prioritise safety to ensure a satisfying and injury-free experience. Whether you are a seasoned woodworker or a novice, following proper safety practices is paramount. Woodworking is a skill that brings pride and joy, but safety should always come first. Incorporating safety practices into your woodworking routine will protect yourself from potential harm and enhance your overall woodworking experience. Remember, a little caution goes a long way in preserving your creativity and well-being.

-Sanghmitra Bhargav, VIICI



Spanish Coconut Pudding

This desert is known as Tembleque, which means "wiggly".

Hay una cita que leí en alguna parte... "Mi hermana estaba tratando de ser inteligente y dijo que las cebollas eran el único alimento que podía hacerte llorar... así que le tiré un coco a la cara". Entonces, ¡aquí se explica cómo deshacerse de la evidencia!

Ingredients:

2 (14 ounce) cans coconut milk

$\frac{3}{4}$  cup sugar

$\frac{1}{4}$  teaspoon kosher salt

$\frac{1}{2}$  cup cornstarch

One pinch ground cinnamon

Directions

Stir together coconut milk, sugar, and salt in a saucepan.

Spoon 3 to 4 tablespoons coconut milk mixture into a small bowl and stir in cornstarch until dissolved;

pour into the saucepan.

Bring mixture to a boil while stirring constantly; cook until smooth and thick, about 5 minutes.

Pour into molds, cover each with plastic wrap, and refrigerate until cold and firm, 3 hours to 2 days.

Run a thin knife around the edges of each mold; invert onto serving plates. Garnish tops with cinnamon.

-Kohaana Verma VII CI

# AMUSEZ-VOUS AVEC DES MACARONS FRANÇAIS !

STUDENT EDITOR-  
ADVIKA SANGLA

## Instructions

Pour les macarons :

BY - Advika Sangla

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1. Tamisez le sucre à glacer et la farine d'amande dans un bol.
  2. Ajouter les blancs d'œufs à température ambiante dans un bol très propre.
  3. À l'aide d'un batteur électrique, fouetter les blancs d'œufs. Une fois qu'ils commencent à mousser, ajoutez la crème de tartre, puis ajoutez LENTEMENT le sucre cristallisé.
  4. Ajouter le colorant alimentaire (si désiré) et la vanille puis mélanger. Continuer à battre jusqu'à la formation de pics fermes.
  5. Commencez à incorporer le 1/3 des ingrédients secs.
  6. Faites attention d'ajouter les ingrédients secs restants et pliez doucement.
  7. Le mélange final doit ressembler à de la lave qui coule et pouvoir tomber en huit sans se casser. Verser dans une poche à douille avec une douille ronde moyenne et vous êtes prêt à commencer la tuyauterie.
  8. Déposer des cuillerées d'un pouce sur une plaque à pâtisserie tapissée de papier parchemin (celle-ci doit être collée avec des touches de pâte). Appuyez sur le compteur plusieurs fois pour libérer les bulles d'air. Laisser reposer environ 40 minutes avant de mettre au four.
1. Cuire au four à 300F pendant 12-15 minutes, tourner le plateau après 7 minutes. Laisser refroidir complètement avant de retirer de la plaque à pâtisserie.
- Pour la garniture à la crème au beurre française :
1. Mélanger le sucre et l'eau dans une casserole moyenne. Chauffer à feu doux en remuant jusqu'à ce que le sucre se dissolve. Augmenter le feu à moyen-élevé et porter à ébullition
  2. Mettez les jaunes d'œufs dans un batteur sur socle muni d'un fouet et battez jusqu'à consistance épaisse et mousseuse.
  3. Cuire le sucre et le sirop d'eau jusqu'à ce qu'il atteigne 240 degrés F. Retirer immédiatement du feu. Avec le batteur en marche, versez LENTEMENT le sirop chaud dans un bol avec les jaunes.
  4. Continuez à mélanger jusqu'à ce que le fond du bol soit froid au toucher et que le mélange de jaunes ait refroidi à température ambiante.
  5. Ajouter le beurre un cube à la fois en permettant à chaque morceau de s'incorporer avant d'ajouter le suivant. Ajouter la vanille et le sel. Continuer à mélanger jusqu'à ce que la crème au beurre soit lisse et crémeuse. (Environ 5-6 minutes.) Ajouter du colorant alimentaire si désiré.

## Pour l'assemblage

1. Pochez votre garniture sur le dos de la moitié des coques. Former un sandwich et recommencer. Les macarons doivent être vieillis au réfrigérateur pendant 1 à 3 jours pour de meilleurs résultats. Cela permet au remplissage de ramollir les coquilles à l'intérieur. Voilà! beaux macarons français classiques !