ENVIRONMENTAL STUDIES
CH: 10 MANGOES ROUND THE YEAR

CLASS V

I. **Given below are pictures of some food items. Write in the blanks provided what you can make to preserve them.**

(ketchup, jam, paneer (cheese), mamidi tandra (aam papad), chips, pickle)

1. 

ripe mangoes ----------  ----------



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II. **Match the following.**

Food items	**Methods of preservation**
2. Milk	a. Wrap it in a damp cloth.
3. Cooked rice	b. Keeping them in a dry place.
4. Vegetables	c. Putting in a bowl and keeping the bowl in a container with some water.
5. Onion and garlic	d. Keeping them in a refrigerator.
6. Chicken and meat	e. By boiling it.

7. Green coriander
f. Keeping them in a freezer.

III. **Complete the recipe for making Mamidi tandra by filling the blanks with suitable words**.

8. Mamidi tandra takes ---------- weeks of hard work.
9. The ---------- of mangoes is extracted in a vessel.
10. Then it is strained through a fine muslin cloth to remove ----------in the pulp.
11. Then the ---------- is crushed.
12. ---------- and jaggery are added in equal amounts to the pulp.
13. Then the pulp is ---------- on a mat woven from the leaves of a palm tree.
14. The thin layer is left to dry in the ----------.
15. Then the thin layer is covered with a cloth to avoid ----------.
16. Next day another ---------- is spread on last day's layer and left it to dry in the sun.
17. Layer after layer is added until the ---------- grow thick like a golden cake.
18. After four weeks the ---------- is ready to eat.

IV. **Answer the following questions.**

19. How do you come to know that the food got spoiled?

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20. Name any two food items that do not get spoilt for months.

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21. What is the need of preserving food?

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22. In which season do food items get spoilt quickly? Why?

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23. Name two ways to preserve fruits and vegetables.
