

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

Ans 4. To make mamidi tandra (aam papad).

5. Why did Appa first choose the most ripe mangoes to be used for making mamidi tandra?

Ans 5. Appa chose the most ripe mangoes because it had more juice and less fibres.

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

Ans 6. The steps are as follows:

- a) The brothers bought mat of palm leaves, string made of palm leaves, string made of coconut husk, sugar, jaggery and casuarina's poles .
- b) They made a platform using casuarina's poles and mat.
- c) They took pulps of ripe mangoes and strained it through fine muslin cloth to remove the fibres from it.
- d) Then jaggery and sugar were added in equal amount to the strained pulp and mixed well.
- e) A thin layer of pulp was poured on the mat and left to dry.
- f) It was later covered with a saree to prevent dust.
- g) Layer after layer was added to make it thick and after four weeks a golden cake of mamidi tandra was ready.

7. 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?

Ans 7. Yes , I remember the bread had got spoilt. Glass jars and bottles are dried well in the sun because if any moisture is

left in the jars then fungus can be formed easily and the pickles get spoiled.

ACTIVITY

Make any type of pickle with the help of your parents and record the process and send the video to the teacher by 15/07/2020.

(NOTE : Choose a simple recipe for making pickle .)