

Mangoes Round The Year

Q.1 → How did Aman know that the potato sabzi had got spoilt?

Ans: Aman knew that the potato sabzi had got spoilt because it has a very foul smell.

Q.2 → Preeti told Nitu not to eat the potato sabzi. What would have happened if she had eaten it?

Ans: If Nitu had eaten the spoilt potato sabzi, she might fall sick.

Q.3 → Why was sugar and jaggery mixed into the mango pulp and dried in the sun?

Ans: Sugar and jaggery was mixed into the mango pulp to make it more sweet and it was dried in the sun to prevent it from getting spoilt.

Q.4 → Why did Appa first choose the most ripe mangoes to be used for making the mamidi tandra?

Ans: Appa had chosen the most ripe mangoes because its pulp can be taken out easily and chances of getting spoilt of the most ripe mangoes are also greater.

Q.5 → How did the brothers make the mamidi tandra? Write down step-by-step what they did for this?

Ans: First of all the brothers brought mat, ropes and poles and made a high platform in their sunny backyard. After that they took out mango pulp in a large container. Then they mixed sugar and jaggery in equal amounts after straining the pulp with a fine muslin cloth. Then they spread a thin layer of this pulp on the mat. At the evening they covered it with a clean saree to protect it from dust. After repeating this process for four weeks the mamidi tandra was ready. They cut it into pieces and enjoyed its taste.