

FOOD FESTIVAL 2018

The scent of the warm, summer air carries with it winds of memories- home-made pickles, mango jams and a hundred other recipes of love.

A walk back to those good, old summer days, with food in our tummies and satiated smiles; the food fest brings us back the simple pleasures of childhood.

Nostalgia hits us hard when those summer flavours tingle our nose buds and lure us into memories more precious than the mundane fast food that's slowly infiltrating our lives. We at the Vidyalaya see the food festival as a great occasion to go exploring; across our country and the world, in search of flavours unknown and smells fresh and sweet.

Open the crumbling recipe books and fish out a recipe, the scent of which takes you back on a journey that has stood the test of time.

We'd like to explore local and traditional delicacies, part of our rich, culinary heritage. Traditional practises have naturally kept us in sync with the environment. Some households even today make use of every part of the edible fruit, be it the seed or the peel. In keeping with this tradition of amalgamating every natural product into a delicacy, we'd like to invite all the parents to experiment and think beyond.

Please ensure:

The Vidyalaya has taught us to show responsibility towards our environment and we wish to practise the same during this year's food festival.

We hope that the parents will encourage our initiative by keeping in mind a few points during the food fest.

Some of them are:

1. All decorative items should be made using eco-friendly material. The Vidyalaya strongly discourages the use of any kind of plastics or thermocol for such purposes.
2. Parents are requested to use biodegradable plates and spoons for serving purposes. (Ecoware will be provided by the Vidyalaya on demand.)
3. Parents are to note that only a limited number of electric sockets will be provided so as to minimise the power consumption during the festival.
4. Parents can use recycled paper and newspapers for decoration purposes.

Also, the Vidyalaya will not be able to provide any of the following to the parents:

1. Any kind of edibles
2. Any decoration material
3. Cooking or gas stove
4. Cooking utensils or cylinders

Parents are to kindly note that ice will only be provided for cooling purposes. Edible ice is not available. We shall provide the parents with chairs and tables and aluminium tubs for cooling. The Vidyalaya will try as far as possible to provide fans in sunny areas.

Dates to remember:

The form is to be filled out before the **29th of January 2018, Monday**

The Parent-Volunteer meeting will be held on the **28th of March, Wednesday**

The food festival will be held on the **21st of April 2018, Saturday**

An online form has been created for parents willing to participate, and can be accessed by clicking on the link below the circular.

In case the form is inaccessible, kindly ask your ward to collect it from **Tanya Yadav 11A, Atishay Saraogi 11D, Anushka Arya 11B, or Ritika Gupta 11B**, between the 22nd and 25th of January, 2018.

Please find attached, a list of suggested food items.

For any queries or suggestions, please contact us at **StudentsExec@spvdelhi.org**

Anuradha Joshi
(Principal)

Jayshree Mohan
(Teacher In charge)

Tanya Yadav
(General Secretary)

LIST OF SUGGESTED FOOD ITEMS

<p><u>Chaat</u> Chana Jor Garam Gol Gappa Raj Kachori Papdi Chaat Dahi Bhalla Corn Chaat Sev Puri Aloo Tikki Aloo Chaat Bhel Puri Jhal Muri Fruit Chaat Ghoongni/Mattar Chaat</p> <p><u>Drinks</u> Jaljeera Barley Water Lemonade Tender Coconut Lemonade Aam Panna Thandai Lassi Sambaaram Paanagam Kanji Milkshakes/ Smoothies Ginger-ale Bel Sharbet Pudina Drinks</p> <p><u>Juices-</u> Gud Imli Juice Watermelon Juice Sugarcane Juice Piyush Sharbat-</p> <ul style="list-style-type: none"> • Kokum • Bel • Pudina • Saunf • Phalse • Ginger 	<p><u>Main</u> Kachori Aloo Da Baati Churma Matra Kulcha Appam Stew Pav Bhaji Litti Chokha Aloo Bedmi Thalipeeth Khichu Panki Zunka Bakhari Hummus & Pita Bread Sku & Thukpa Sabudana Khichdi Thepla Litti Chokha Thalís (From various regions)</p> <p><u>Rice-</u></p> <ul style="list-style-type: none"> • Tamarind • Lemon • Curd • Tomato • Risotto • Vangi Bhaath • Bissi Beli Bhaath • Kathal Biryani • Kala Chana Biryani <p><u>Sweets</u> Puran Poli Mishti Doi Flavoured Yoghurt Fruit Tarts Kulfi Homemade Sweets- Phirni Kheer/ Payasam Kalakand Shrikhand Modak Naan Khatai Sondesh Shahi Tukda Besan ke Laddoos Halwa (Moong Dal Halwa, Badam Ka Halwa, Ghiya Ka Halwa, Aata Ka Halwa) Fruit Cream</p>	<p><u>Snacks</u> Dhokhla Khandvi Masala Papad Momos Khakhra Pitha (Assamese) Moong Dal Chila Kathi Roll Idli Vada Paniyaram Nachos Tacos Burritos Canapes Pakodas (Moong Dal, Mixed Veg) Ragda Patty Dabeli Vada Pav Aloo ke Kulle Kebab (Jimikand, Hara-Bhara, Beetroot, Mixed Veg) Frankies Salads Masala Pav Corn Buns Chilly Potato Muthiya Chutney Sev Khamni Baked Veg. Chips and Dips Spring Roll</p> <p><u>Indigenous Grains</u> Ragi Laddoos Ragi Idli Ragi Dosa Bajre ki Khichdi</p> <p><i>(parents can explore different varieties of indigenous grains)</i></p>
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