



Manasvi Kashyap

AIS Gur 46, IX I

t sounded like violin music and seemed to be coming from the direction of the basement. Hearing the sound, a teenage girl with chocolate brown hair stopped prancing and singing in the hall and stood glued to the spot; her eyes wide open in horror. Her name was Hillary.

Hillary walked in the direction of

staircase, deciding whether to go down or not, she stood scared. "Stupid house," she thought, "It's more like a labyrinth." Finally she gathered courage to descend the stairs. She had just put her foot on the first step when she heard a shriek of evil laughter. Her courage faltered.

She ran to the telephone and had just finished dialing her mother's phone number when she stopped herself. "I'm being stupid. It must the sound. Peering down the just be my wild imagination."

Curiosity won over her and she finally made her way down the stairs. Her hand trembled as she turned on the light. In the dim yellow glow, she couldn't spot anything abnormal. She moved forward to look closely and the light blinked. Whimpering, she moved ahead. Hushed voices came from the boxes and her hands trembled in fear, drenched in cold sweat.

Then she heard it again, that shriek of laughter. Hillary stood

The lights blinked again. "Guys, did you bring any friends?" Hillary asked. "Not any that I know of." Kai replied.

petrified as a hand appeared on her shoulder. She screamed and strong hands covered her mouth. She was about to collapse when the hands grabbed her shoulders. "Hey Kai, that's enough man. Stop it or she's gonna collapse on top of me," a voice said. Hillary looked up at these words. The lights stopped blinking. "Hey Tyson, she's never gonna forgive you for this." Hillary's brain started spinning. Those names sounded so familiar to her. Then it hit her. "Tyson, I'm going to kill you for this!" she said, getting up and breaking down completely.

"Hillary, we're sorry," Kai said, comforting her. "Tyson and I were passing your house, when we found the front door open and decided to check it out. Finding you alone at home, we decided to have fun. "Sorry," he said grinning ear to ear.

Tyson grinned at him. Hillary stood up, angry. She opened her mouth to say something when the light blinked again. "Guys, did you bring any friends?" she asked. "Not any that I know of." Kai replied. GII



Potato pinwheel

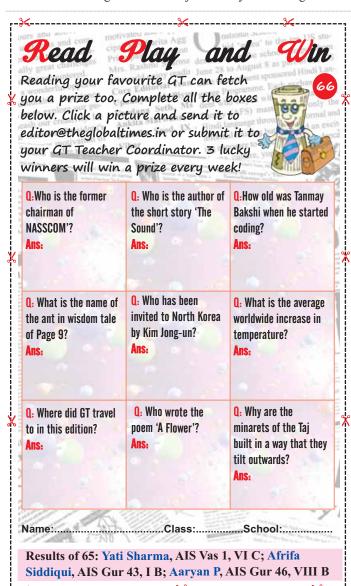
Samriddhi Sharma, AIS Gur 46, IX

Ingredients

Datatage (hailad)	4
Potatoes (boiled)	
Green peas (boiled)	¹ / ₂ cup
Fennel seeds (Saunf)	1 tsp
Coriander powder (Dhania powder)	1 tsp
Garam masala	¹ / ₂ tsp
Turmeric powder (Haldi)	¹ / ₂ tsp
Red chili powder	1 tsp
Refined flour (Maida)	1 cup
Baking powder	1 tsp
Oil	For frying
Salt	To taste

Method

- Peel the potatoes. Mash them coarsely.
- Add boiled peas to the mashed potatoes.
- Now add all the spices to potatoes-peas mixture. Mix well.
- In a separate bowl, combine plain flour and baking soda.
- Add two table spoons of oil to this mix.
- Now slowly, add water to this mix to knead it into a firm dough.
- Cover the dough with a damp cloth and let it sit for 10 minutes.
- Take a large ball of dough and flatten it into a large disc using a rolling pin, just like a chapati.
- Evenly spread the potato mixture on the *chapati*. Once you have spread the mixture, start rolling it from one side
- so that it becomes a roll.
- Once your roll is ready, cut it into small pieces.
- Deep fry each of these small pieces.
- Serve hot with green chutney or ketchup.



The night sky

Akriti Singhal

The twinkling stars in the sky Keep winking at me all the time

Fascinating with graceful charm They are my source of calm

The twinkling stars in the sky Disappear and make us wry

Hidden behind the grey cloud

Not heeding to our calls so loud

The twinkling stars in the sky Flickering in the sky so high

I count them, one by one Fading away like an illusion

It makes the dark night shine As a diamond sheet so bright

The twinkling stars in the sky Wink at me all the time GII



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An aura divine



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