

The Airport Express link, lies at 45 meters below the Rajiv Chowk station and is the deepest low point. This line carries 500,000 passengers per day.



Winding up in waters



Open Up

Nivedita Kapoor
AIS Noida, X B

Traveling one gathers the honey' goes an old saying and true one too. People can actually gain a lot more than just a relaxing time from their holidays, only if they try diving deep within themselves, and not just the waters. If instead of sleeping on the plane, they look outside the window and

watch the cottony clouds will they know what pristinity is. If they learn the local language instead of judging people, they get to live their culture. Just go hopping the streets to feel the local life and you will learn many new things. Tread the untreaded and be open to new possibilities and experiences, that's the way to see the world. I too experienced a joy for lifetime when during this summer break, I went to Thai-

land. The trip was fun and relaxing as the beach getaways are. But I had an experience of air and water elements like none other. A very small but very enthralling experience. I sailed on a long tail boat for the first time, which is basically a normal boat but sails 10 times faster. And while it was going over the high tides, my mother was scared that I would fall over. But I wasn't scared at all because I enjoyed playing

"There were green islands everywhere with nothing but forests and I could see various colours around me, which I could never see in the city."

with tides, besides I know how to swim. I was more scared about losing my phone instead in case I fall. Barring this 'huge fear', I was enjoying the wind in my hair and the splashes of water on my face. There were green islands everywhere with nothing but forests and I could see various colours around me, which I could never see in the city where almost everything is grey. But over there, it seemed like it was just me, the sea, the sky, the wind and the colours. The closest word to describe my feeling is euphoria. That simple thirty minute ride created a multitude of emotions in my heart. Right from ecstatic to mesmerizing, from overwhelming to stupefied, it was all like talking silences! Now I wonder what would paragliding off a cliff make me feel like? Perhaps it will be a smooth glide of my winged dreams.



Gram veg tortillas

Sana Arora
AIS Noida, X A

Ingredients

Gram flour(Besan)3/4 cup
Wheat flour1/4 cup
Sweet corn.....1/4 cup
Chilly powder.....1/2 tsp
Pizza sauce.....3-4 tbsp
Tomato1 (diced)
Onion1 (diced)
Paneer150gms (diced)
Mushrooms.....5-6 (sliced)
Green chilli1 (chopped)
Mozzarella cheese75gms
SaltTo taste
WaterAs required
OilAs required
OreganoFor seasoning
Chilly flakes .. For seasoning

Method

- In a bowl take gram flour, wheat flour, water, chopped green chilli, red chilly powder and mix well to form a thick batter.
- Heat a non-stick pan and grease with oil. Spread a ladle full of batter on it evenly and let it cook.
- Once cooked from both sides, take tortilla off the pan and keep aside.
- Heat a flat bottomed pan, pour some oil and saute all the chopped vegetables with salt, chilly flakes and some mozzarella cheese.
- Now, spread some pizza sauce on tortilla evenly and top it with sautéed vegetables. Layer it with grated mozzarella cheese.
- Now roll and put this stuffed tortilla on a greased flat bottomed pan and cover with the lid. Let it cook for over a minute on medium flame till it gets crisp.
- Take it off the flame once done and serve after seasoning with oregano and red chilly flakes.

WORDS VERSE



Silent cry

Ananya Yadav
AIS Noida, IX M

Time passes but horror stays
Years go by but the scars remain

Shouts and cries are still heard
Of innocent people butchered

Of families and friends
Who never returned

They shouted in pain
But he was deaf to their cries

Ground became a pool of blood

With thousand bodies cold

Recovered from that little well
Were corpses straight out of hell

Hundreds of burning pyres
Dimmed every flame of fire

The bullet marks are still there
Reminding us of the cursed day

Years on the Bagh stands still
Sending us all into deep chill

A silent epitome of valour
Jallianwala is that stupor!

Read Play and Win

Reading your favourite GT can fetch you a prize too. Complete all the boxes below. Click a picture and send it to editor@theglobaltimes.in or submit it to your GT Teacher Coordinator. 3 lucky winners will win a prize every week!



Q: Name the guest interviewed on page 1.
Ans:

Q: Name any two ingredients from the Masterchef recipe.
Ans:

Q: Who is the author of the 'Ignition for tomorrow' article on page 6-7?
Ans:

Q: What is the headline of the article written by Garvita Batra, AIS PV, XI F?
Ans:

Q: Which radio station did ASCO students visit?
Ans:

Q: What does EWIE stand for on page 2 article?
Ans:

Q: Mention the DIY activity on page 9.
Ans:

Q: What is the name of the worldwide dance programme organised at Amiown?
Ans:

Q: How many trains are run under Delhi Metro Rail network?
Ans:

Name: Class: School:

Results #47: Syed Aamish, AIS Noida, V B; Priyanshi Agarwal, AIS Noida, VI L; Sarvika Sharma, AIS Noida, V A

Shiva in you

Mayank Mishra, BJMC
ASCO, AUUP



Atop the Kailasha
Amidst snow and cold
Sat a hermit
With his eyes closed
Indifferent to differences
Unaware of appearances
Abiding by no laws
Never taking a pause
From his deep meditation
Lost in deep contemplation
Lad in tiger skin
All animals his kin
A snake garland
Ash on forehead
Destroyer and life-giver
The hermit was Shiva
Rejected and an outcast
Never dwells on his past

Neither a teacher, nor a preacher
Never thinking of the future
He is guileless and tough
Lost and unbound
If you look hard enough
Within you, he may be found
To be like Shiva
All you need to do
Is open that third eye
And take a view, if you can
Wield his trident
Strike down every impediment
Which stands between you
And the Shiva in you

CAMERA CAPERS

Tanvi Vijn, AIS Noida, X A

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A call to divinity for happiness beyond eternity



Gleam of the flame enlightens the universe



Flaming contours of luminosity