



# A magical tale

Imaging: Pankaj Mallik, GT Network



## Storywala

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School life was getting hectic. So, Jasmine and Ali decided to go for a beach picnic. When they reached the picnic spot, all excited and raring to go, they spotted a child all alone and weeping. A kind girl, Jasmine wanted to help the little boy who seemed to have gotten lost. She asked, "What's wrong, child? Why are you crying? What's your name?"

The boy replied, "My name is Raj and you should stay away from me before I hurt you too." The voice was so low, it was almost a whisper and only Jasmine

and Ali could hear him. "I'm not normal like other kids. I see things, superficial things. They come to me late at night and stay with me till dawn. Would you want to see them? They're in my cottage." Jasmine and Ali wanted to laugh their hearts out at this bizarre speech but could not bear to break Raj's heart. So, they replied, "Of course!"

They were soon on their way to Raj's cottage, which was located far away from the beach, in the middle of a jungle. It took them almost three hours to reach there but once they did, it was truly worth the effort. There were tiny pixies, fairies, goblins, elves and many other magical creatures

swarming the cottage. They were majestic and had a hypnotic aura that left Jasmine and Ali overawed. Raj said, "Welcome to my cottage. Meet these unearthly creatures and please save them." Jasmine and Ali were too perplexed to react, but managed to blurt out a few words, "Save them? But from what?" "From their rivals in heaven. You see, they belong to heaven but have been thrown out because they are weaker than the other creatures there." Jasmine and Ali couldn't believe what they were hearing, but they had promised to help. They decided to train these creatures in warfare, and after weeks of intense struggle and sweat, the

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creatures were finally ready. The Gods descended to Earth, with the bigger creatures by their side, and on the opposite side stood Jasmine and Ali with their army of these small magical creatures. The fight commenced and raged for a few hours, but soon it was evident that the balance was tilted in favour of the bigger creatures. Jasmine and Ali had to come up with a strategy quickly and they decided that the only way to win was to kill the mother of all demons - Lilith. Both Jasmine and Ali attacked Lilith, flanking her from opposite sides and just as Jasmine was about to kill her, Lilith turned around and cried out in a vicious voice, "You will die!"

Jasmine could hear some announcer speaking loudly, "Thank you for trying out our VR New 100. We hope you enjoyed it." "Oh, it was a virtual reality game," thought Jasmine with relief as she got up to leave. Wait, was that a tiny penguin with wings lurking behind the monitor and winking at her? **GT**



## Watermelon Petha

Shreya Saurabh, AIS Saket, XII C

### Ingredients

Watermelon rind .....	15
Water .....	4 cup
Sugar .....	1¼ cup
Food colouring (orange and green) .....	2-3 drops each
Milk.....	¼ cup
Milk powder.....	½ cup
Dry fruits (chopped) .....	1 bowl
Dried rose petals .....	15
Edible silver foil.....	for garnishing
Tutti Frutti cherry .....	for garnishing
Clove.....	15

### Procedure

#### For covering

■ Take watermelon rind and extract its inner white layer by removing the outer green shell.

■ Now, cut the white rind slices into a triangular shape.

■ In a saucepan, add water and bring it to a boil on high flame.

■ Now add rind slices in the boiling water and let them boil for a good 7-8 minutes. They will become a little transparent in the process.

■ Once boiled, drain them out and keep aside.

■ Now, in another saucepan, add 1 cup of water, half cup of sugar and 2-3 drops of orange food colouring. Boil until the sugar granules melt completely.

■ Repeat the same with the green food colouring in another saucepan.

■ Now, add the boiled rind slices in these syrups, a few slices in the orange syrup and a few in green, and boil them on

medium flame for about 7-8 minutes. Take them out and keep aside.

#### For stuffing

■ In a saucepan, add milk powder, milk and ¼ cup of sugar. Mix them well and cook on low flame for 2 minutes.

■ Transfer this mixture in a bowl and add dry rose petals and chopped dry fruits in it to enhance the overall flavour.

■ Now take the rind slices and place a little amount of this mix on each of them in the centre.

■ Fold the corners and lock the ends of the rind slices at the centre using a clove.

■ Lastly, decorate them with edible silver foil and cherries.

■ Once done, store them in the refrigerator.

■ Your watermelon petha is ready! Tune into Harry Styles' 'Watermelon Sugar' and savour the sweetmeat whole!

## WORDS VERSE

### The greatest treasure



**Aarushi Raina, AIS Noida, XII**

Through struggles and pains  
You brought me in this world  
Your heart's my first gift  
And your love my support

Your trust and your faith  
The steadfast love you give  
Taught me to enjoy little things  
And fly as if I have wings

You are the writer of my story  
Filling it with all the glory  
Oh, I am blessed to have you, angel  
You are my treasure, my mother. **GT**



### Hopeful

**Samudi Ranawake**  
AGS Gurugram, XII

They called her a foolish little girl  
As she sought good in everything  
When all truly believed otherwise  
They called her naïve for smiling  
Trusting when no one else dared to  
They called her oblivious for seeing  
When everyone else was blinded  
By a darkness so abhorrent, so evil  
They called her gullible as well

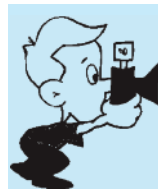
For being kind, and radiating love  
They alleged she expects too much  
Such distasteful words to describe  
The honest act of being hopeful!

Well, it is hope that keeps her going  
It's hope that one day she will shine  
When the stars in her eyes will gleam  
Even brighter than the brightest star  
And her innocent smile will beam  
Like the galaxies clustered together  
And her soul will then shimmer, too

Like she's entirely made of starlight  
She will glow like that full moon  
That always speaks bliss to her heart  
But they say it's wishful thinking  
They crush her with words of despair  
"Why seek the non-existent heaven?"

But hope is a sunflower blooming  
In the confines of a neglected heart  
Until it has made a permanent oasis

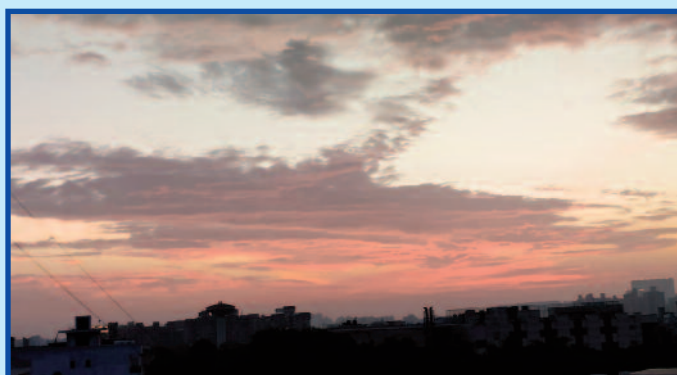
To be ignited by the fuel of vexation  
And set ablaze by catalysts of deceit  
Until all that is left is a pile of ashes  
Only to be swept off by them winds  
She thus learnt hope is mercurial  
A dwindling flame, frail and fragile  
But despite them crushing her hopes  
She will keep rising from the dead  
Each time more strong and fierce  
For hope may be fading, not she **GT**



## CAMERA CAPERS

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When the colours of twilight and sunset merge



When the puffy white clouds dot the clear blue sky



When we cling tight to that last drop of hope