



In Our Blood

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Hi, I'm Isha.

I always thank my mom when
she cooks my favorite curry.

When was the last time you
thanked someone?



Vocabulary



curry



burn



flour



engineer



artist



catch the flu



blood



tears



knock



disappointed



promise



healthy



sporty



festival



creative



playful

Warm-Up Activity

Read and color.

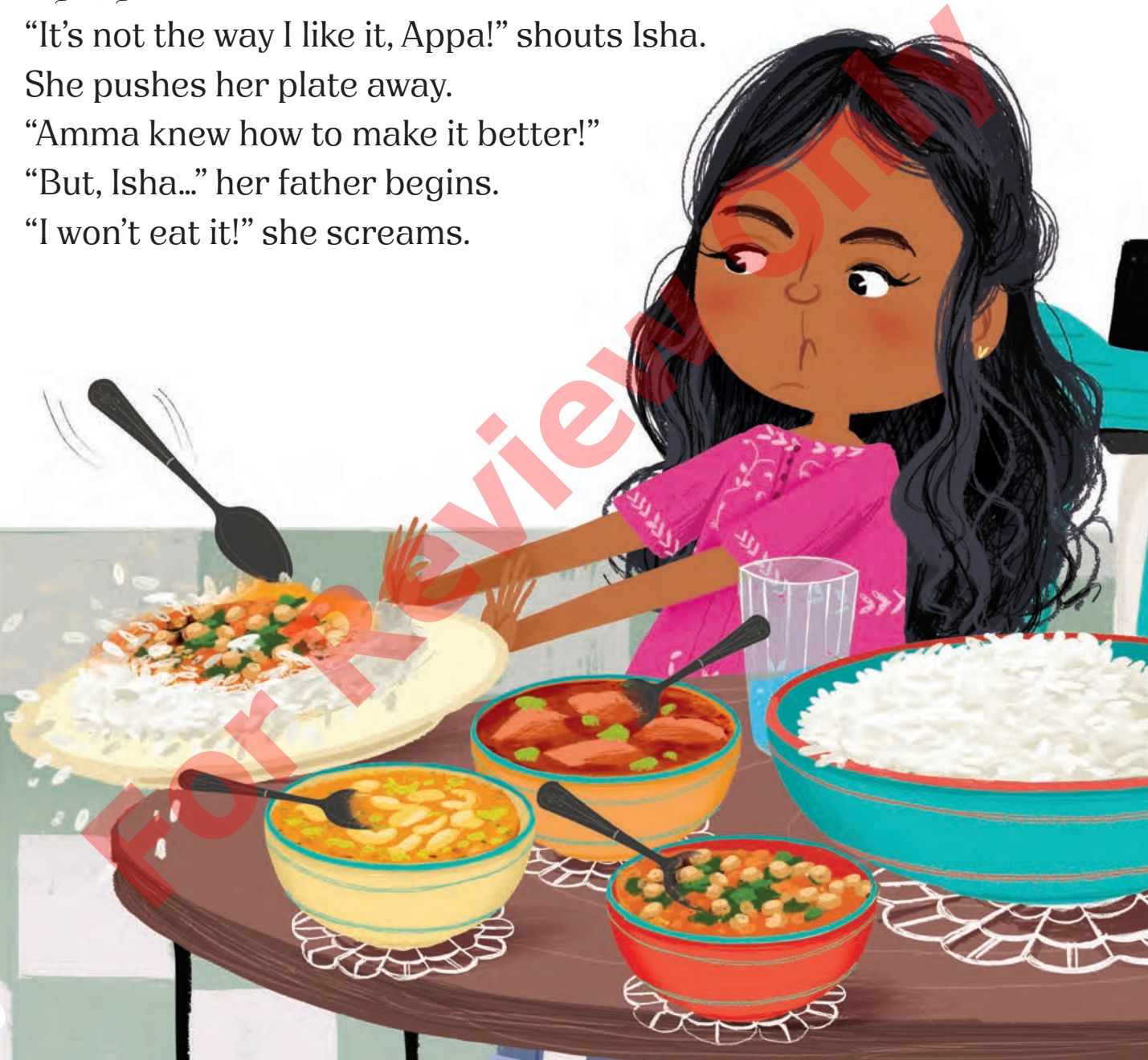
Color the rangoli by number. Use the color of the description that sounds most like you. Compare your rangoli with a friend's.

- | | |
|---|--------------------------------------|
| 1 If you like eating curry | If you do not like eating curry |
| 2 If seeing blood makes you feel sick | If you are okay with seeing blood |
| 3 If you think you are creative | If you do not think you are creative |
| 4 If you are a sporty person | If you are not a sporty person |
| 5 If you have used flour to bake before | If you have never used flour to bake |





“It’s not the way I like it, Appa!” shouts Isha.
She pushes her plate away.
“Amma knew how to make it better!”
“But, Isha...” her father begins.
“I won’t eat it!” she screams.



Another curry dinner ends in shouts,
Appa thinks to himself.







Isha knows her words must burn like fire,
but she can't help herself.

She misses her mother.

It's not fair that Amma moved out and married again!
It's not fair that Amma doesn't have much time to visit her.
Isha only has Appa now, but there are so many things
he doesn't do right.



“Are you trying to make a rangoli, Appa?”

The drawing made of rice flour outside the door isn't very pretty.

Appa is an engineer, not an artist like Amma.

Amma used to make a new picture for them every day to bring good luck.

“Add more flour here, Appa!” Isha shouts.

“Ah, just stop. I'll do it!”





After-Reading Activities



A. Listen and write. Listen to Isha share her favorite recipe and fill in the missing words.

Amma's Special Recipe for (1) _____ Indian Chicken Curry

Delicious any time and perfect for when you (2) _____!

- | | | |
|--|------------------------------------|-------------------------------|
| ☐ oil | ☐ garlic | ☐ onion |
| ☐ (3) _____ powder | ☐ (4) _____ | ☐ tomato |
| ☐ salt | ☐ yogurt | ☐ chicken |
| ☐ hot water | ☐ coconut milk | |

1. Warm up the oil in a pan.
2. Get (5) _____ and add spices.
3. Cut up the onion and garlic. Add them to the pan and start frying.
4. Cut up the tomato. Add it to the pan with some salt.
5. Mix in the curry powder, yogurt, and flour.
6. Add the chicken. Then, add the coconut milk and hot water. Stir well.
7. Cover the pan and cook for 15 minutes on low heat so nothing (6) _____.