

**FILL IN THE BLANKS:**

1. Damjibhai lived in Vangaam village of \_\_\_\_\_ state.
2. In earlier times, people stored seeds in \_\_\_\_\_ coated with mud.
3. \_\_\_\_\_ is a kind of stew, a vegetable dish, prepared in the fields during \_\_\_\_\_ season.
4. The pot for making Undhiya was kept \_\_\_\_\_ on burning coal. That's why the dish got such name in Gujarati language.
5. Undhiya was eaten with \_\_\_\_\_ roties, butter, curd and \_\_\_\_\_.
6. Damjibhai's son Hasmukh brought modern farming tools like \_\_\_\_\_ for ploughing field and \_\_\_\_\_ to pump water.
7. Damjibhai grew different vegetables and grains in his time while Hasmukh grew only \_\_\_\_\_ and \_\_\_\_\_ to earn profit.
8. A \_\_\_\_\_ plant gives signal when the soil is dry.
9. \_\_\_\_\_ fertile the soil hence they are called soil's best friends.
10. \_\_\_\_\_ is a natural fertilizer made from dried leaves and kitchen waste.

**MATCH THE PICTURES WITH THEIR NAMES:**



SIEVE  
(CHHALNI)

MORTAR AND PESTLE  
(OKHLI AND MOOSLI)

GRINDER  
(CHAKKI)