

## Curriculum Guide

***Manjhi Moves a Mountain*** by Nancy Churnin, illustrated by Danny Popovici

isbn 9781939547347

Lexile Level 610; AD610L; MSL 7.702; MLF 3.643; Decoding 71; Decoding Display High; Semantic 84; Semantic Display Very High; Syntactic 80; Syntactic Display High; Structure 83; Structure Display Very High

Guided Reading Level: M

Grade Level Equivalent: 2

Interest Level: K-5

RRL: 20

CCSS/ELA-Literacy: W.2.1,2,3,5,6,7,8; SL.2.1,1b,1c,2,3,4,6; RF.2.3,3c,3d,3f,4,4a,4c;

L.2.3,4,4a,4b,4c,5,5a,5b,6; RL.2.1,2,3,4,5,7,10

Educational Description: Historical fiction, based on true events, biography of Dashrath Manjhi, STEM title, third person narrative. Story elements: setting; India, plot and character development, problem and solution, author's purpose, repeated words and phrases, illustrations enhance meaning and tone, figurative language: simile, hyperbole, metaphor. Themes: poverty, change, hope, determination, innovation. Back matter: Note from the Author

### **Themes:**

#### *Problem-solving*

Why does Manjhi think the mountain needs to be moved? How is it a problem or obstacle for him and the people in his village?

What possible solutions are there to the problem? What would you have chosen to do?

Why does Manjhi choose such a difficult way to “move” the mountain? Do you agree with his choice? Why or why not?

What kind of mountains do you see creating obstacles in your life? What are the ways you could get rid of these obstacles?

Have the class make a list of changes they'd like to see made, both short-term and long-term. Pick one to be the class Mountain and discuss ways you all can make a difference and move your mountain.

#### *Cultural settings*

Where is Manjhi's village? What is life like for the people there? How does the author give you this information? How does the illustrator?

If you had to do research to write or illustrate this story, where would you look for information? What kinds of details matter? Food? Clothes? Houses? Cars? Pets? Gardens? Make a list of the kinds of things you want to know about. Do research so you can find as many answers as possible.

Make your own drawing of Manjhi's village. Include some people and the kind of clothes they would be wearing.

Draw a map of India, showing the different regions. Locate Bihar, where Manjhi's village is. Draw a map of your own state and mark where your town is. Are there natural markers, like rivers, lakes, oceans, hills that separate your town from others? Are there bridges, roads, tunnels that make it easier for people to come to your town despite the surrounding landscape? Write a short story about what life would be like in your town if it was surrounded by a wide moat of water, making it difficult to enter or leave. Maybe it would be harder to see relatives, to go to school, to go to a museum. What would change in your life?

The author mentions in the note after the story that the Hindu god Krishna could be seen as a model for

Manjhi since he lifted up Mount Govardhana to shelter villagers from rain. How would you find out more about this story? There is painting by an unknown Indian artist from around 1770 in the Philadelphia Museum of Art showing this subject. How would you find what this painting looks like? Can you find other pictures representing how a mountain could be moved?

### *History*

You can see movies of Manjhi's actual village, mountain, and road:

<https://www.youtube.com/watch?v=xAVUDKw4AI>

<https://www.youtube.com/watch?v=SFGUmQmVhB8>

<http://www.goodnewsnetwork.org/man-single-handedly-carved-road-mountain/>

<https://thelogicalindian.com/story-feed/get-inspired/watch-real-life-footage-of-the-mountain-man-dashrath-manjhi/>

### **Activities:**

While all Indians speak a local language (Magahi for Manjhi and the people in his village), most Indians also speak Hindi. Hindi is written in its own alphabet, as you can see in some basic Hindi words:

Hello - Namaste/Namaskar – नमस्ते/नमस्कार

How are you? - Aap kaise hain? आप कैसे हैं?

Mom - Mata(ji) - माताजी

Dad - Pita(ji)- पिताजी

Family - Parivar - परिवार

Love -Pyaar - प्यार

Cat - Billii - बिल्ली

Dog - Kutaa - कुत्ता

Teacher - Shikshak - शिक्षक

Student - Vidyarthi - विद्यार्थी

School - Shiksha - शिक्षा

Book - Pustak/Kitaab - पुस्तक/किताब

Library - Pustakalaya - पुस्तकालय

Mountain - Pahad -पहाड़

What is your name? - Aapka naam kyaa hai? - आपका नाम क्या है?

My name is \_\_\_\_\_. Mera naam \_\_\_\_\_ hai. - मेरा नाम \_\_\_\_\_ है।

Thanks to Rachel Ball-Phillips, lecturer, Southern Methodist University, and her daughter, Leora Phillips, for help with the English-Hindi word list.

Make your own roti, like the bread the villagers left for Manjhi (Printed with permission of Manjula Jain of [manjulaskitchen.com](http://manjulaskitchen.com))

Roti also known as Chapati or Fulka, is Indian flat bread made with whole wheat flour. In North India, roti is part of the main meal. Roti is served with a variety of cooked vegetables, lentils, and yogurt.

Makes 4 Rotis.

**Ingredients:**

- 1/2 cup whole-wheat flour
- 1/8 teaspoon salt
- 1/4 cup lukewarm water (Use as needed)

*Also needed*

- 2 teaspoons ghee (clear butter)
- 1/4 cup whole-wheat flour for rolling

**Method**

1. Mix flour, salt, and water to make soft dough, adding water as needed. Knead the dough for about one minute on a lightly greased surface to make it smooth and pliable. Cover the dough with a damp cloth and set aside at least ten minutes.
2. Divide the dough into four equal parts. Make smooth balls and press flat.
3. Before rolling the roti press both sides of the ball on a dry floured surface to make them easy to roll.
4. Roll to form a six-inch-diameter circle. Use just enough dry flour to roll the roti, as too much flour will make them dry. If the dough sticks to the rolling pin or rolling surface, lightly dust the rotis with dry flour.
5. Heat an iron or heavy skillet on medium high heat. To test, sprinkle a few drops of water on the skillet. If the water sizzles right away, the skillet is ready.
6. Place the one roti into the skillet. When the roti start to change color and start puffing flip it over. There will be some golden brown spots.
7. Flip again after a few seconds. Using a flat spatula, press lightly on the puffed parts of the roti. This will help the roti puff up. Flip the roti again, until it has light golden-brown spots on both sides.
8. Repeat the same process for remaining roties. Butter the roti, the side that is facing the skillet.
9. Place the rotis in a container lined with a paper towel. Cover the container after each roti.
10. Roti can be kept outside for up to 2 days wrapped in aluminum foil or in a closed container. For later use, roti can be refrigerated for 5-6 days. Re-heat in a skillet.

