

The Picnic Lunch

A Britannia Initiative

All Rights Reserved.

No part of this book may be reproduced, stored in a retrieval system, or transmitted in any form or by any means - electronics, mechanical, photocopy, microfilming, recording, or otherwise - without the permission of the publisher.

©Zoom Out Publishing 2020

BICMA: 100000853

ISBN: 978-99980-952-3-6

Story: Nyema Zam

Editor: Kinley Tshering

Illustration: Tandin Dorji

Designer: Pema Khandu

Digital Production: Zoom Out Productions

Hi, I am Hemoo, the magical blue cow. Chimi is super happy today.

Her best friend Gyalzin is here on a play date. And that's Gyalzin's mom Sangay, Ama Yeshey's best friend. When the two of them get together they never run out of things to talk!



"So what shall we do today?" asks Gyalzin. "Shall we play hide and seek?"



"I have a better idea!" says Chimi.

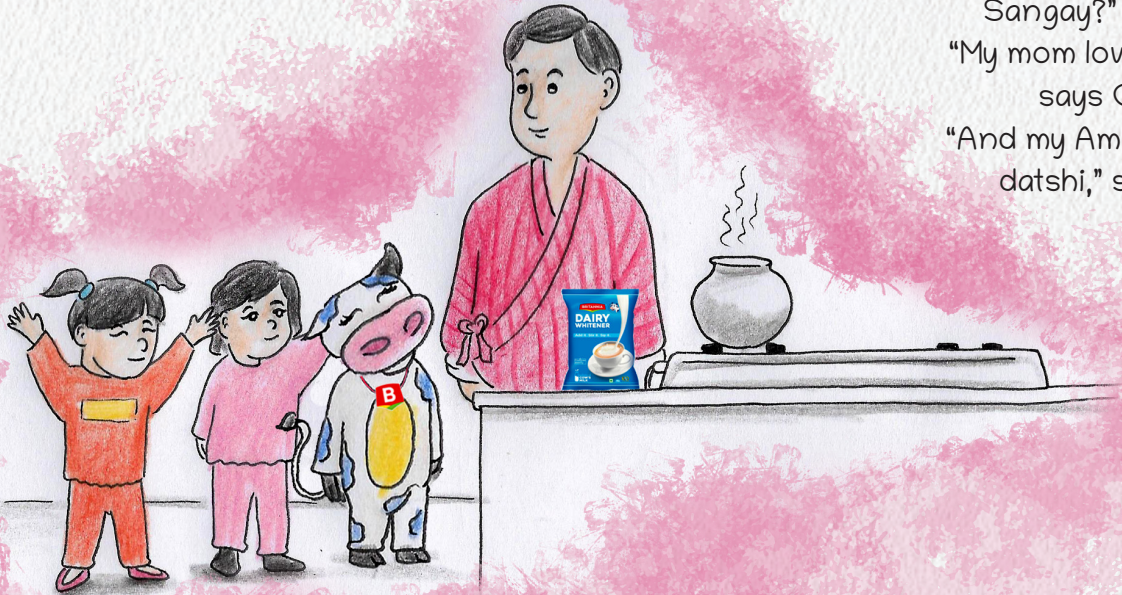
"Let's make something for our moms."

"Yes," I chip in, "how about a picnic lunch outside in the lawn? It's a beautiful sunny day."

"That sounds great, Hemoo! Let's find Apa," says Chimi.

Apa Wangchu is in the kitchen making a hot and rich cup of tea with Britannia Dairy Whitener.

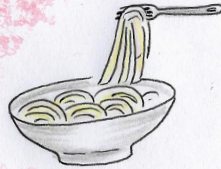
"Apa, can we make a picnic lunch for Ama and Aunt Sangay?" asks Chimi.  
"My mom loves spaghetti," says Gyalzin.  
"And my Ama loves shamu datshi," says Chimi.



Apa taps his finger on his temple.

"Hmmm...Let's make Jangbuli and shamu datshi," says Apa Wangchu

"Jangbuli!!! What is that?" ask Chimi and Gyalzin, surprised.



"Jangbuli is a traditional homemade flat noodles from Bumthang," says Apa Wangchu.  
"Yeaahhh, let's make Jangbuli!!!"  
we all shout.



Apa Wangchu takes out all the ingredients on the kitchen table: Wheat flour, spring onions, oil, chilli powder, thingye (Sichuan pepper), mushroom, dry red chillies, datshi and our favourite Britannia Cheese Slices.



Just then Gelwa who had been out cycling joins us as well.

Apa Wangchu makes the children cut the mushrooms and other ingredients while he prepares the dough with the wheat flour. He then rolls the dough and cuts into strips of flat noodles as we watch him in awe.

“Uncle! You are so good at this!” says Gyalzin.

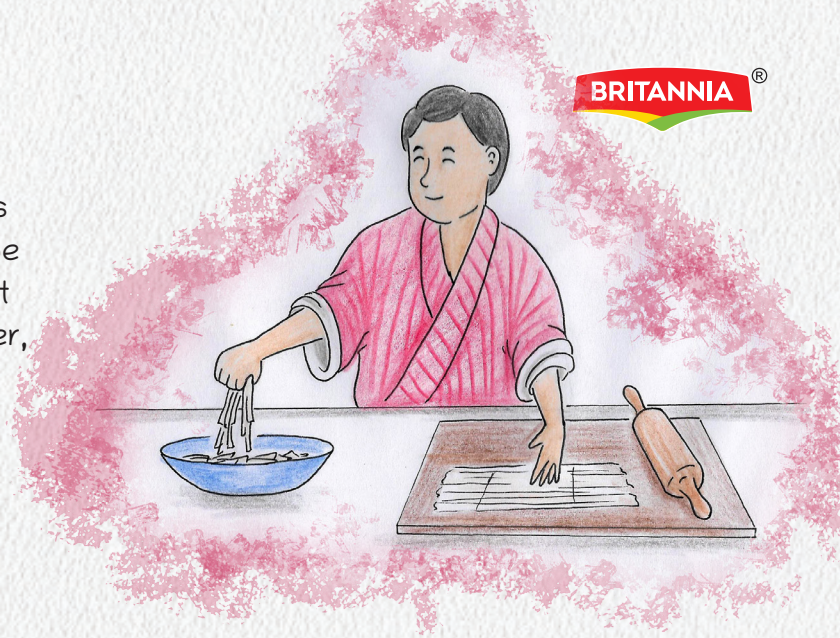
“I learnt all this from my mother,” says Apa Wangchu.







Then Apa Wangchu blanches the flat noodles in hot water and sets it aside to cool while he prepares the shamu datshi. He makes Gelwa put the mushroom, dry red chillies, butter, datshi and salt in a small pot and bring it to a boil.



He then adds the yummy-licious Britannia Cheese slice, which melts quickly giving a rich golden colour to the shamu datshi.



"That looks soooo cheesy," says Chimi.  
"My stomach is rumbling already," says Gyalzin.  
And we all burst out laughing.

Next Apa Wangchu heats some oil in a pan and stir-fries the blanched noodles strips. He then seasons this with chilli powder, thingye and salt. He finishes this by adding the chopped spring onions and coriander.



Our picnic lunch is already outside when Ama Yeshey and Aunty Sangay join us.  
"Jangbuli and shamu datshi for the two of you," says Chimi and Gyalzin.

"Ohhhh!! Thank you, kids. You guys make us feel so special," says Ama Yeshey and Aunty Sangay. "We need to get you all something special later."

"I have already made some Winkin Cow chocolate milkshake popsicles for the kids," says  
Apa Wangchu.

"Yeaaaaah! We love the chocolate popsicles!" We shout together.

And that's how we spent the warm Autumn Sunday having Jangbuli and shamu datshi  
for a picnic lunch!





# BRING HOME THE WORLD OF BRITANNIA DAIRY



\*T&C APPLY 