



"My Raksha Bandhan"

Free Printable Activities

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Raksha Bandhan Fact Sheet

What is Raksha Bandhan?

1. It is a festival to celebrate the brother-sister bond.
2. In Sanskrit Raksha means protection and Bandhan means bond/promise, meaning "the bond of protection".

When is Raksha Bandhan?

Observed on the full-moon day during the month of Sravana of the Hindu lunar calendar. It usually falls during the months of July and August.

Origin?

Lord Vishnu won the three worlds from a demon king, Bali, and he requested Lord Vishnu to stay in his palace. This made Goddess Lakshmi sad. She tied a Rakhi around the wrist of King Bali and as a gift she asked for the freedom of Lord Vishnu. The demon king agreed. For the detailed story please read the book, "My Raksha Bandhan, Promise to Protect."

Who celebrate Raksha Bandhan?

Hindus all around the world.

How is it celebrated?

Sisters tie a raakhi (consecrated thread) on their brothers' wrist and wish them happiness. Brothers also promise to protect their sisters and gift tokens of love.

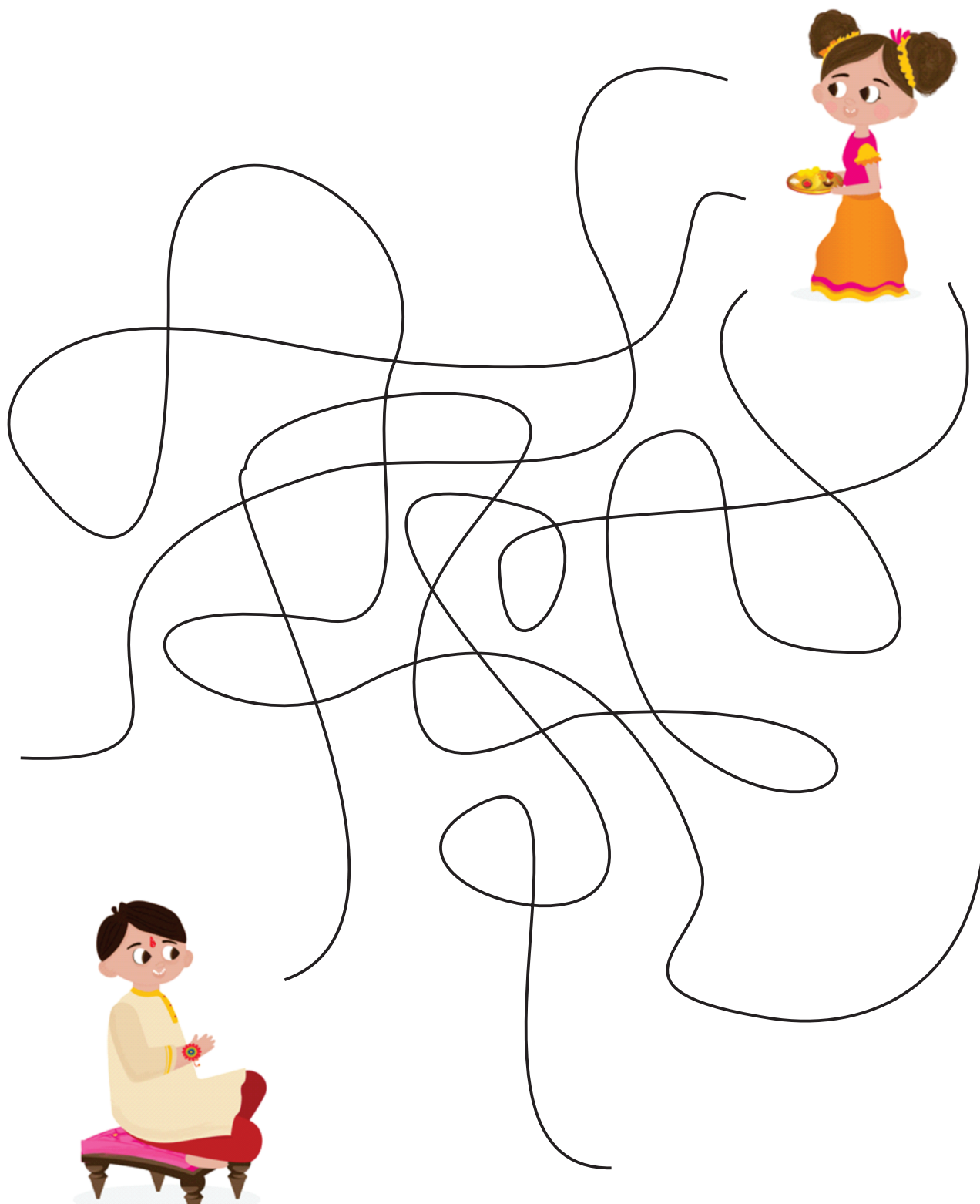
Name _____

Color the picture



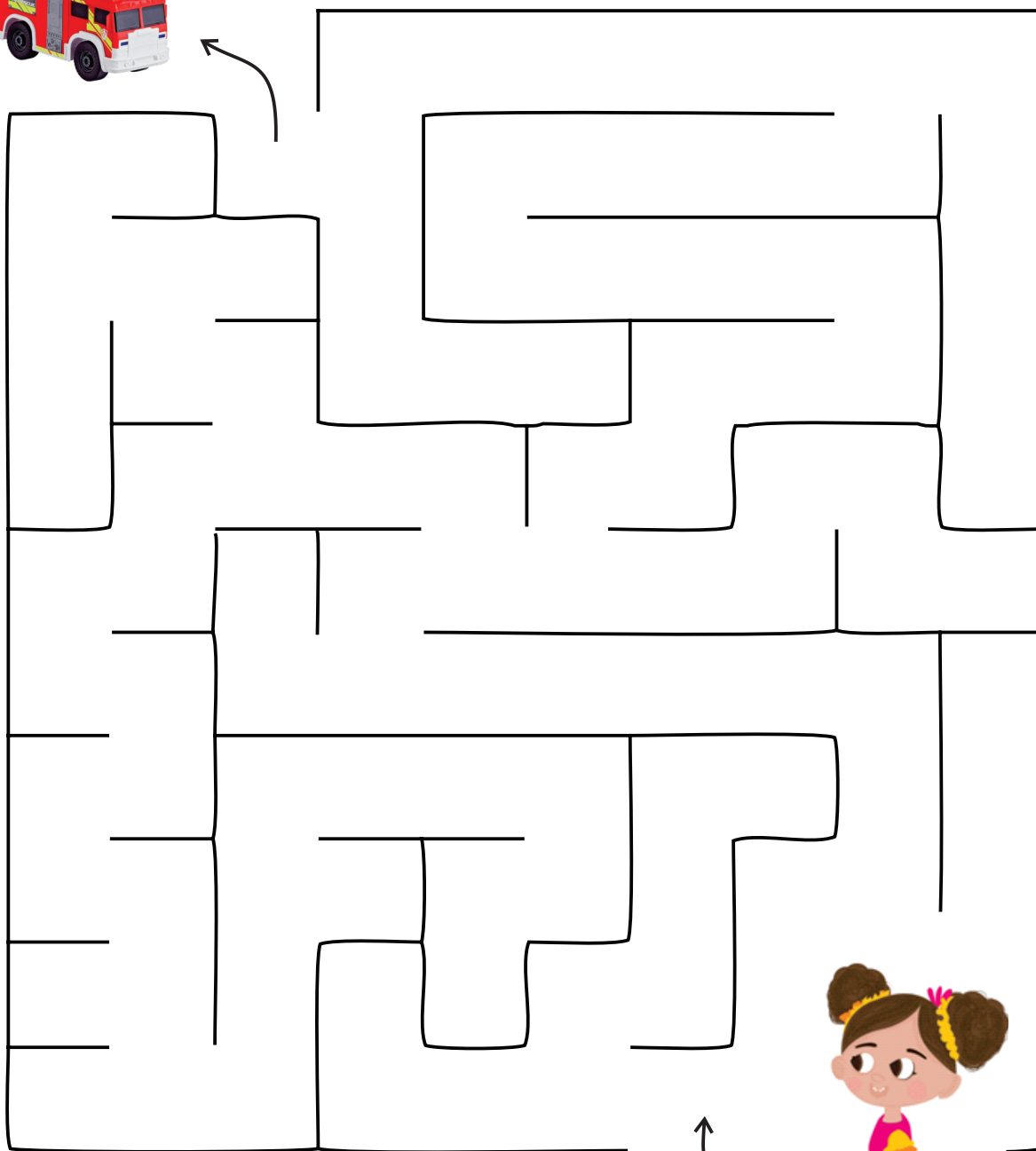
Name _____

Help Taaraa reach Chandu



Name _____

Help Taaraa reach fire truck



Name _____

Raksha Bandhan word search

M Z W B N S R B Y K G P U B W
E F L A K S H M I Q A T G H W
Y N O O K K Y V E F H B O T X
T R A A K H I B W O O P L E N
A M T C U U T S D B F Q K E H
N N M P R O M I S E S E B K X
L V X H O S G D F U I H O A J
U B S U F O W M M L S O A P E
B R G C U L R R R Y T R A R C
M O I D P V L N Q F E H W O Q
W T F J T I I X I C R Q P T D
W H T S A V Z S J M X J W E L
X E D O I E L K H X A C J C Z
I R H W X G U T H N M L W T I
T B Z C A P A U X W U G E F M

RAAKHI

POORNIMA

TEEKA

PROMISE

VISHNU

PROTECT

LAKSHMI

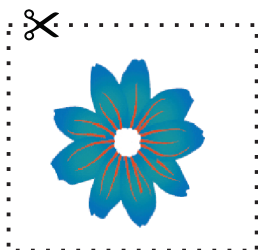
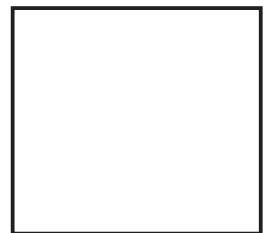
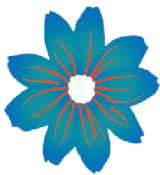
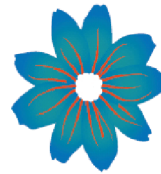
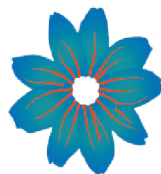
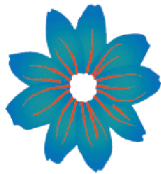
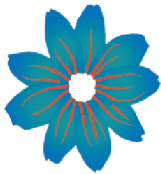
BROTHER

GIFT

SISTER

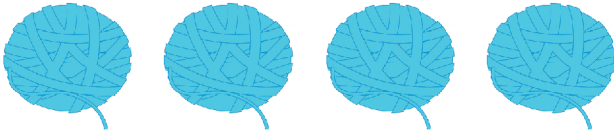
Name _____

What comes next?



Name _____

Count and match with correct number



2



1



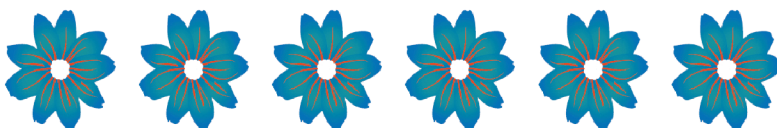
4



6



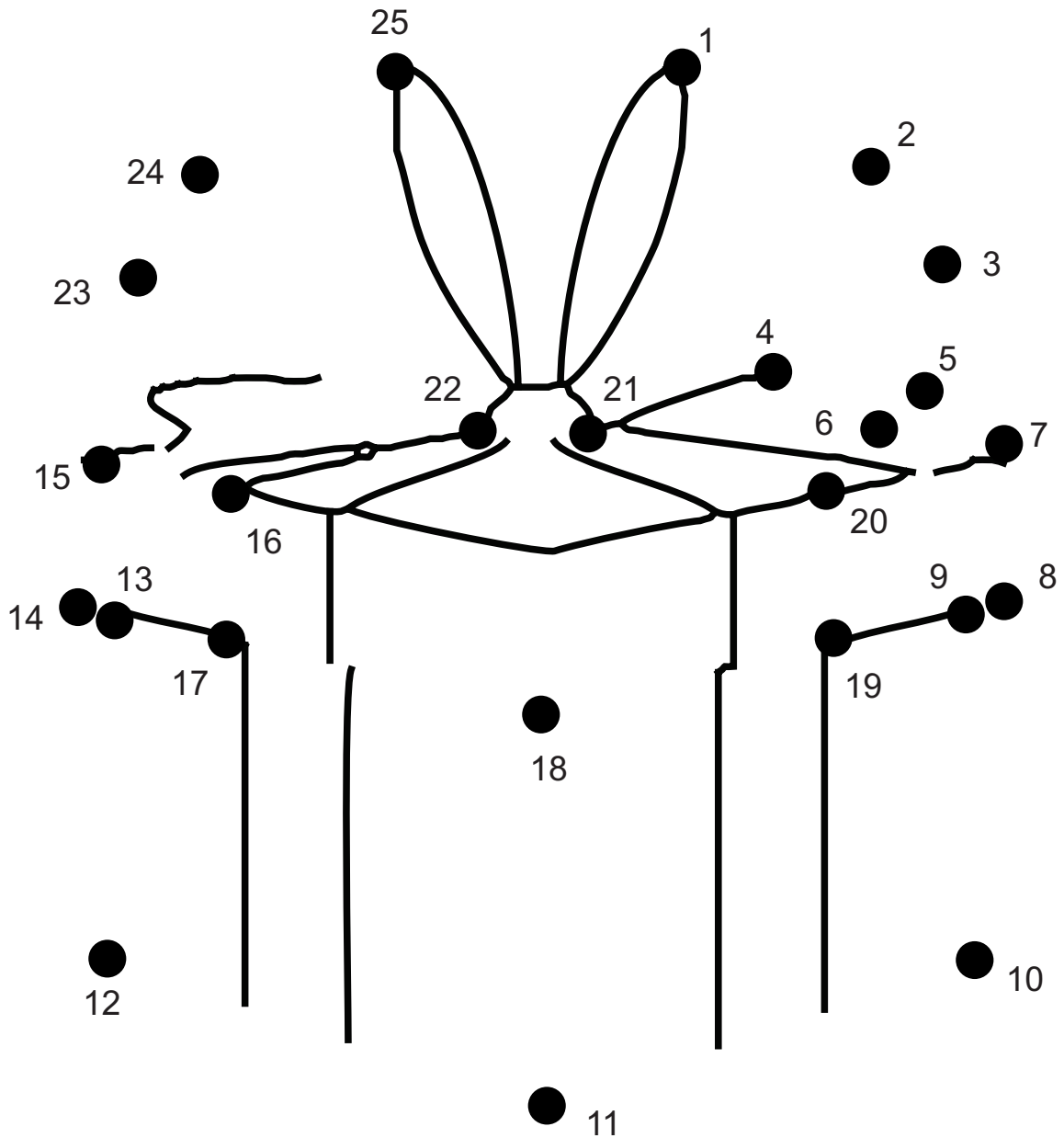
5



3

Name _____

Connect dots and color



Name _____

Shade in the correct number of boxes to represent the quantity seen in the picture.



Rakhi

--	--	--	--	--



Glue

--	--	--	--	--



Thread spool
of all colors

--	--	--	--	--



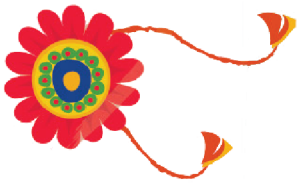
Yarn rolls of
all colors

--	--	--	--	--

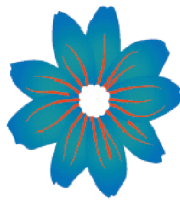
Name _____

Read the sentence and
circle the correct picture.

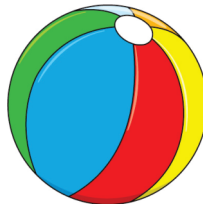
I see a Rakhi.



I see a gift.



I see a fire truck.



Name _____

Write the number to sequence the story.



Taaraa tying rakhi
to Chandu.



Chandu and Taaraa
visiting fire station.



Taaraa making Rakhi
for Chandu.



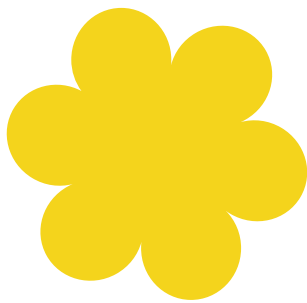
Taaraa playing with
fire truck.

Name _____

Draw and write something
about Raksha Bandhan.

The drawing area contains four identical sets of horizontal lines. Each set is composed of three lines: a solid blue line at the top, a dashed blue line in the middle, and a solid red line at the bottom. These lines are intended for a child to draw a picture and write a message about Raksha Bandhan.

Rakhi Making Craft



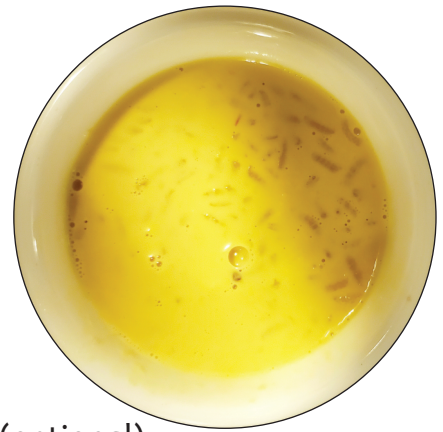
- Supplies**
1. Ribbon of any color of approximately 12cm.
 2. Glue Stick.
 3. Printed flowers given above (preferably on card stock).

- Steps**
1. Cut flowers and stick them in a sequence like shown above.
 2. Stick it on the ribbon as shown above and your Rakhi is ready to tie!

Recipe of Kheer

Ingredients

1. 1/4 cup white rice
2. 1 teaspoon ghee (clarified butter)
3. 3-4 green cardamom pods slightly crushed (optional)
4. 1 liter whole milk
5. 1/2 cup sugar, adjust to taste
6. 3 tablespoons chopped nuts (optional)
7. 8-10 saffron strands, soaked in water for 15 minutes (optional)



Instructions

1. Rinse and soak the rice in enough water for 20 to 30 minutes. Once 30 minutes are up, drain the rice and set aside.
2. Heat a heavy bottom pan on medium heat. Then add 1 teaspoon of ghee to it and then add the soaked & drained rice.
3. Add milk, cardamom, saffron along with water in which it is soaked and stir well. Set heat to medium-high.
4. Let the milk come to a boil. Stir in between so that milk doesn't stick to the bottom of the pan.
5. Once the milk has come to a boil, lower the heat to low and let the kheer cook for around 25 minutes on low heat.
6. Stir every 2 minutes or so. The milk will reduce considerably after 25 minutes and the kheer will look thick and the rice will be completely cooked.
7. Mix in the sugar and nuts and cook for 5 more minutes until sugar dissolves completely.
8. Remove pan from heat. Eat hot or chilled in fridge.

Notes

1. For creamier kheer use whole milk.
2. Boil milk beforehand in different pan and then add to kheer after its cooled. This will reduce chances of kheer sticking to bottom.
3. Kheer will turn thicker after it cools.

ANSWER

Raksha Bandhan word search

M Z W B N S R B Y K G P U B W
E F L A K S H M I Q A T G H W
Y N O O K K Y V E F H B O T X
T R A A K H I B W O O P L E N
A M T C U U T S D B F Q K E H
N N M P R O M I S E S E B K X
L V X H O S G D F U I H O A J
U B S U F O W M M L S O A P E
B R G C U L R R R Y T R A R C
M O I D P V L N Q F E H W O Q
W T F J T I I X I C R Q P T D
W H T S A V Z S J M X J W E L
X E D O I E L K H X A C J C Z
I R H W X G U T H N M L W T I
T B Z C A P A U X W U G E F M

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