

Emma's Detective Works



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DEDICATION

To my loving mother and father,
my beloved grandfather,
my dear little sisters,
my school,
and my respected teachers,
who encouraged me, guided me, and gave
me the opportunity to write this book.
with love and gratitude.



Foreword

In an increasingly complex global future, the "Hemamala Upahara" book project, led by Mahamaya Girls' College, stands as a turning point in girls' education. Over a decade, it has successfully nurtured thousands of children to become young authors.

This year, by collaborating with other schools, we aimed to provide students with a wealth of new experiences. The goal was to develop multi-faceted skills, including communication, values, and creative growth. As a result, children have written books that pay tribute to Princess Hemamala, who brought the Sacred Tooth Relic—the supreme symbol of the Buddhist world—to the Hill Country (Kandy).

I extend my gratitude to everyone involved, including the students who contributed their creativity and the teachers who guided them.

Shashikala Senadhira,
Principal,
Mahamaya Girls' College,
Kandy.

Congratulatory Message

It is a great honor for me, as the Governor of the Central Province, to send a congratulatory message for the launch of the books created through the Hemamala Tribute Book Creation Project initiated by Mahamaya Girls' College, Kandy.

Education is the fundamental foundation for the progress of society, and it is further strengthened through books and literary creations. It is clearly commendable that students' talents, creativity, and intellectual abilities are emerging through projects such as this.

I believe that this book creation project will provide valuable knowledge and a precious literary contribution not only to the students but to the entire society. Furthermore, I hope that through such efforts, future writers who will bring pride to Sri Lanka will emerge.

I extend my heartfelt appreciation and blessings to the Principal, the academic staff, the students, and everyone involved who dedicated themselves to this successful endeavor. I wish this project and the book launch ceremony great success.

Sarath B.S. Abeykoon,
Governor, Central Province,
Emeritus Professor, University of Peradeniya.
2026-05-10

Congratulatory Message

I highly appreciate the noble and outstanding effort of the Principal and the academic staff of Mahamaya Girls' College, Kandy, the student daughters, the students of other participating schools, and everyone who dedicated themselves to plan and implement this book publication project. The project was organized under the leadership of Mahamaya Girls' College, Kandy, with the participation of other schools in the Kandy Zone, with the aim of encouraging children toward book creation within the current school system, as a tribute to Hemamala Kumariya who brought the Sacred Tooth Relic to Sri Lanka.

For several decades, Sri Lanka has been committed to providing free, compulsory, quality, and equitable education to all children, thereby producing a future generation of intelligent and skilled citizens. In such a context, this book creation program for school children helps develop creative ability, critical thinking, and other positive qualities for a balanced and well-rounded personality, and contributes to building a future knowledge-based society.

May all activities of the Hemamala Tribute Book Creation Project be successful through the blessings of the Sacred Tooth Relic.

Pradeep Nilanga Dela,
Diyawadana Nilame,
Sri Dalada Maligawa.
2026.05.10.

CONTENTS

		PAGE NO
CHAPTER 01	BIRTHDAY	01-02
CHAPTER 02	EVERYONE EXEPT FATHER	03-05
CHAPTER 03	LIBRARY	06-07
CHAPTER 04	SURPRISE	08-10
CHAPTER 05	NEW TOOLS	11-14
CHAPTER 06	PEAK IN THE COOK BOOK	15-18

CHAPTER 01

BIRTHDAY

“Waky waky... rise and shine...”

Emma found herself sitting on her bed, blinking hardly, trying to recognize who is at the door of her bedroom at 7.00.a.m early in the morning.

“Happy birthday sis...”

It was her little brother’s voice coming from the doorstep. Then she reminded that it was her birthday. “Thanks John...” she thanked. Moreover, she got off her bed and got dressed.

She walked to the mirror and took a look of herself. 'Something is missing. She thought. She had no idea what was it. Then she realized that it was her hair.

It looked like a cart of paddy straw, just like her room. [Oh, I did not tell you. Ok. Well...Emma is a Middle school student with a dotted face and a curly blonde hair. Moreover, she has a very good mother and a very good father. In addition, as you already know she has a younger brother named Jonathon. However, Emma and her family call him john. Emma has four friends called Mia, Masha, Ava and Lora.

Ok. Let's get back to the story.

CHAPTER 02

EVERYONE EXEPT FATHER

Emma looked around... the room was a mess. Emma remembered that her class teacher Mrs. Underwood told them that the day we turn to another age, it is like turning a new page in a book. Therefore, Emma thought this new page should be very clean and beautiful. Therefore, she started to clean the room.

After many minutes, around 8.00.a.m she finished cleaning the room. Then she opened the window and let the fresh air and sun rays come inside her room. After this, her bedroom was beautiful than ever.

Then she started to comb her hair. When she is all done she could smell the freshly baked cakes taking out of the oven downstairs. In the evening at 5.00.p.m, her birthday party is going to start.

Therefore, her mother is baking cakes and muffins for the feast. Every year they are having a little party only with the family to their birthdays.

She went downstairs.

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“Happy birthday Emma” her mother wished her as she entered the kitchen. “Thank you mother.” “Where is father?” Emma asked. “Oh he went away to fulfill some duties.” Said mom smiling.

“By the way, you can see your gifts at the evening. Your dad and I decided it is better.” Said mom.

9Then suddenly her little brother john entered the kitchen with a bang. A spoon and an aluminum plate was in his hands. “Hey there sleepy head...by the way, you are snoring when you are sleeping.” He said. “Oh john...Don’t make joke of her. It is her birthday.” Interrupted mom.

When John opened his mouth to say something, grandma entered the kitchen. "Shut your mouth Jonathan." She said to John as well as she turned to Emma's side and said "Happy birthday dear." "Thank you grandma...", said Emma.

Emma looked around. Everyone except her father is in the kitchen. She wondered where was his father has gone.

CHAPTER 03

LIBRARY

The day went normally after that. Emma went to her room to see her birthday cards from her friends, Misha, Mia, Ava and Lora. Guess what? There was nothing. Since the day they met, in anyone's birthday, they have sent birthday cards. Did they forgot? Emma felt somewhat sad.

Reason no. 1 – her father was not at home and

Her mother is not telling why

Reason no. 2 – her friends have forgotten it is her

Birthday.

Next, she started to watch a movie in her laptop. It was her last year birthday gift. The year before that she got a bicycle.

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Now, the time is 3.30.p.m. Emma was still in her laptop. Then John came to her bedroom and said “hey sis. I know today is your birthday. But it doesn’t give you any excuses from me. You still have to help me to find a book for my book report.” Emma looked at him. She asked, “Ok but why now?” “Because...um...I...need to” said John. This was weird. But Emma agreed.

She and john went to the library. John took forever to choose a book. Every time Emma shows him a book, he found an excuse to not take it. And at last about 4.30.’O’ clock, he choose a book about ancient pirates. They got on to their bicycles to go home.

CHAPTER 04

SURPRISE

They parked their bicycles in the garage and went inside the house. But they could not. When she opened the door, she was surprised. Everyone that she could imagine in her birthday party were there. Her family, her neighbors, her friends. They all were there. In addition, there was a giant cake lay upon the table.

Everyone singed happy birthday song while Emma cut the cake. After that, they sat for the dinner table. Emma saw the bright blue cupcakes made by her mother. After having the dinner, it was time to unwrap the gifts. First John came with a gift wrapped with best sister wrapping paper. He hugged Emma and gave her the gift. Emma unwrapped it. There was a beautiful birthday card. Then she was surprised by the gift inside. It was a model of a car made by old tags of clothes.

“Thank you...” Emma said to John. And next her neighbors came and gave her a big set of pens, pencils, erasers, books, markers and stuff like that.

After that, it was her friends turn. They all came together with four different coloured tickets in their hands.

First Mia came with a dark blue ticket in her hand. She said “watch a movie”;

And next Masha gave her an emerald ticket and said “go to national zoo”;

Lora and Ava did the same thing and said “watch a football match” and “have a lunch in the burger king’s VIP seat”.

Emma was amazed. And then Lora said “we all have the same tickets. We can all go...”

“OMG. You guys are the best friends ever.” Emma said. “thank you.....”

And now at last Emma's mother, father and her grandmother came with a huge gift. They said "happy birthday dear... open your gift."

Emma opened it. "Wow. This is a gift that I wanted for my whole life." She thought. That was a whole lot cooking set. Not a toy. A real one! There was even a tiny oven and a fridge. Simply, that was a mini kitchen.

Emma hugged her family and said;

"THANK YOUUUUU!!!!"

CHAPTER 05

NEW TOOLS

Time is 7.00.a.m. everyone was asleep. But Emma's bed was empty.

Emma was in the kitchen. Beside her there was a big box. It was the box that her mini kitchen was placed. Emma was working on her kitchen.

The reason why Emma wake up early is to make breakfast to her whole family. Today, she is going to make French toast. So this is how she made it. She got recipe book. French toast page said this..

French toast

Ingredients

2 eggs

¼ cup of milk

1 teaspoon of sugar

¼ teaspoon of salt

Cinnamon

Bread

Method

1. Mix all the above ingredients together.
2. Put some oil and butter to a medium heated pan.
3. Dip bread in the solution.
4. Put the bread into the pan when the butter is melted and brown colour.
5. Cook one side about 1.30-2 minutes.
6. Enjoy!!!!

She made French toast. Although while doing this her pan was fallen by her few times in a row.

And after these all were done, her French toast were ready. She placed it on a big plate and placed it on the table. She decorated it with whipped cream and berries. She readied plates, forks and knives for everybody. And she went upstairs to wake her family.

But when she reached to the kitchen door, she saw her family was already watching her from the stairs. Her mother said, "We've been watching you since you dropped those pans." "Oh...yeah..." said Emma. Would you like to try them?"

"Of course we would. Why not? Come on boys." She said to John and father.

Then she turned to grandma and said, “Mother, would you come?” “Yes. Yes. I want to try my granddaughter’s first cooking...” said grandma.

They all sat on the table and have their breakfast. All of her family members said that it was delicious.

From that day on Emma made every meal that she could find on her book.

CHAPTER 06

PEAK IN THE COOK BOOK

And now we are going to see what the other things that we could make are.

Any age that is more than 10. But the others can do with elders' instructions.

Now let's do a sneak peak within the pages of Emma's cook book.



Classic Pancakes

Fluffy, golden and perfect for any morning! ✨

Ingredients:

- 1 cup (125 g) all-purpose flour
- 2 tbsp sugar
- 2 tsp baking powder
- ¼ tsp salt
- 1 cup (240 ml) milk
- 1 egg
- 2 tbsp melted butter or oil
- 1 tsp vanilla extract (optional)

Method:

1. Mix flour, sugar, baking powder, and salt in a bowl.
2. In another bowl, whisk milk, egg, butter, and vanilla.
3. Pour wet ingredients into dry ingredients and mix until just combined.
4. Heat a lightly greased pan over medium heat.
5. Pour about ¼ cup batter for each pancake.
6. Cook until bubbles form, then flip and cook until golden brown.
7. Serve with syrup, honey, fruit, or butter.



top with your favorites! ♥

Japanese Soufflé Pancakes

Light as a cloud, soft and jiggle! ♥

Ingredients:

- 2 eggs (separated)
- 2 tbsp milk
- ¼ tsp vanilla extract
- ¼ cup (30 g) cake flour or all-purpose flour
- ¼ tsp baking powder
- 2 tbsp sugar
- Oil for greasing

Method:

1. Mix egg yolks, milk, and vanilla.
2. Sift in flour and baking powder; mix until smooth.
3. In another bowl, beat egg whites until foamy.
4. Gradually add sugar and beat until stiff peaks form.
5. Fold the egg whites gently into the yolk mixture in 3 batches.
6. Heat a lightly greased non-stick pan on very low heat.
7. Spoon tall mounds of batter into the pan.
8. Add a tablespoon of water to the side of the pan and cover.
9. Cook 4-5 minutes, flip carefully, cover, and cook another 4-5 minutes.
10. Serve with whipped cream, berries, and powdered sugar. ♥



so soft & delicious! ♥



Tips:

Use low heat and be patient - that's the secret to super fluffy pancakes! 😊



Marshmallow Pudding

Creamy, soft and delightfully sweet! ♥

Ingredients:

- 200 g marshmallows
- 1 cup (240 ml) milk
- 1 cup (240 ml) whipping cream
- 1 tsp vanilla extract

Method:

1. Heat milk in a saucepan over low heat.
2. Add marshmallows and stir until completely melted.
3. Remove from heat and let cool slightly.
4. Stir in vanilla.
5. Whip the cream until soft peaks form.
6. Fold the whipped cream into the cooled marshmallow mixture.
7. Pour into serving cups.
8. Refrigerate for 3-4 hours until set.
9. Decorate with extra marshmallows, chocolate shavings, or fruit before serving.



i love marshmallows! ♥



Note:

Best when served chilled! 😊

1. AVOCADO TOAST

 Simple, healthy and so satisfying! 

INGREDIENTS

- 1 ripe avocado
- 2 slices of whole grain bread
- 1 tsp lemon juice
- Salt and black pepper to taste
- Red pepper flakes (optional)
- Olive oil (optional)
- Cherry tomatoes or microgreens for topping (optional)

TIP:

Add a poached egg on top for extra protein! 



METHOD

1. Toast the bread until golden and crisp.
2. Cut the avocado in half, remove the pit and scoop the flesh into a bowl.
3. Mash with a fork and add lemon juice, salt and pepper.
4. Spread the mashed avocado evenly on the toast.
5. Top with cherry tomatoes, red pepper flakes and a drizzle of olive oil if using.
6. Serve immediately and enjoy!



2. BANANA OAT PANCAKES

Naturally sweet, fluffy and perfect for busy mornings! ♥

INGREDIENTS

- 1 ripe banana
- 1 cup (90 g) rolled oats
- 1 egg
- 1/4 cup (60 ml) milk
- 1/2 tsp baking powder
- 1/2 tsp vanilla extract
- A pinch of cinnamon
- Oil or butter for cooking
- Fresh fruits & honey for topping (optional)

TIP: ♥

Make a big batch and store in the fridge for up to 3 days! ☆



METHOD

1. In a blender, add banana, oats, egg, milk, baking powder, vanilla and cinnamon.
2. Blend until smooth. Let the batter rest for 5 minutes.
3. Heat a non-stick pan over medium heat and grease lightly.
4. Pour 1/4 cup of batter for each pancake.
5. Cook for 2-3 minutes until bubbles form on top and edges set.
6. Flip and cook for another 1-2 minutes until golden brown.
7. Serve warm with fruits and honey. ♥ ♥ ♥ ♥



THE END.

Afterword

With the approval of the Ministry of Education, this research-based project has empowered thousands of student authors for over ten years. Educationists recognize it as a program that significantly enhances the quality of school education.

In alignment with modern educational reforms, encouraging students to author a research work is a milestone in this journey. In this digital age of "Smart" technology, the modern school must demonstrate through research that books and technology should be used together. This is because the unique joy a child receives from a book cannot be replaced by anything else.

To prevent children from drifting away from books—which remain our primary educational tool and storehouse of human knowledge—Mahamaya Girls' College has spearheaded the "Hemamala Upahara" project for many years. Its primary objectives are to foster academic discipline, promote values, and pay tribute to Princess Hemamala, who fulfilled a historic mission to empower women.

We express our gratitude to the Principal, teachers, parents, alumni of Mahamaya Girls' College, representatives of other schools, the Diyawadana Nilame, and the staff of the Sri Dalada Maligawa (Temple of the Sacred Tooth Relic) for their support.

Seneviratne Mahalekam

(Project Creator)