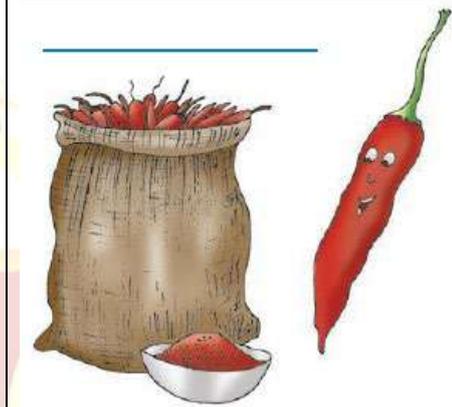


Chapter 25: Spicy Riddles

Question 1:

(Page 199)

I can be powdered fine
To make food hot and spicy,
If too much of me is added
I make you gasp – shheee... shheee...
Your eyes and nose begin to water
And you cry!
Think and tell me who am I?
Tell me quickly, who am I?

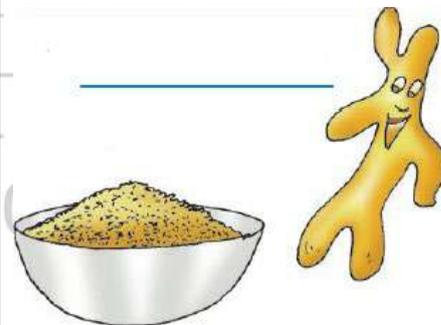


Answer:

Chilli.

Question 2:

Grind me and powder me –
To make your food look yellow,
I am mixed in oil by granny
And applied to wounds quickly,
I heal all wounds – big and small,
That is why I am loved by all!
Think and tell me who am I?
Tell me quickly, who am I?



Answer:

Turmeric.

Question 3:

(Page 200)

Small and round like a pearl,
I am black when I am whole.
I can be powdered coarse or fine
A sharp and spicy taste is mine,
Whether it is salty or sweet
I am added as a special treat,
Think and tell me who am I?
Tell me quickly, who am I?

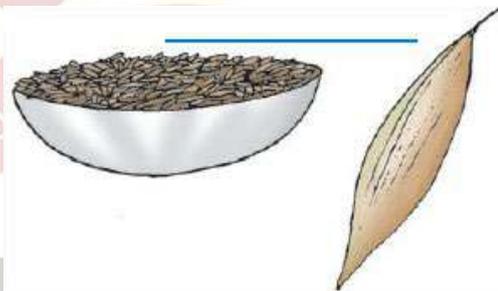


Answer:

Black pepper.

Question 4:

I am a small and skinny chap
Sometimes I am brown and
sometime black,
Added to hot oil and ghee
I spread my fragrance all around me,
When I am roasted.
Curd and jaljeera are favourite to me.
Think and tell me who am I?
Tell me quickly, who am I?

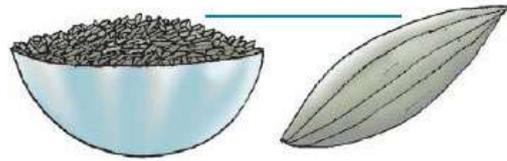


Answer:

Cumin.

Question 5:

I look like Zeera though green am I,
To make your stomach
healthy I always try,
Eat me always after your meal
I refresh your mouth, you
surely feel,
Think and tell me who am I?
Tell me quickly, who am I?



Answer:

Fennel.

Question 6:

(Page 201)

I look like a nail but a bud am I,
Chocolate brown colour and a
strong smell have I.
When your toothache
makes you shout,
I soothe the pain in your mouth.
Think and tell me who am I?
Tell me quickly, who am I?



Answer:

Clove.

Question 7:

Now try and make your own riddles about two other spices. Ask those riddles in your class. Draw pictures of the two spices in your notebook and write their names.

Answer:

I am from Kashmir,
I look like small threads
I am orange in colour,
I have a mild sweet smell,
I make sweets and rice dishes
flavourful
But I am very expensive.
Who am I?



I am saffron.

I am a seed,
I am used in meat dishes and
biriyani,
I have a pungent smell
I am little sweet in taste.
Who am I?



I am nutmeg.

[Students should mention their experience based on the above lines.]

Question 8:

Find out which spices are used in your house for cooking. Make a list and look at your friends' lists too.

Answer:

The spices used in my home for cooking food are—

- Turmeric powder
- Coriander powder
- Cumin powder
- Chilli powder
- Whole spices like cardamom, cinnamon, cloves, and bay leaf.

I compared my list with my friend's, and they too had these spices in their list.

[Students should mention their experience based on the above lines.]

Question 9:

When your grandparents were young, which spices were used most in their kitchens? Find out from them and write here.

Answer:

When my grandparents were young, the spices they used most in their kitchens were bay leaves, cumin seeds, coriander seeds and turmeric.

[Students should mention their experience based on the above lines.]

Question 10:

Name one spice which is put into both sweet and salty things.

Answer:

Cardamom is a spice used in both sweet and salty food dishes. Even cinnamon is also used in such cases.

Question 11:

Find out what is put into food to make it taste sour.

Answer:

Tamarind or vinegar is put into food to make it sour.

Question 12:

(Page 202)

Find out whether any spices are grown in your area. Write their names here.

Answer:

The spices grown in my area are coriander, turmeric and chilli.

[Students should mention their experience based on the above lines.]

Question 13:

Bring some whole spices to class. Write their names in the table. Close your eyes and try to recognise each spice by smelling and touching each one in turn. Put a (✓) mark in front of the ones you recognise. If you do not recognise any, put a (✗) mark.

No.	Smell	Touch	Name of the spice
1.			
2.			
3.			
4.			
5.			

Answer:

No.	Smell	Touch	Name of the spice
1.	Subtle and sweet aroma	Rough surface	Cardamom <input checked="" type="checkbox"/>
2.	Very sweet and spicy pungent aroma	Wooden texture, rough	Cinnamon <input checked="" type="checkbox"/>
3.	Sharp aroma	Rough and round-shaped	Black pepper <input checked="" type="checkbox"/>
4.	Intensely spicy-sweet warm aroma	Rough and star-shaped	Star anise <input checked="" type="checkbox"/>
5.	Sharp hot smell	Smooth	Red chilli <input checked="" type="checkbox"/>

[Students should mention their experience based on the above lines.]

Let us try making a spicy potato *chaat*!

Question 1:

(Page 203)

Did you enjoy the potato *chaat*?

Answer:

Yes, I enjoyed the sour and spicy flavour of the potato *chaat*.

[Students should mention their experience based on the above lines.]

Question 2:

Just imagine, if there were no spices to make the potato *chaat*, how would it taste?

Answer:

If there were no spices to make the potato *chaat*, the *chaat* would have tasted bland.

Question 3:

Try to learn and make a different kind of chaat and enjoy it with all your friends in class.

Answer:

My friends and I made *papdi* chaat in class, which tasted delicious. It was crispy, spicy and tangy in flavour.

[Students should mention their experience based on the above lines.]

Question 4:

How do spice-less and very spicy things feel on your tongue?

Answer:

Spice-less dishes do not activate the taste buds present on our tongue.

Very spicy dishes generate a burning sensation on our tongues.
