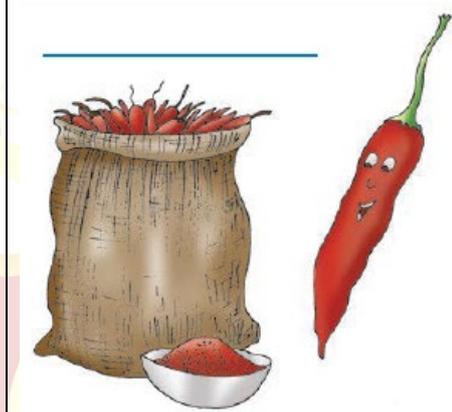


## Chapter 25: Spicy Riddles

### 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?*

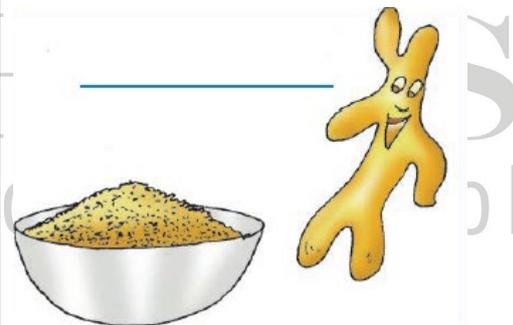


### Answer:

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?*

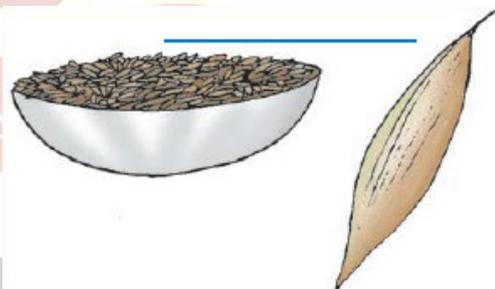


**Answer:**

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?*

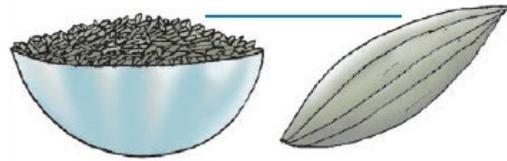


**Answer:**

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?*



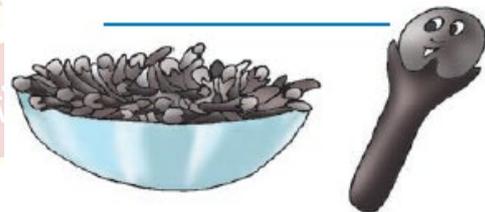
**Answer:**

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  
biryani,  
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.]*

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**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.]*

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**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.

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**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.]*

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**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.]*

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**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.

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