



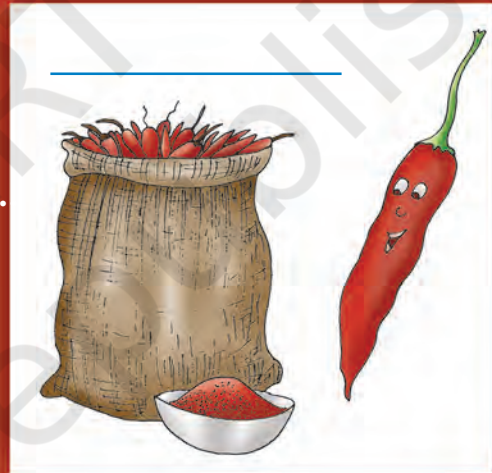
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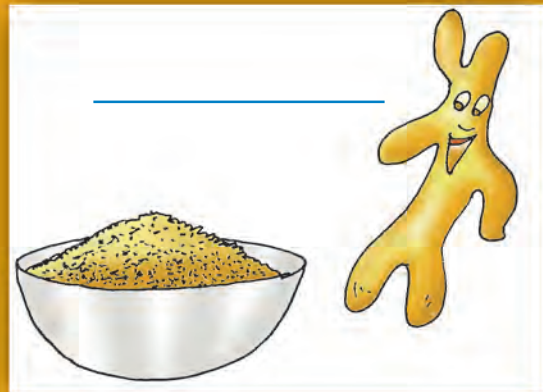
## Chapter 25 Spicy Riddles



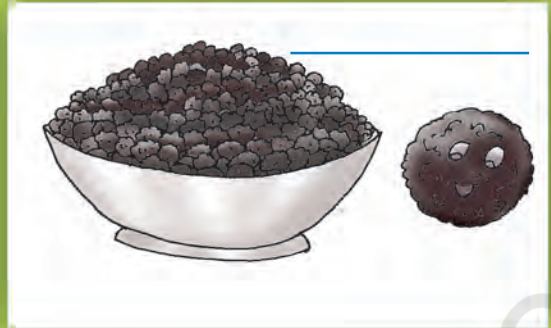
I can be powdered fine  
To make food hot and spicy,  
If too much of me is added  
I make you gasp – shheee... shheee..  
Your eyes and nose begin to water  
And you cry!  
*Think and tell me who am I?  
Tell me quickly, who am I?*



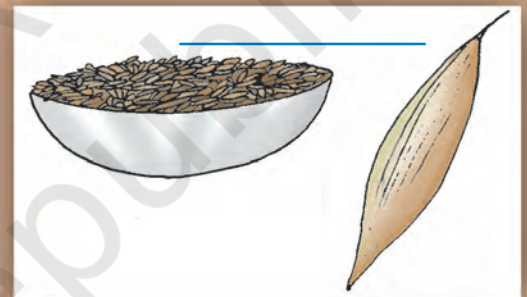
Grind me and powder me –  
To make your food look yellow,  
I am mixed in oil by granny  
And applied to wounds quickly,  
I heal all wounds – big and small,  
That is why I am loved by all!  
*Think and tell me who am I?  
Tell me quickly, who am I?*



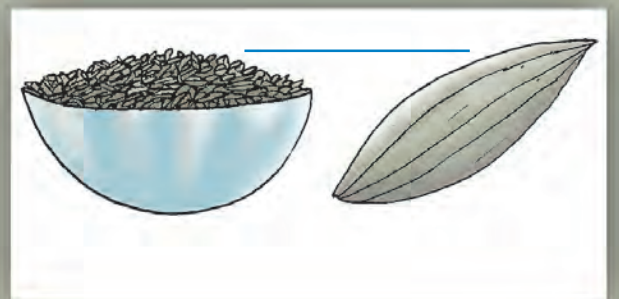
Small and round like a pearl,  
I am black when I am whole.  
I can be powdered coarse or fine  
A sharp and spicy taste is mine,  
Whether it is salty or sweet  
I am added as a special treat,  
*Think and tell me who am I?*  
*Tell me quickly, who am I?*



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?*



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?*



**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?**



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.

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

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

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

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

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I am Kuttan. I live in Kerala. There is a garden of spices in the backyard of my house. There I see plants of *tejpatta*, small and big cardamoms and black pepper grow.

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

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☞ 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.			

**Let us try making a spicy potato *chaat* !**

☞ For this you need –

- ☞ Boiled potatoes, enough for everybody in the class.
- ☞ Salt, red chilly powder, mango powder (*Amchur*) or lemon, according to taste.

**For the teacher:** *Garam Masala* : A powder of a mixture of several spices such as cardamom (small and big), clove, cumin seeds (*zeera*), cinnamon, black pepper, dry ginger, etc.



## Spicy Riddles

- ☉ Roasted cumin seeds (*zeera*), black salt, and garam masala, if it is possible.
- ☉ Fresh coriander leaves.

Peel the boiled potatoes and cut them into small pieces. Now add salt, red chilly powder, mango powder or lemon juice according to taste. To make your *chaat* more delicious, add a little roasted cumin seeds, black salt and coriander powder. A pinch of *garam masala* can also be added at the end. Mix the potatoes well. Sprinkle chopped coriander leaves on top and hurrah! Your spicy *chaat* is ready to eat!



- ☉ Did you enjoy the potato *chaat*?
- ☉ Just imagine, if there were no spices to make the potato *chaat*, how would it taste?
- ☉ Try to learn and make a different kind of *chaat* and enjoy it with all your friends in class.
- ☉ How do spice-less and very spicy things feel on your tongue?