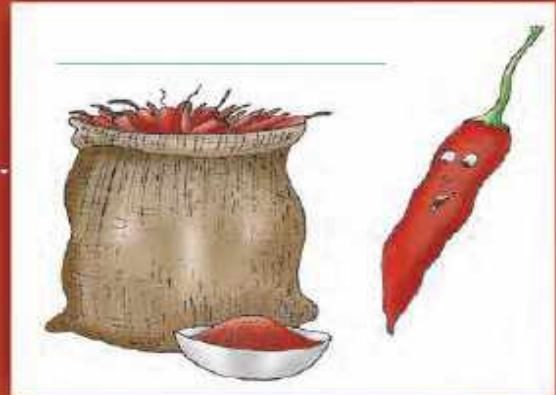


1.

**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?**

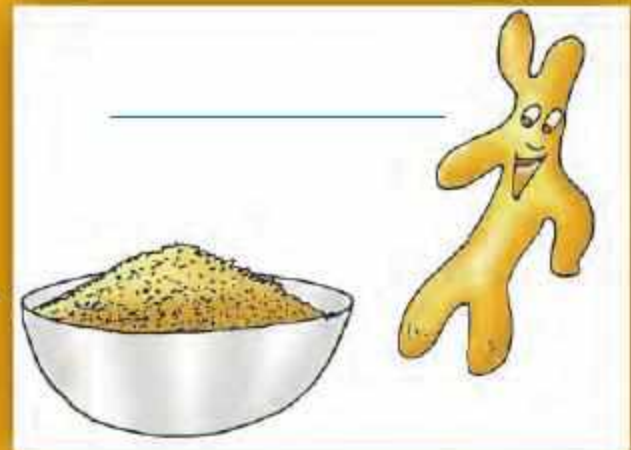


**Answer:**

Chilli (Mirchi)

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 (Haldi)

3.

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?*

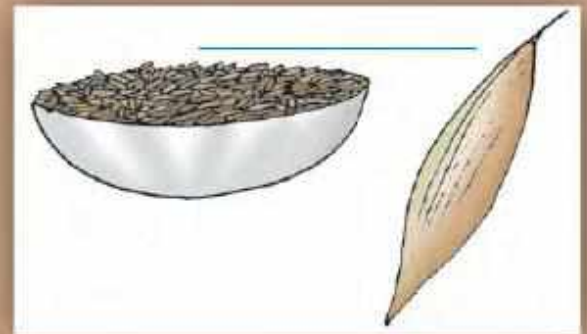


Answer:

Pepper (Kaali Mirch)

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?*

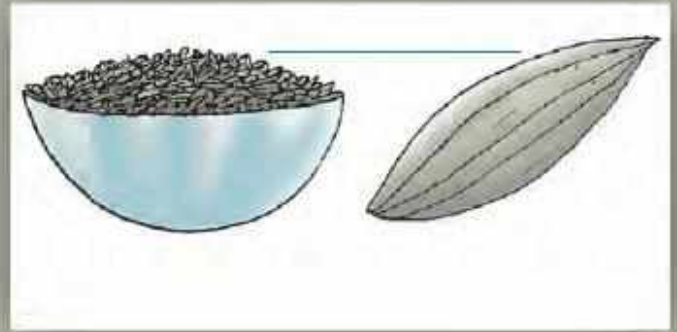


Answer:

Cumin (Jeera)

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 (Saunf)

6.

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:**

Cloves (Laung)

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**1. 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.**

1) I spread my fragrance far and wide. I love exotic dishes like biryani. I give yellow colour to the dish I look like fine hairs. Tell me who am I?

**Answer:** Saffron

2) Saffron I look like the bark of a tree. I come in shape of small sticks I am used in dishes for my fragrance I am also used in chocolates, candies and chewing gums. I am chocolaty brown. Tell me who am I.

**Answer:** Cinnamon

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

**Answer:**

Pepper, turmeric, garlic, cumin, basil are the spices used in my house for cooking. Spices used in my friend's house for cooking – turmeric, ginger, saffron, pepper.

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

**Answer:**

The spices used were red chilli, coriander, onion, turmeric etc

**4. Name one spice which is put into both sweet and salty things. Find out what is put into food to make it taste sour.**

**Answer:**

Cardamon (Elaichi) is one spice which is put into both sweet and salty things. Vineger 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.**

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

**Answer:**

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

**2. 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 (P) mark in front of the ones you recognise. If you do not recognise any, put a (Í) mark.**



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

Answer:

No.	Smell	Touch	Name of the spice
1.	Strong	Uneven surface	Cardamon
2.	Strong	Smooth	Chilli
3.	Light	Uneven surface	Ginger
4.	Strong	Smooth	Turmeric
5.	Strong	Uneven surface	Garlic

Let us try making a spicy potato chaat!

1. Did you enjoy the potato *chaat*?

Answer:

Yes, I enjoyed the potato chaat.

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

Answer:

The taste would be not that great if no spices were added.

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

Answer:

Spice-less things gives no sensation on my tongue whereas spicy things give tingling sensation on my tongue.