



Chapter 24

Spicy Riddles



I can be powdered fine,
To make food hot and spicy,
If too much of me is added
I make you gasp... shhee... shhee...
Your eyes and nose burst into 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
sometimes 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 *Jeera* 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 ?



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**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.

- Which spices are used in your house for cooking ? Find out. Make a list and look at your friend's list too.

_____	_____
_____	_____
_____	_____

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

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

- What is put into food to make it taste sour ? Find out.



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* (bay leaf), small and big cardamoms and black pepper grow.

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

- 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 (✓) 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 to make a spicy *Chana chaat* !

- For this you need -
 - Boiled *Chanas* (gram), enough for everybody in the class.
 - Salt, red chilly powder, mango powder (*Amchur*) or lemon, according to taste.

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- Roasted cumin seeds, black salt and *Garam masala*, if it is possible.
- Fresh coriander leaves.

Add salt, red chilly power
Amchur powder or lemon juice
according to taste in the boiled
Chana. 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 *Chana* well. Sprinkle chopped coriander leaves on top. Hurrah ! Your spicy
Chaat is ready to eat !

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



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

