

CHAPTER 25

Spicy Riddles

1- Select the best option.

- (i) is small, skinny and black or brown in colour.
- (a) Cuminseed (Zeera) (b) Garam masala
- (c) Red Chilli (d) None of these
- (ii) Aniseed (Saunf)
- (a) has a strong smell
- (b) is usually added to food as a powder
- (c) refreshes the mouth
- (d) All of these.
- (iii) In Kuttan's garden grow.
- (a) cuminseeds
- (b) small and big cardamoms
- (c) red chillies
- (d) coriander leaves
- (iv) is used to make potato chaat.
- (a) Salt
- (b) Red chilli powder
- (c) Mango powder (Amchur)
- (d) All of these
- (v) To make potato chaat more delicious, we can add
- (a) coriander leaves (b) cuminseeds (zeera)
- (c) black salt (d) All of these

2- Write 'T' for True and 'F' for False statements.




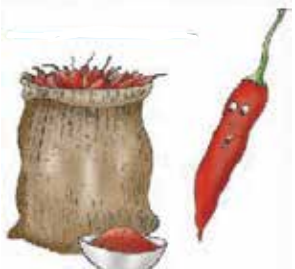
- (i) Red chillies really make the food hot and spicy.
- (ii) Turmeric (Haldi) makes the food look yellow.
- (iii) Cuminseed (Zeera) is added to both sweet and salty dishes.
- (iv) If Aniseed (Saunf) is too much in the food, it makes your eyes and nose water.

- (v) Clove (Laung) looks like a nail, but actually it is a bud.
- (vi) Black pepper is used in both sweet and salty dishes.
- (vii) Cloves makes our food tasty.
- (viii) Cumin seeds should be eaten after meal to refresh our mouth.

3- Fill in the blanks.

- (i) Turmeric (Haldi) is loved by everybody because it both small and big wounds when applied quickly.
- (ii) makes our stomach healthy.
- (iii) is chocolate coloured and smells strongly.
- (iv) For making potato chaat, boiled potatoes are before being cut into small pieces.
- (v) are sprinkled on top of the chaat finally.

4- Match the type of bridge in Column A with the material it is made of in Column B by drawing arrows.

Column A	Column B
(i) 	(a) Turmeric (Haldi)
(ii) 	(b) Aniseed (Saunf)
(iii) 	(c) Red chillies
(iv) 	(d) Potato chaat

(v)



(e) Black Pepper

(vi)



(f) Clove (laung)

- 5- Fill in the blanks using the correct options from those given in brackets.
- (i) (Black pepper/Cardamom) is small and round when whole.
 - (ii) (Turmeric/Aniseed) heals wounds also.
 - (iii) (Clove/Cuminseed) is helpful for toothache.
 - (iv) (Red Chillies/Pepper) make you gasp "shhee ... shhee".
 - (v) (Cuminseed/Aniseed) spreads fragrance when roasted.

Very Short Answer Type Questions

- 6- Answers in one word or one sentence.
- (i) which spice makes us cry if we take too much of it?

 - (ii) Which spice, when added to curd or jaljeera, makes them tasty?

 - (iii) Why is Aniseed (Saunf) always eaten after meals?

 - (iv) Which spice has a strong smell and has the colour of chocolates.

 - (v) Which spice is used in food to make it taste sour?

Short Answer Type Questions

- 7- Answer in 30-40 words.
- (i) Differentiate between Aniseed (Saunf) and Cuminseed (Zeera).

(ii) What are the differences between Red chillies and Black pepper?

Long Answer Type Questions

8- Answer is 80-100 words.
List the items used in potato chaat mentioned in the chapter.

Think, Find and Write

9- Garam masala is made by grinding many spices together. Write the names of these spices.

10- Write the names of three dishes cooked in your home (one should be a type of dal, one a dry vegetable and one a vegetable with gravy), listing the spices and other items used in each. Fill in this information in the table given below. (Take help from your elders)

Type of dish	Name of dish	Spices used	Other items used
Dal
Dry vegetable
Gravy vegetable

11- Answer in 30-40 words.

(i) In Kuttan's garden, tejpatta as well as small and big cardamoms are grown. Write the dishes or beverages in which these spices are used.

12- Names of some spices are given below in jumbled form (some are Indian names). Write the correct names of the spices against each.

- (i) AAGMR AAMALS
- (ii) RACUHM
- (iii) EAZRE
- (iv) ERE ICLILH
- (v) ATAJTPET

13- Name the spices from the picture given below:

(i)



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(ii)



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(iii)



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(iv)



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(v)



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(vi)



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(vii)



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(viii)



.....

(ix)



.....

(x)



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(xi)



.....

(xii)



.....

(xiii)



.....

(xiv)



.....

(xv)



.....

(xvi)



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14- Fill in the blanks with the words given in the help box.

Help Box
flavour, Kerala, health, spice garden, smell

- (i) Spices add to our food.
- (ii) Besides adding to taste, spices have many benefits too.
- (iii) Many spices can be recognised by their
- (iv) Spices grow in abundance in
- (v) Kerala is also known as of India.

15- Try to identify the magic of spices! Which spice will help in the following cases?

- (i) Anas is suffering from cough and cold.
- (ii) Mr Batra fell down the stairs.
- (iii) Mrs Gupta is suffering from high blood sugar.
- (iv) Alka is suffering indigestion.
- (v) Cona has a toothache.

16- Identify the spices referred to in the lines below.

(i) This spice is red in colour. It adds flavour to the food.

(ii) This spice is dried stigma of a flower used or cooking as well as a beauty product.

(iii) small pearl like items used in sweets as well as in other dishes.

(iv) Bark of a tree used to prepare tea masala and other cooking items.

17- Name the following.

(i) Four spices used to make 'gram masala'

(ii) Four spices used as medicine also.

(iii) Two spices which grow underground.

(iv) Spice which is used as mouth freshener.