

NCERT Solutions for Class 4 EVS Chapter 25: NCERT Solutions for Class 4 EVS Chapter 25, Spicy Riddles, offer fun and engaging explanations to help students learn about different spices used in daily life. The chapter introduces various spices through riddles, making learning enjoyable and interactive.

It focuses on identifying spices by their appearance, taste, and use in cooking and their importance in health and culture. The solutions guide students in solving riddles, understanding the characteristics of spices, and connecting them with the food we eat. This chapter enhances observational skills and builds knowledge of India's rich spice heritage.

NCERT Solutions for Class 4 EVS Chapter 25 Overview

NCERT Solutions for Class 4 EVS Chapter 25, Spicy Riddles, provide a creative and interactive way for students to learn about the different spices that are a part of everyday cooking. The chapter introduces spices through a series of fun riddles, encouraging children to identify them based on their taste, color, smell, and use. These solutions help students understand the cultural and culinary significance of spices in Indian cuisine, while also highlighting their health benefits.

Through these riddles, students are introduced to common spices like turmeric, cumin, cloves, and more. The solutions not only help in solving the riddles but also provide detailed explanations about each spice, including its origin, usage, and medicinal properties. This approach makes the topic more engaging and helps in strengthening the students' observational and thinking skills.

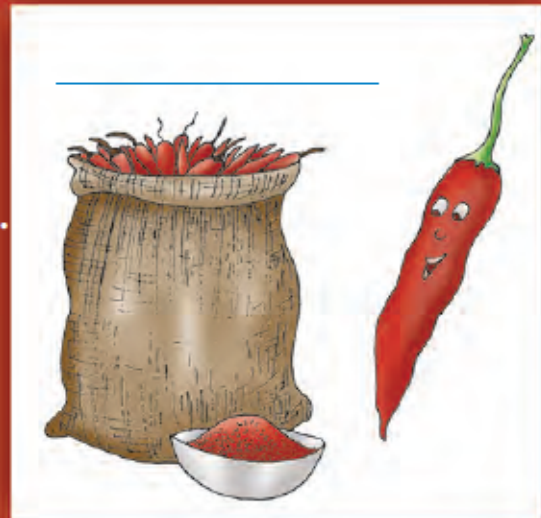
NCERT Solutions for Class 4 EVS Chapter 25 Spicy Riddles

Here we have provided NCERT Solutions for Class 4 EVS Chapter 25 Spicy Riddles -

Page No: 199

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?***

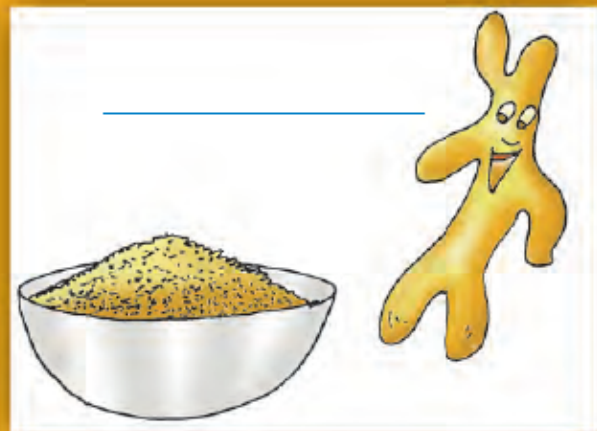


Answer:

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?

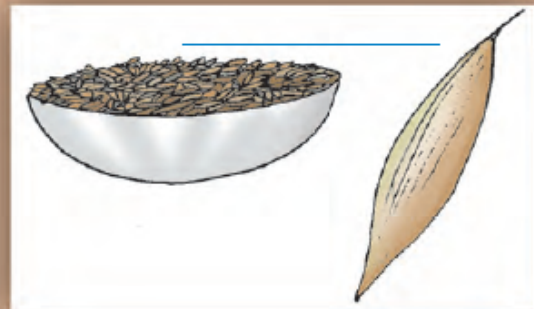


Answer:

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?

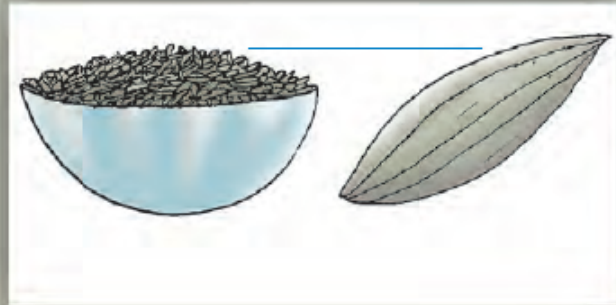


Answer:

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?

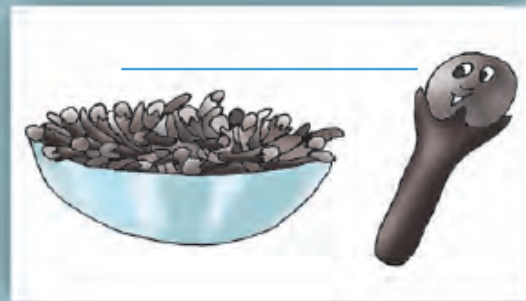


Answer:

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)

Page: 201

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 hair. Tell me, who am I?

Answer: Saffron

2) I look like the bark of a tree. I come in the 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:

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

Elaichi, sometimes known as cardamon, is a spice that is used in both salty and sweet dishes. Food is flavoured with vinegar to give it a sour taste.

Page: 202

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 (I) 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 it a lot.

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

Answer:

It will taste so simple and boring.

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

Answer:

My tongue feels nothing when something is spice-free, yet it tingles when something is spicy.

Benefits of NCERT Solutions for Class 4 EVS Chapter 25

The NCERT Solutions for Class 4 EVS Chapter 25, Spicy Riddles, offer several benefits to students:

Fun Learning: The riddle-based format makes learning about spices enjoyable, engaging young minds in a playful manner while teaching important concepts.

Improved Observation: By identifying spices through their characteristics such as taste, color, and smell, students enhance their observational skills and attention to detail.

Cultural Awareness: The chapter introduces the significance of spices in Indian cuisine and culture, helping students appreciate India's rich culinary heritage.

Practical Knowledge: Learning about spices commonly used in the kitchen encourages students to connect lessons with real-life experiences, making education more relatable.

Enhanced Problem-Solving Skills: Solving riddles sharpens analytical thinking and problem-solving abilities, helping students apply logic and reasoning in creative ways.