

CultureTalk Bangladesh Video Transcripts: <http://langmedia.fivecolleges.edu>  
**In a Sweet Shop**

**English translation:**

- What are these?
- These are sweets.
- Bangladeshi sweets?
- Yes, Bangladeshi sweets.
- Do you know how they are made?
- How do you make these sweets? [Will you tell us?] How are sweets made?
- Is it possible to tell how sweets are made?
- Tell us two or three things.
- The first stage is curd cheese. One makes curd cheese out of milk. The cheese is processed to make sweets. Cheese and sugar are combined. That's it.<sup>1</sup>
- That is all? It must take time.
- It takes time...lots of time.
- It takes time, all right.
- It takes a lot of time. First, the milk has to be boiled [for a long time], and then turned into cheese. After that the sweets are made. It takes a lot of time.
- Will you tell us some names of sweets? I don't know the names.
- Tell us the names.
- This is *rajbhog*.<sup>2</sup> This is *chomchom*.<sup>3</sup> These are *shondesh*.<sup>4</sup>
- *Shondesh* made with date-palm molasses.<sup>5</sup>

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<sup>1</sup> The gentleman is unwilling to tell trade secrets, but the cheese is either ground fine and combined with sugar, or boiled in sugar syrup, or fried and dipped in thick syrup. There are numerous ways to combine sugar and cheese.

<sup>2</sup> Sweet made with cottage cheese, spices and sugar.

<sup>3</sup> Bengali dessert, known for its intense sweetness.

<sup>4</sup> Bengali sweet made with curdled milk and sugar.

<sup>5</sup> Date-palm molasses are used to flavor and sweeten the sweet.

- *Shondesh* made with date palm molasses?
- That is *doodh-malai*. [Unclear].
- Which one is the most expensive?
  - Among the more expensive ones are sweets that cost two hundred and fifty taka<sup>1</sup> a kilogram.
- And least expensive?
  - There are less expensive sweets for one hundred and thirty taka.
- What are those?
  - Those are Bangladeshi *malpoa*.
- *Malpoa*? What do they contain?
  - These contain sugar, flour and rice-flour. They are then [fried in] oil.
- What are these?
  - These are a mixture of pounded rice and peanuts.
- These are called *muroli*.
- *Muroli*? Are they sweet?
  - Yes, sweet.
- Are those *samosas*?<sup>2</sup>
  - These are *nimki*, not *samosa*. These are *nimki*. These are *samosas*.
- *Samosas* are rounded, aren't they?
  - No, that would be *shingara*.<sup>3</sup> There is no *shingara*. Those are [jars of] *ghee*.<sup>4</sup>
- So much *ghee*?

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<sup>1</sup> The unit of currency in Bangladesh.

<sup>2</sup> Stuffed puff pastry. A common snack in south Asian regions. In Bangladesh, samosas are usually stuffed with meat, are triangular in shape with a thin, smooth crust.

<sup>3</sup> *Shingara* is also another form of puff pastry, more popular in Bangladesh and Bengal. It is also triangular in shape but the crust is much thicker than that of a *samosa*. *Shingaras* are filled with mainly potatoes and spices and nuts.

<sup>4</sup> Clarified butter.

- Yes, Bikampur's ghee. They sell this in the store.

- Is this *shingara*? What is inside the *shingara*?

- Potatoes. Vegetables.

- What else?

- These are *patishapta*.<sup>1</sup>

- *Patisha*?

- *Patishapta*.

-What is that?

-It is a type of *pittha*.<sup>2</sup>

**About CultureTalk:** CultureTalk is produced by the Five College Center for the Study of World Languages and housed on the LangMedia Website. The project provides students of language and culture with samples of people talking about their lives in the languages they use everyday. The participants in CultureTalk interviews and discussions are of many different ages and walks of life. They are free to express themselves as they wish. The ideas and opinions presented here are those of the participants. Inclusion in CultureTalk does not represent endorsement of these ideas or opinions by the Five College Center for the Study of World Languages, Five Colleges, Incorporated, or any of its member institutions: Amherst College, Hampshire College, Mount Holyoke College, Smith College and the University of Massachusetts at Amherst.

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<sup>1</sup> *Patishapta* is a kind of Bengali rice-flour crepe filled with sweet coconut cream. It is a type of *pittha*.

<sup>2</sup> *Pittha* is the generic term for many Bengali desserts made with rice flour and sweetened with molasses, golden syrup, or coconut cream.