

Hindi transcript:

- यह मैंने दो कप पानी डाल दिया। यह गल्ल... on हो जा भई... sorry, gas नहीं on हो रही है दूसरा वाला। यह खास इण्डियन तरीके की चाय है जिसमें थोड़ा सा अदरक पीसा हुआ, थो...

- इण्डिया में...

- ... थोड़ी इलाइची... yes, इलाइची मिल गई। अदरक। पानी उबल रहा है इस वक़्त, इसमें मैं थोड़ी चीनी डालूँगा, दो पत्ती चाय की डालूँगा – मॉडिफ़ाइड इण्डियन version है इण्डिया में तो चाय की पत्ती... चाय की खालिस पत्ती use करते हैं। इसमें हम tea bag use कर रहे हैं। Just a modified version, still with the same effective result. यह इलाइची पड़ गई।

- आप इण्डिया में चाय का क्या significance मानते हैं?

- चाय? चाय तो lifeline है। हम सब की शुरुआत सुबह चाय पी कर होती है और usually चाय इण्डिया में जो बनती है वह पत्ते की चाय बनती है जिसमें पानी को उबाल कर के, पत्ती को पानी में डाल कर के, दूध और वह सब एक साथ उबाला जाता है। Different region में different तरीके की चाय बनती है। कुछ ठेके area में वह मसालेदार चाय पीना पसन्द करते हैं। पंजाब में भी मसालेदार चाय पी जाती है जिसमें ख़ूब सारे... कई तरह के मसाले... क्या-क्या... दालचीनी और इलाइची... वह ताजा अदरक मिल नहीं रहा है तो, quick-fix solution... यह आँच को कम कर देते हैं। उसके बाद यह दो पत्ते डाल दिये... फिर इसको... I'm putting some milk in it. This is an entirely different style of making tea.

- How much milk did you put?

- Just a... अर्धाज से।

- कितना? मतलब, आधा चम्मच?

- करीब... I think, about half a cup. Not even half a cup... one-third of a cup. Then I'll let it... इसको सिमर करने के लिए देंगे थोड़ी देर। तो कायदे से जब हम लोग बनाते हैं तो उसमें अदरक, इलाइची और लौंग इन सब को एक साथ पीस लेते हैं... एक साथ कूट लेते हैं। Then you put that mixture first in water and then put the tea leaves and let them simmer... let it simmer and then put milk in the end. कुछ लोग milk serve करने से पहले डालते हैं, कुछ लोग milk के साथ उबाल देते हैं। This is a kind of a short-cut, as you would say.

- How is it different from the British tea?

- British tea... you put... you basically boil the water. और फिर उसके बाद आप tea leaves के ऊपर water को डालते हो। और फिर उसको brew करने के लिए देते हो, for a minute or so। उसके बाद उसके ऊपर मैं अलग से milk डालते हो। उसमें यह सब कुछ साथ मिलाकर के उबालने का कोई concept नहीं है। और कोई मसाला – लाइक, इलाइची या अदरक या इस तरह की किसी चीज़ को डालने की कोई... ऐसा कोई

वह... नहीं। It's slightly different, you know. मेरे खयाल से चाय अब तय्यार हो जाना चाहिये। थोड़ी देर और गरम कर देते हैं इसको।

I think this is ready. Want to have a look at it? Looks fine.

- Aaah! Good Indian Tea.

- Doesn't it look good?

- Yeah. वाह ताज!

- वाह ताज! Exactly, exactly. Now what I'll do... I'll just pour it. There.

English translation:

- I have put two cups of water in here. The gas [-stove] ... start up, friend ... sorry, the gas won't start up. The other one. This is a special Indian-style tea, [infused with] a bit of ginger, a bit ... In India ...

- ... a bit of green cardamom ... yes, found the cardamom. Ginger. The water is boiling right now; to this I will add some sugar, two bags of tea – this is a modified Indian version; in India one would use tea leaves ... loose tea leaves ... just a modified version, still with the same effective result. In goes the cardamom.

- Will you say [something] about the significance of tea [-drinking] in India?

- Tea? Tea is the lifeline, my friend.* Our mornings begin with tea-drinking. And usually the tea that is made in India is made with tea leaves: one boils water, adds the leaves to the water, and mixes in milk and all of that, and boils everything together. There are different styles of tea-making in different regions. In some cold areas, [people] like to drink spiced tea. Spiced tea is drunk in Punjab as well – it contains lots of ... several kinds of spices ... what have you ... cinnamon and green cardamom ...

Fresh ginger can't be found, so, [for] a quick-fix solution ... let us reduce the heat here. After that these two tea bags go in ... then this... I'm putting some milk in it. This is an entirely different style of making tea.

(* Literally, "Tea is the lifeline, brother" – the expression भई may be used with members of either sex – one can use it even when 'addressing' a gas-stove, as it turns out.)

- How much milk did you put?

- Just a ... just an estimate.

- How much? Like, half a spoonful?

- Approximately ... I think about half a cup. Not even half a cup ... one-third of a cup. Then I'll let it ... we will let it simmer for a while. So when we make tea in a proper way, we add ginger, cardamom and cloves ground together ... pounded up together. Then you put that mixture first in water and then put the tea leaves and let them simmer... let it simmer and then put milk in the end. Some people add milk before they serve [tea, others] boil it up with milk. This is a kind of a short-cut, as you would say.

- How is it different from the British tea?

- British tea ... you put ... you basically boil the water. And then you pour water over tea leaves. And then you leave it to brew, for a minute or so. After that you add milk, separately. There is no concept of putting everything together and boiling it up. And [as for adding] spices – such as

cardamom or ginger or anything like that ... there is ... no such thing. It's slightly different you know. I believe the tea is* ready now. Let us warm it for a bit longer.

I think this is ready. Want to have a look at it? Looks fine.

(* The speaker says 'ought to be'.)

- Aaah! Good Indian Tea.

- Doesn't it look good?

- Yeah. '*Wah Taj!*'*

- 'Wah Taj!' Exactly, exactly. Now what I'll do... I'll just pour it. There.

(*The slogan from a popular advertisement for tea. 'Taj' is a brand name.)

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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