

**Levantine Arabic transcript:**

المرأة: آية.. كل بلد إلو أكله معينه فال.. هاي الأكله من التراث, بدو أبا عن جد يعملوها, فا في الأردن مثلا في أكالات معينه مشهوره, من أهم الأكلات عندهم أكل المنسف, اللي هوي هدا الوجبه اللي اذا كان في عندك دعوة كبيره لناس كثير داعيهم عازمهم, أكله وحده بتكون موحده ومشهوره اللي هي المنسف. وسبق حكينا عن المنسف اللي هو عبارة عن رز ومرق ولحمه ولبن. وعادة باستخداموا فيه إشي بسمه الجميد, اللي هو عبارة عن لبن.. آية.. يوضع فيه أملاح كثيره, يجمد لمدة عشرين لأربعين يوم تقريبا أو أقل, فبعد ما يجمد وينشف ويبيس بصير يقدر يخرنوه.. لا.. المناطق.. الأيام اللي بدهم يعملو فيها المناسف. يطبخ بأنو يقطع قطع صغيره الجميد, يوضع عليه الماء وقليل من اللبن الرايب, وبعد ذلك يوضع بالخلط.. آية.. ثم يغلى على النار مع مرق اللحم, ثم يوضع اللحم فيه. يفلفل الرز ثم يوضع عليه الصنوبر واللوز, وفي ناس بتستخدم معو خبز شراك, في ناس بدون خبز شراك. إذا استخدم خبز الشراك يوضع في الصينيه خبز الشراك يسقى باللبن.. آه.. ثم يوضع الرز ويوضع فوقه اللبن واللحمه والمكسرات.. وال.. كل ناس حسب إرادتهم يزينوه, عادة يزين باللحمه والصنوبر واللوز. وفي ناس يستخدموا الخضار والبقدونس..

**English translation:**

Woman: ... ah ... each country has a specific dish, and they inherit this dish via heritage, from fathers to sons. In Jordan, for instance, there are certain famous dishes and the most important dish is *el-Mansaf* which is the meal if you have a big feast, [with] many guests. One dish is served, which is *el-Mansaf*. We have already talked about *el-Mansaf* which is rice and stew and meat and yoghurt. Usually they use what's called *el-Jameez*, which is yoghurt ... ah ... with a lot of salt added to it. It must be frozen for about 20 to 40 days or less. After it freezes and dries out, it's saved until it is used to cook *el-Mansaf*. *El-Jameez* is cooked by cutting it [the frozen yoghurt mix] into small pieces and adding water and a little bit of fresh yoghurt to it. Then it's mixed in a blender. Then it's boiled with meat stew; then meat is added to it. Rice is flavored with pepper, and pine seeds are added, and there are people who would use *Shraa* bread with it, and there are people without *Shraa* bread. If *Shraa* bread is being used, then it's put in a tray and soaked in yoghurt, then rice is added with yoghurt and meat and nuts on top ... ah .... People decorate [the dish] the way they like. Usually it's decorated with meat and pine seeds and almonds, and there are people who use vegetables and parsley.

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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