

**Levantine Arabic transcript:**

الرجل: أنا هون بشرف على ستاند الجاج كلاياتو، عنا هوني عدة أشكال وأنواع من الجاج، في شيش تاووق مع الكاريه يلي هو هيدا هوي، هيدا طيب كثير كثير. هيدا شيش تاووق مع البهارات والحر، هيدا شيش تاووق مع ال (sauce blanche) والثوم، وطيب كثير، نكهتوا طيبه كثير. هيدا مع الحبق، هيدا شيش تاووق عم بنعملوا نحنا هلا هوني مشان نويل ومن شان رأس السنة. هيدا عم نعمل هوني مع الكاريه، طيب كثير، هيدا شيش تاووق عادي، مع الشمبينياه، شيش تاووق على الطريقة اللبنانية، والسوس (sauce) أحمر. هيدا هوني في عنا شورما جاج، هيدا طيب كثير عم بنعملها، فيكي تعملها كمانى مثل فاهيتاز، فيكي تعملها فرانسيسكو، هادا للأكلات هايدي، الدارج كثير. هادا مع الأعشاب، شيش تاووق هيدا هوني مع الأعشاب. بنيجي لهوني مع (cordon bleu) مع الجبنه، هادا الجاج محشي بجبني، طيب كثير ولذيذ. هدولي هوني فريش كوكليه، ضغار، الباكيه فيها أربعة. هوني هاي الأكلات التقليديه، ال (chicken burger) نحنا من صناعة (Goodies)، هادا هوني (scallop) على هامبرجر كمان صناعة (Goodies). هادا (cordon bleu) مع الجبنه كمانى و (Champignons) يعني على الطريقه، يعني كلوا شرعي، طيب كثير. بنيجي هوني لل (scallop). عنا (scallop) سفين على الحل وصدوره. هادا (chicken nuggets) هدا الأكلات للولاد الصغار. هوني الفرّي، عنا فرّي من صناعة (Goodies)، طيبين كثير. وهيدا هوني التوم، وهيدا كمان الكوكليه شي طيب كثير.

بعدين إحنا بنعمل هوني كمان كفته جاج، هادي كفته ساده وفي كفته مع البصل والبقدونس، كثير طيبه. هوني اذا بدك كمانى عنا صدوره، صدر بدون جلده وبدون عظمه (chicken breast). هيدا صدر مع الجلده، شفتي في صدر مع جلده وبعدها صدر بدون جلده.

**English translation:**

I'm responsible for the chicken stand over here. We have a number of different kinds of chicken – there's *shish taouk* with curry -- that's this one. It's really good. This is *shish taouk* with spices and pepper. This is *shish taouk*<sup>1</sup> with white sauce<sup>2</sup> and garlic, and it's very good. It's got a very good flavor. This one is with basil. We make it here; it's new, for Christmas and New Year's. This one we make with curry. This is normal *shish taouk*, with mushrooms<sup>3</sup>. Lebanese style *shish taouk* with red sauce. This over here is chicken *shawarma*. This is really good. You can also make it like fajitas or Francisco, that kind of food. This *shish taouk* over here is made with herbs.

Over here we have *cordon bleu* with cheese. This is chicken stuffed with cheese. It's very tasty. Over here we have coquelet<sup>4</sup> chickens, little ones. There are four in a package. Here we have traditional foods – chicken burgers made by Goodies. This is chicken *escalope* also made by Goodies. This is also *cordon bleu* with cheese but this

<sup>1</sup> Cubed chicken prepared for grilling.

<sup>2</sup> Sauce blanche (Fr.).

<sup>3</sup> Champignons (Fr.).

<sup>4</sup> A smaller breed of chicken.

one is also made with ham,<sup>5</sup> in the traditional way. It's really good. This is scalloped chicken breast. These are chicken nuggets, for little kids

Over here we have chicken legs made by Goodies. They're very good. This is garlic, and these are also coquelet.

We also make chicken *kefta* here. You see? This is plain *kefta* and we also have *kefta* with onions and parsley. It's really good.

Over here we have boneless skinless chicken breast. This is chicken breast with skin. You see? There is chicken without skin.

**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>5</sup> Jambon (Fr.).