CultureTalk Tanzania Video Transcripts: http://langmedia.fivecolleges.edu

Making Maandazi: Cutting the Dough

Swahili transcript:

Upendo: Unaweza ukakata katika vipande vidogo, inakuwa ni uamuzi wako. Kwa hiyo mimi nitakata tu katika vipande vya saizi ya kati. Kwa hiyo nitakata. Kwa hiyo unaweka, unakata nanii moja, na unakuja sasa unakata vile vipande vidogovidogo. Kwa hiyo nakata halafu naweka hapa. Kwa hiyo haya ndio maandazi yetu, tutakuja kuyatengeneza baadae. Kwa hiyo huu ndio unga, tutakuja kuweka kwenye mafuta na kuweza kutengeneza sasa maandazi. Lakini hii ndio hatua muhimu sasa inakuja ya kukata maandazi. Kwa hiyo kama nilivyosema mwanzoni kwamba pale ambapo unakatia maandazi hakikisha kuna unga wa kutosha ili kwamba ule unga usinate chini kama ambavyo unaniona nafanya. Kwa hiyo, hapa naandaa vipande kwa ajili kabisa ya kuanza kutengeneza maandazi yetu. Na nimeamua kutengeneza vipande vya saizi ya kati, lakini unaweza ukatengeneza vikubwa au ukatengeneza vidogo sana, inategemea na wewe mwenyewe unavyopenda. Kwa hiyo, naendelea kukata vipande kwa ajili ya maandazi. Na kama nilivyosema mwanzoni kwamba maandazi unaweza ukatumia kama kitafunwa wakati ule wa asubuhi pamoja na chai, au unaweza ukatumia maandazi kama snack wakati wowote. Kwa hiyo haya ni maandazi. Ukienda Afrika ya Mashariki, utakuta wengi wanatengeneza maandazi. Kwa hiyo, nitaendelea kukata na baadae tutaona jinsi sasa ya kutengeneza.

English translation:

Upendo: You can decide the size of pieces you want, small, or big ones. For today, I will cut them into medium sizes, not too small or too big. After cutting, I put those pieces right here. As I mentioned earlier, you must have a small amount of wheat flour on the table so the dough won't stick to the table. You roll out the dough and then cut it into small pieces. This procedure of rolling out the dough into pieces is very important when making *maandazi*. These small pieces will then be put into a deep frying pan to make *maandazi*. You are the one to decide which size you want your maandazi to look like, whether large, medium or small; it is your choice. And as I mentioned previously you can

use *maandazi* as snacks for breakfast, or you can eat them anytime you want. So *maandazi* is refreshment for anytime. I will continue cutting the rolled dough into small pieces and then we will see how we make them. When you get chance to visit East Africa, you will find many people over there who make *maandazi*.

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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