

### Hassaniya Arabic transcript:

إمرأة: ساعة فوق النار باش يطيب. هو ألا فرين و زرع و منين يفوت ساعة رشتة اللولة، ياك نتأكدو منه عنه طاب  
... ساعة كاملة. و ظريك لاهي أنرشه و نرده و منين يطلع نرشه الرشة الثانية ... نديرو له أملي الما ياك يليان، ياك  
يليان و منين يطيب طيبة ثانية يرتش أملي ... هذا كسكس الصحراويات ... و أملي فيه باش ... باش يساوى منين  
يطيب في بليدا كامل ... و نتمو ألا نرشه ألين نتأكدو منه و عنه شرب الما و تقاد فيه ... و ذرك لاهي نوخطه في هذا  
برام باش يعود كسكس كامل متقاد ... و ذريك لاهي نديره في الكسكاس باش يطيب ... نرفده و نديره فوق المرجن  
يطلع الطلعة التالية و يرتش فيها.

### English translation:

**WOMAN:** It was left for one hour to cook well. Because it is made of flour, one hour is enough for the first round and also to make sure it has cooked well... one full hour. Now, we will wet the couscous with some water and let it cook for more time, then wet it for the second time. We wet it with water to soften it, to soften it and when it cooks for the second time, we also wet it again... This is the Saharawi couscous... and also so that... so that it cooks uniformly... we keep wetting it until we are sure about it and sure it has absorbed the water. And now, we will pass it through the *barram*<sup>1</sup> so that all the couscous particles are about the same size. And now we will put it back into the *cascass*<sup>2</sup> to let it finish cooking... We take it and place it over the pot to let it cook for the second *tal'a*<sup>3</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 every day. 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.

© 2006-2010 Five College Center for the Study of World Languages and Five Colleges, Incorporated

---

<sup>1</sup> *Barram*: A fine sieve used for preliminary sieving of the couscous particles. It will later be passed through a finer sieve, the *eshtat*.

<sup>2</sup> *Cascass* is a specific type of bowl for cooking couscous.

<sup>3</sup> *Tal'a*: a period of time for which the couscous has been steam-cooked; there are three *tal'at(s)* for the couscous to be fully cooked.