

CultureTalk Bosnia and Herzegovina Video Transcripts:
<http://langmedia.fivecolleges.edu>
Traditional Fast Food

Bosnian transcript in Latin:

Aleksandar: Dobro, još da razjasnimo par stvari kada je u pitanju bosanska kuhinja, pričali ste o bosanskom loncu. Koja su to još jela koja postoje i koja su karakteristična samo za Bosnu i Hercegovinu i za ovaj region?

Nenad: Teško je reći da je to karakteristično samo za Bosnu i Hercegovinu iz jednostavnog razloga. Ali, ono što je karakteristično danas, i nažalost mi možemo reći samo je naše, ovaj, to su ćevapčići, koji su na poseban način spremljeno meso. Ono što nudi McDonald's je Sarajevo imalo prije 500 godina – pljeskavice... Razne vrste ovaj, sudžuka, kobasica na grilu, je nešto što je uobičajeno za seoski sistem života, gdje naloži se vatra i nabije se na štap komad mesa, tako da je to nešto što je ostalo ovdje kroz dugi niz godina. Nisu uspjele moderne... [a clock sounds off] Ovo malo vrijeme pokazuje svoje... Moderni restorani nisu uspjeli istisnuti tradicionalne aščinice, ćevabdžinice, i to je dobro. A da ne govorimo o tome da je bosanska kuhinja praktično preuzela od Austrijanaca njihovu kuhinju, njihove kolače takođe, tursku kuhinju i turske kolače; tako da u Sarajevu možete dobiti, ovaj, tortu koja se pravila u Beču, ali možete dobiti i hurmašice, baklave i slično, koje su se pravile u Turskoj. Ustvari, bolje rečeno, u Perziji. Ali nešto što je karakteristično, a to je: probajte hranu ovdje, i vidjet ćete da ima drugačiji okus. Iz jednostavnog razloga što smo dobili to da naša, domaća hrana koja je uglavnom na prirodan način napravljena, a to znači bez različitih đubriva, vještačkih i slično, i danas dominira ishranom. A uvijek smo dodavali ono što je karakteristično za nas. Ako odete u Tursku pa probate baklave, onda ćete vidjeti da imaju sa pistacijama i slično; u Bosni je to vrlo jednostavno: dobar orah, dobar lješnik, i ništa više.

Bosnian transcript in Cyrillic:

Александар: Добро, још да разјаснимо пар ствари када је у питању босанска кухиња, причали сте о босанском лонцу. Која су то још јела која постоје и која су карактеристична само за Босну и Херцеговину и за овај регион?

Ненад: Тешко је рећи да је то карактеристично само за Босну и Херцеговину из једноставног разлога. Али, оно што је карактеристично данас, и нажалост ми можемо рећи само је наше, овај, то су ћевапчићи, који су на посебан начин спреmljeno месо. Оно што нуди Мекдоналдс је Сарајево имало прије 500 година – плескавице... Разне врсте овај, суџука, кобасица на грилу, је нешто што је уобичајено за сеоски систем живота, гдје наложи се ватра и набие се на штап комад меса, тако да је то нешто што је остало оvdje кроз дуги низ година. Нису успјеле модерне... [a clock sounds off] Ово мало вријеме показује своје... Модерни ресторани нису успјели истиснути традиционалне ашчинице, ћевабџинице, и то је

добро. А да не говоримо о томе да је босанска кухиња практично преузела од Аустријанаца њихову кухињу, њихове колаче такође, турску кухињу и турске колаче; тако да у Сарајеву можете добити, овај, тарту која се правила у Бечу, али можете добити и хурмашице, баклаве и слично, које су се правиле у Турској. Уствари, боље речено, у Перзији. Али нешто што је карактеристично, а то је: пробајте храну овдје, и видјет ћете да има другачији окус. Из једноставног разлога што смо добили то да наша, домаћа храна која је углавном на природан начин направљена, а то значи без различитих ђубрива, вјештачких и слично, и данас доминира исхраном. А увијек смо додавали оно што је карактеристично за нас. Ако одете у Турску па пробате баклаве, онда ћете видјети да имају са пистацијама и слично; у Босни је то врло једноставно: добар орах, добар љешник, и ништа више.

English translation:

Aleksandar: I'd like to ask you to clarify a few things regarding Bosnian cuisine. You already talked about the *bosanski lonac*¹. What other dishes exist that are specific to Bosnia and Herzegovina and this region?

Nenad: It's too simple to say that [there are many dishes] specific only to Bosnia and Herzegovina. However, what is specific today, and we can say is only ours, is *ćevapčići*², which is a type of meat made according to a particular recipe. Also, Sarajevo had the type of food that McDonald's offers 500 years ago - a *pljeskavica*³. There are many different types of *sudžuka*⁴, or grilled sausages. All these things are more common for the rural manner of living, where a fire is made and then a piece of meat is put on a stick, but it remained a part of our culture for many years. Modern... [a clock sounds off] It's telling us the time [laughter]. Modern restaurants haven't managed to prevail over the more

¹ *Bosanski lonac* (trans: "Bosnian Pot"): an authentic Bosnian culinary speciality. It is almost impossible to define the recipe for *bosanski lonac*, as there are many variations, but the typical ingredients are: beef, lamb, cabbage, potatoes, tomatoes, carrots, parsley, garlic and peppercorns (whole, not ground). It can be defined as a type of a stew.

² *Ćevapčići* or *ćevapi* (sing. *ćevap*): a Balkan dish of grilled minced meat served with chopped onions in a flatbread. It is considered to be a national dish in Bosnia and Herzegovina, but it is also very common in other ex-Yugoslav states.

³ *Pljeskavica*: a meat patty dish originating from the general area of Bosnia and Herzegovina and Serbia, popular in Southeastern Europe. Traditional *pljeskavica* is made from a mixture of ground meats, typically two or more out of lamb, pork, beef or veal, grilled with onions and served on a hot plate with side dishes or in a hamburger bun. It is similar to a hamburger, which is why the speaker mentions it in the context of McDonald's.

⁴ *Sudžuka* (Turkish: *sucuk*, lit. trans. "sausage"): a South-East European type of sausage. It is usually made from beef or veal, although sometimes it might contain pork or horsemeat. In Bosnia and Herzegovina, the term applies to both the dried meat variety and the fresh meat barbecue sausage.

traditional *aščinica* and *ćevabdžinica*⁵, and that's a good thing. It should be mentioned that Bosnian cuisine adopted Austrian cuisine and their desserts, as well as Turkish cuisine and Turkish desserts. So, in Sarajevo you can buy a cake which was made in Vienna, and at the same time purchase *hurmašica*⁶, *baklava*⁷, etc., which originally came from Turkey, or to be fair, Persia. There is one thing particular about this place: try the food here, and you'll notice that it has a different taste. It's simply because our local food was grown organically, meaning with no additional or artificial fertilizers, and this taste dominates our cuisine. Also, we have always used only those types of ingredients which were specific to us. If you go to Turkey and try *baklava* there, you'll notice that they make their *baklava* with pistachios, etc. It's much simpler in Bosnia: it's either quality walnut or hazelnut and nothing else.

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.

© 2012 Five College Center for the Study of World Languages and Five Colleges, Incorporated

⁵ *Aščinica* (Turkish: *aşçılık*, lit. trans. “cooking place”): a restaurant which serves traditional food. *Aščinice* specialize in cooked food, and they do not offer any food from the grill or desserts. A restaurant which offers food from the grill is called a *ćevabdžinica*.

⁶ *Hurmašica* (or *hurmadžik*): a date-shaped pastry made with walnuts, drenched in a sweet, sugary syrup called *agda*.

⁷ *Baklava* (Turkish: *baklava*): a sweet pastry made of layers of phyllo pastry filled with chopped nuts and sweetened with *agda*. It is characteristic of the cuisines of the former Ottoman Empire and much of central and southwest Asia.