

CultureTalk Bangladesh Video Transcripts: <http://langmedia.fivecolleges.edu>  
**Selling Fruit on the Street**

Interviewer (I): How much is one *amra*?<sup>1</sup>

Man (M): One *amra* is four taka.

I: Prepare one for me. Speak loudly. How much is it?

M: Four taka.

I: You won't sell for any less than four taka?

M: No.

I: You'll take four taka?

M: Yes. Four taka.

I: Okay. Prepare one nicely. Put in all the spices and prepare one well.

M: I'll just prepare the *amra* now.

I: What are you doing now?

M: I'm cutting the *amra* in the shape of a flower.

I: You're cutting it? Okay. How long have you been working (as a fruit vendor)?

M: Eight years.

I: And what did you do before this?

M: Before this I did another business.

I: Another business...so how is this business going for you?

M: It's good.

I: Do you like this work?

M: Yes. I like doing business.

I: What are you mixing with the *amras* now?

---

<sup>1</sup> *Amra* or hog plum is a Bangladeshi fruit. It has a tangy taste and is very popular during the summer months. It is sold by street-side fruit vendors.

M: Mustard.

I: Mustard? Or *Kashondi*?<sup>2</sup> What is this *kashondi* made of?

M: From mustard. Mustard and green chillies. And salt.

I: At what time do you sell the most?

M: Around the morning time.

I: What are you doing now?

M: I am packaging the *amra* now.

I: Where do you buy this packet from?

M: From the market.

I: Show how you toss the *amra* again. Now what are you doing?

M: I'm preparing it. And then I'll put it in the bag.

I: How long have you been selling at this place? Do you always come here?

M: Yes, always.

I: Can you tell us the name of this area?

M: This area is called Dhanmondi. Road 11/A.

I: At what times do you sell the most?

M: Around noon to one o'clock.

I: Oh -- it's around the time children get off school right?

M: Yes.

I: Around what schools do you sit?

M: I sit right here.

I: Do you know the name of the schools?

---

<sup>2</sup> Spicy mustard sauce. The mustard used here is not the condiment that is used so commonly in America, but it is fresh mustard seeds.

M: Maple Leaf (school) and Junior Laboratory (school).

I: The vendor who's standing next to you ... what is he selling?

M: *Muri*.<sup>3</sup>

I: Do you eat his *muri*?

M: Don't I? Of course I do.

I: Does he eat your *amras*?

M: Yes.

I: Okay. What is your daily income?

M: Around Tk 800 or Tk 900.

I: Can you support your family or household with that income?

M: Yes.

I: What is your name?

M: Abdul Motalib.

I: Where is your hometown?

M: Faridpur.

I: How many times did you get married?

M: Once.

I: How many children do you have?

M: Three daughters and one son.

---

<sup>3</sup> *jhalmuri* (*spicy muri*) is a popular street food in Bangladesh made with muri, mustard oil, onions, green chillies, lime juice, roasted peanuts, flaked rice and fried lentils. Muri is puffed rice. It is usually made by heating rice kernels under high pressure in the presence of steam. Muri is a traditional puffed rice and is made by heating rice in a sand-filled oven. *Muri* is a staple food in Bangladesh and many part of Bengal.

I: Are they married?

M: No.

I: Where do they live?

M: Rayerbazar.

I: Do you also live in Rayerbazar?

M: Yes, I also live in Rayerbazar.

I: So do you pull this cart from there every day?

M: Yes every day.

I: So around what time do you come?

M: Around nine or ten o' clock.

I: So, around nine or ten o' clock you bring this cart.

M: Yes.

I: Thank you.

I: So what else do you have here?

M: We have guava, *amra* and grapefruit.

I: Hold them and show me.

M: This is guava. This is *amra*. This is star fruit/carambola. This is grapefruit.

I: Show us an *amra* that has been cut in the shape of a flower.

M: Here it is.

I: Say this looks like a flower and that you made it.

M: This is in the shape of a flower and I made it.

I: Show another one. Cut it and show us how you do it. Pull up your hands.

M: Now I am peeling it.

I: What will you do after peeling it?

M: I will make it in the shape of a flower.

I: Then?

M: Then, I will lay them out.

I: Then?

M: Then the customers will buy them.

I: After they have eaten it?

M: After eating, they will pay for it and then leave.

I: What are you mixing it with?

M: With salt and chili.

I: With powdered salt and chilli?

M: Yes, powdered.

I: How much is the *amra*?

M: It is Tk 3.

I: Oh, Tk 3. How much is the guava?

M: It is Tk 10 per piece.

I: And how much is the grapefruit?

M: It is Tk 15.

I: Oh, see: it looks like a flower.

**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.

© 2003-2009 Five College Center for the Study of World Languages and Five Colleges, Incorporated