

## ***Pan Shop***

### **English translation:**

Vendor 1: This is *Pan Supari*.<sup>1</sup> *Pan*<sup>2</sup> is made here. These are all *pan masala*.<sup>3</sup> All that you see in front of you is *pan masala*. The *pan masala* is inserted into the *pan*. The two men you see in front of you make the *pan*.

Vendor 2: When the customer arrives, he sees the menu. Next he chooses the type of *pan* he wishes to consume. Then he pays the required amount and receives a token on one station. He then submits the token to another station and in return receives the *pan* that he has chosen. He could ask where the *pan* and the *pan masala* come from. The *pan* comes from Moheshkhali<sup>4</sup> and Sonadia<sup>5</sup> of Chittagong [district] while the *pan masala* comes from India or other countries. The *pan* is very tasty.

Interviewer: How long have you been working here?

Vendor 2: I have been working here for three years.

Interviewer: What is your name? What is your hometown?

Vendor 2: I come from Kishoreganj, and my name is Mukta.

Interviewer: Where in the city do you live?

Vendor 2: I live in Farmgate, Dhaka.

Vendor 2: We have *Pan Supari Lal* [Red], *Pan Supari Shobuj* [Green], *Pan Mysore*, *Pan Benarasi*, *Pan Hydrabadi*, *Pan Regular*, *Pan Ten o'clock*, *Pan Supari Rupa* [Silver], *Pan Supari Shona* [Gold], *Pan Ekush* [Twenty-one], *Pan Double Shathi*, *Bangla Pan*, *Jamai* [Husband] *Pan*, *Bou* [Wife] *Pan*, *Pan Supari Special*.

Vendor 3: This is *chomon bahar* [rose powder], next I add *dhonia* [coriander], this you see is *goamour* [spice], this is white coconut, this is called *maua* [spice], this is seed nut. You could mix many different types of nuts -- for example, pistachio, wood nut -- you could mix all the types of nuts. This is seedless sweet date. Now I am adding honey, bengal honey. This is white *pankinh* [spice]. Next I am adding raisins, then betel nut, and finally fragrant water. Next I am adding *pitha*; it is made up of a number of spices mixed together. Finally I will add *labanga* [clove], and then it is done, finished.

---

<sup>1</sup> *Pan-supari* is the most famous and elegant shop for *pan* in Dhaka

<sup>2</sup> A *pan* is betel leaf. Betel leaves are chewed together with betel nut as a masticatory. In its simplest form, sliced betel nut is wrapped in a betel leaf, smeared with lime and chewed. Often though, a clove and other spices such as cinnamon and cardamom are added. When chewed after meals, it sweetens the breath and acts as a gentle stimulant.

<sup>3</sup> *Pan masala* is a mixture of nuts, seeds, herbs, and spices which is served after meals with or without *pan*.

<sup>4</sup> An island off the coast of Cox's Bazar.

<sup>5</sup> It is about seven kilometer of Cox's Bazar and about nine square kilometer in area.

**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