

Egyptian Arabic transcript:

الرجل: الفطار عامة بيبقى مثلا في ناس بتقوم ثمانية في ناس بتقوم تسعة، مش حاجة أساسية. الغدا برضوا خلي بالك مش كل واحد بياكل في نفس الميعاد، غير أوروبا والبلاد الأجنبية. لأ إحنا ممكن نتغدا الساعة ثلاثة، ممكن ناكل الساعة اربعة، وبعدين العشا بالليل بيبقى وخري عندنا، في أوروبا مثلا بيتعشوا سبعة ولا ستة، إحنا لأ ممكن ناكل الساعة تسعة. بيبقى برضوا معظم خروجاتنا، يعني مثلا آيه إحنا عايزين نخرج حته، يا نروح سننيم، يا نروح مثلا مطعم، فبنروح كثير نتعشى بره، فالعشا بره بنروح مثلا على ستة سبعة، نبتدي بقى نستحم وبتاع وعمبال ما نلبس وكده وبننزل بقى بساعة عشرة، بيبقى خروجاتنا مطاعم، يا بناكل بحتة. يعني، هي الطريقة دي.

المرأة خلف الكاميرا: إنتي يا كارين بتحبي تاكلي آيه وتطبخي آيه؟
المرأة بالأبيض: بصي أنا عامة مش أكيلة، بس متعودين ناكل ورق عنب والكبابة، الحاجات الشامية شوية...
المرأة خلف الكاميرا: آيه ورق العنب بأه؟
المرأة بالأبيض: ورق العنب... دا ورق فعلا بتاع العنب، بتاع العنب... دا بنجيبوا، وبيخليلوه شويه أو بيخزنوه، وبعد كده بنحط فيه رز ولحمة، ونلفوه، بيبقى زي كده صواب صغيره، يعني حاجة مختلفة، شامي، لذيذ.
المرأة خلف الكاميرا: وقتي آيه كمان، الكبيبة؟
المرأة: الكبيبة أيوه...
الرجل: داه في أكله مصرية برضوا مميزة إلي هي الملوخية. الملوخية دي برضوا بتبقى زي الأعشاب، عارفة ال grass. بيتخلط كده وبتاع، وديريه في الخلاط، وبنعمل بيه شوربة، soup بقى، حاجة جميلة أوي، لازم تزوقها يعني، بصراحة بالرز بقى، وتتعلم بالأنارب، أو بالفراخ، يعني أكلة ممتازة.
المرأة خلف الكاميرا: يعني بالنسبلكوا آيه الأكل الوطني المصري.
الرجل: الوطني، طبعا الفول، الشعبي...
المرأة بالأبيض: والكشري...
الرجل: والكشري،
المرأة بالأبيض: الكشري دا أكلة شعبية جدا.
الرجل: الكشري داه عبارة عن رز مع...
المرأة: المعكرونه... والعفس...
الرجل: المعكرونه، ومع العفس. ويتحط عليه شوية شطه بقة وتوم بقى ويبقى حاجة جميلة يعني. فيه طبعا عندنا السلطات، السلطة البلدي الخضرا، وشوية الطحينة والبابا غنوش والحاجات اللذيذة دي.

English translation:

Man (khaki shirt): Generally, breakfast is at around, for example ... some people wake up at 8:00, some people wake up at 9:00 a.m.; it is not a fundamental thing. For lunch, also, be careful -- for lunch, also, not everyone eats at the same time; it is different from Europe and foreign countries.

No ... we can eat lunch at 3:00 p.m., we can eat at 4:00 p.m., and, in addition to that, we usually have dinner late. In Europe, for example, they have dinner at 6:00 or 7:00 pm. Not us -- we can eat around 9:00 p.m. Also, most of our outings ... for example, when we want to go out somewhere, we go either to the cinema, or to the restaurant ... so, we go eat out a lot. And for outings outside, we usually come back home around

6:00p.m./7:00p.m., then we start showering and such, until we get dressed and such, and then we go out around 9:00 or 10:00 p.m. We go out to restaurants; we go eat out somewhere ... I mean ... that is how it is.

Woman voice: And you Karine, what do you like to eat or to cook?

Karine (white shirt): Look, I am generally not very voracious, but we are used to eating grape leaves, and *kobeba*,¹ the things that are a bit from the Levant.

Woman voice: What are the grape leaves, exactly?

Karine (white shirt): The grape leaves are real leaves of the grape, of the ... grape; we get it, and then they marinate it in vinegar a little, and then they store it, and after that we fill it with rice and red meat, and we roll it, and it looks like small fingers, and we cook it with chicken stock -- I mean, it's something different, Levantine; it's delicious.

Woman voice: What else did you say? *Kobeba*?

Karine (white shirt): Yes, the *kobeba*.

Man (khaki shirt): There is also a very distinctive Egyptian dish, which is the *molokheya*.² The *molokheya* is like grass, which is chopped like this, and then blended in the mixer, and we make it as a soup. It is a very beautiful thing -- you have to taste it ... I mean ... honestly, with rice ... and it is made with rabbit, or with chicken, It is an excellent dish.

Woman voice: I mean, in your opinion, what is the Egyptian “national” dish?

Man (khaki shirt): The national dish? Of course the fava beans [*ful*]³ is a popular dish; it's a great dish.

Karine (white shirt): And the *koshari*⁴ also ... the *koshari* is a very popular dish.

Man (khaki shirt): Yes, the *koshari* The *koshari* is made of rice, with ... with ... pasta

¹ Also known as *kibbe*. A type of meatball made of bulgur, onions, minced meat and pine nuts.

² *Molokheya* is one of Egypt's national dishes, although it is also eaten in other countries of the region. *Molokheya* is a green soup, and it is served with chicken, rabbit, shrimp, or vegetables, and usually eaten with plain rice and flat bread.

³ *Ful medames* is one of the national dishes of Egypt, eaten at breakfast, lunch, or dinner. It consists of round brown beans, which are slow-cooked and can be mashed. *Ful medames* is usually served with olive oil, chopped parsley, onion, garlic, and lemon juice, and typically eaten with Egyptian bread. It is a very filling dish and it has lots of proteins, so a lot of people like to eat it during the Muslim fasting month of Ramadan or the Christian fasting month of Lent. Egyptians of all social levels love to eat *ful* all year long.

⁴ *Koshari* is a very popular traditional Egyptian dish. It is made of rice, lentils, chickpeas, pasta, and you can add a spicy tomato sauce with onions on top and then mix all together.

Karine (white shirt): And lentils

Man (khaki shirt): And lentils, and then you put a bit of spices on top of it, and garlic, and, I mean, it is a beautiful thing. Naturally, we have the salads, the local green salad, and a bit also of the tahinah,⁵ and baba ghanoush,⁶ and these delicious things.

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.

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⁵ Tehina, or sesame paste, is a paste of ground sesame seeds eaten as a dip, salad, or used in cooking.

⁶ Baba ghanoush is a popular Levantine dish of eggplant mashed and mixed with different spices. It is usually eaten as a dip or added to other dishes. It has a light beige color.