

Egyptian Arabic transcript:

المرأة: أنا مثلا بنزل بدري الشغل... أنا بصحى بدري وبنزل الشغل بكون في المكتب الساعة ثمانية، وبشتغل من الساعة ثمانية لغاية أربعة بعد الظهر. لما يرجع بعد كده مثلا في البيت، الوقت ال lunch بتاعي أو الغدا بيبقى في الوقت داه، ما بين اربعة ونص خمسه، لأنني ما بقدرش ما فيش وقت أني أنا أخذ الغدا مثلا في الساعة تنين أو واحد ونص.

المرأة خلف الكاميرا: طبعا

المرأة: ال rhythm هنا مختلف..

المرأة خلف الكاميرا: ومعظم المصريين بياكلوا متأخر.

المرأة: ومعظم المصريين بياكلوا متأخر، يعني تقريبا ابتداء من خمسة لسبعة بيبقى الغدا او الغدا وعشاء في نفس الوقت. لأن الفطار ساعات بيبقى متأخر برضوا الصبح. أنا برجع البيت، باكل، ولو عندي حاجة في الأوبرا بروح، في سينما مثلا مع اصحابي حانزل، في زيارة اعملها لوحدة صاحبتني أو كده. في عندي الوقت أني انا أعمل ده.

لما بيبكون عندي وقت، لما برجع من الشغل، بحب ساعات من الوقت للتاني أطبخ، فيشتري الخضار من السوق. عندنا في مصر الخضار كلوا بيبقى طازه. في frozen طبعا، بس أنا بفضل الحاجات ال fresh، فبطبخ ساعات في البيت، بعمل أكل غربي، أو الأكل إلي هو الأكل بتاع منطقة البحر المتوسط إلي هي مثلا في تركيا، في سوريا، في لبنان، في مصر في أكل مميز مثلا، في ورق العنب، في كبيبة، في حمص بطحينة. فورق العنب، طبعا دا ورق العنب نفسه، بنجيبو، بتحط في شوية ميه مغليه، شويه، وبعدين بيتلف زي السجارة بالزبط، بيتحط جواه رز مع لحمه، وبيتاكل مع زبادي...

المرأة خلف الكاميرا: زي محشي كده...

المرأة: محشي آه، مهو محشي ورق عنب. بيتاكل مع زبادي. زبادي بيتعمل طبعا اللبن، بيتعمل مع شوية نعناع وثمر، وبتعمل كبيبة، وبابا غنوش، وحمص بطحينة، دا كل داه أكالات يعني مطبخ البحر المتوسط.

الحلويات طبعا في البسبوسة والكنافة، بس الحاجات دي برضوا بنلاقيها في سوريا، في لبنان، في تركيا، في اليونان برضوا في منها. بتبقى حلويات حاجة يعني خاصة، مبتعملش في الغرب يعني، مش جاتوهات غربي أو تورتاه أو كده، دي بتبقى... الباستريه دي Oriental خالص يعني... فطبعا دي حاجات بتبقى حلوة، وبتبقى فيها سكر كثير ومكسرات.

المرأة خلف الكاميرا: بتحطي آيه بقي في ال...

المرأة: مثلا البسبوسة بيتحط عليها لوز، البورما إلي هي الكنافة بتبقى محشية في الفزدق، وكل داه عليه عسل. فطبعا حلو بس بقي بيتخن كثير.

English translation:

Woman (pink shirt): I, for example, go to work early. I go to work ... I wake up early, and I go to work ... I am at the office at eight o'clock. And I work from 8:00 to 4:00 in the afternoon. When I go back home after that, for example, the time of my lunch is during this time, between 4:30 and 5:00, because I am not able to ... there is no time for me to take lunch, for example, at 2:00 or 1:30.

Woman voice: Of course!

Woman (pink shirt): The rhythm here is different.

Woman voice: And most Egyptians eat late

Woman (pink shirt): Most Egyptians eat late, I mean, starting from 5:00 for example, between 5:00 and 7:00, approximately, is lunch, or lunch and dinner at the same time. I mean, the breakfast is sometimes late in the morning as well. I return home, I eat, and if I have something, for example, if there is something at the opera, I go [out]. If there's the cinema, for example, I'll go out with my friends; if there's a visit to make to one of my friends or so, I have the time to do that. When I have time, when I come back from work, I like, every so often, to cook sometimes, so I buy vegetables from the market. We have, in Egypt, vegetables that are all fresh. There is frozen, of course, but I prefer fresh things, so I sometimes cook at home. I make Western food, or food ... the food that is from the Mediterranean Sea region that is, for example ... in Turkey, Syria, Lebanon, in Egypt, there is distinctive food. There are grape leaves, for example; there is *kubeiba*¹; there is hummus with tahinah.² Of course, the grape leaves are the leaves of the grapevine itself; we bring it and put it in boiled water a little, and then it is rolled exactly like a cigar. Inside, you put rice with meat, and it is eaten with yogurt.

Woman voice: Like the stuffed vegetables

Woman (pink shirt): Yes, stuffed vegetable ... it is a stuffed vegetable of grape leaves. It is eaten with yogurt; the yogurt is made, of course, with a bit of mint, and garlic, so it comes out really good. And we make *kubeiba*, and baba ghanouj,³ and hummus and tahinah ... this, all of this is food, I mean ... dishes of the Mediterranean Sea cuisine. In sweets, there is, of course, the *basbousa*, the *konafa*, but we also find these things in Syria, in Lebanon, Turkey -- in Greece as well there is some. These sweets are special; they are not made in the West, and they are not Western pastries or cake or such. This pastry is completely Oriental. So naturally, these are things that are beautiful, and there is a lot of sugar in it, and nuts.

Woman voice: What do they put in the

Woman (pink shirt): For example, on the *basbousa* we put almonds. We stuff the *burma*, which is the *konafa*,⁴ with chestnut, and on top of all that there is honey. So, naturally, it is very good, but it is very fattening!

¹ The *kubeiba*, also known as *kibbe*, is a type of meatball made of bulgur, onions, minced meat and pine nuts.

² Tahinah is a sesame sauce used as a dip or a sauce.

³ The *basbousa* is a famous Egyptian semolina dessert covered with honey and almonds.

⁴ The *konafa*, also known as *knefeh*, is a Middle Eastern pastry made with phyllo dough. It has a very sweet taste, as most Oriental pastries do.

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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