

Levantine Arabic transcript:

الام: ما بحط مي، لانو بدي حط مي مع الرب، بقى هلا مي بحط شوي صغيرة، يعني/ فنجان قهوة مي، و بدي غطياها لللوبة، شفتي كيف عم تتقلّى الللوبة؟ بس تتقلّى منيح، بتصير اطيب، عم تتقلّى بتصور اخضر غامقو هيدا اخضر فاتح. هلا بتتقلّى شي عشر دقائق، بس بدي غطياها لحتى تستوي، وين الغطاء، هيدا غطا الطنجرة، بغطياها، بخفف شوي نار، و كل شوي بحركها، او كي؟ هلا ليكي عم يطلع بخار من الشورية، شفتي؟ بخار، لازم خفف النار، لازم احركها، بحرك الشورية، عم تغلي كثير ما لازم تغلي كثير ، لازم خفف النار لحتى ما يطلع لبرا بخار. هلا ما عاد في بخار، شفتي؟ هلا هوني الشورية بعد بدا توم؟

زينة: على الطاولة

الام: وين حطيتي التوم بعد بدا توم رح حط بس تنين توم، و ننعن يابس، يعني هيدا، شفتي الننعن، بحط شوي بايدي كمشة صغيرة هلقدها لانو طعمتو قوية، ننعن يعني، ناشف، اول الشوي التوم بدي امعك التوم بهي، بحط التوم جوا، ما بعرف اذا بدي كثير التوم اكثر، شو رأيك؟

زينة: بابا بحب التوم.

الام: و انتي

زينة: و انا كمان

الام: ما بعرف، بركي ضيفنا ما بحب التوم بقى ما رح كتر كثير بقدو. وين السكين، هيدا سكين مكسور، هيدا سكين ياباني بس مكسور. بس كثير حد، بخوف، حد كثير، رح نحطا على جنب لحتى ما تعمل ريحة، حد الشباك لانو توم هيد، و الننعن، بفركه هيك، بفركه لينعم اكثر و ينزل و بحركن بعد شوي، نسيت شي.. شو نسيت؟؟

زينة: زيت الزيتون؟

الام: لا حطيت مع البصل، زيت الزيتون

زينة: ملح

الام: ملح. و فيني زيد نقطة ملح، نقطة زيت، عفوا غلبطت، بس بدال ما حط ملح رح حط، رح حط شوية
Umeboshi

زينة: على الطريقة اللبنانية؟

الام: لا

زينة: على الطريقة اليابانية

الام: لا رح حط شوية من الخوخ الـ *Umeboshi* لانو طعمتو مالحة و حامضة بعددين بزيد شوية حمض، هيدا الحمض. و بالآخر بس يخلصو بزيد حامض و شوية *Umeboshi* (شوية ليمون للسلطة) اسمو *Umeboshi* وين الكاسة بدى دوب الـ *Umeboshi* مع شوية مي و كتر حامض اكثر ليكون عم دوين مع مي

زينة: هلا

الام: خلصت الشورية، رح دوقها لشوف اذا ناقصة شي، ملح او حامض حطيت شوية حامض. منيح ما بها شي، طيبة، رح قيم الغطاء، هيدي لوبة بلحمة بدى دوقها اذا استويت، لا، ما استويت، بعد بدا ، بدا ملح و بدا بندورة، رب بندورة، و شوية مي، مياتها قليل، بحط نص فنجان مي و بتركها بعد تستوي، بعد بدى شي نص ساعة، لا مش نص ساعة، عشرين دقيقة، اوكي، 15، 16.

English translation:

Mom: I don't add water, water ... because I'm going to add water with the paste. I'm going to add a tiny bit of water, a small coffee cup of water. And I'm going to cover the beans. See how the beans are being fried? When it's fried well it's more tender. As they fry, they get dark green. This is light green. So, now it fries for about ten minutes. But I want to cover it so it cooks. This is the lid. I cover it and turn down the stove a little. Every once in a while I stir it.

Steam is coming out of the soup. You see? Steam? I have to turn down the stove, and I have to stir it. It's boiling. It's boiling a lot. It shouldn't boil. It shouldn't boil a lot. I have to turn down the stove so steam doesn't come out. Now there's no steam. You see?

Now the soup still needs garlic

Zeina: On the table.

Mom: Where did I put the garlic?

Zeina: On the table.

Mom: It still needs garlic. I'm going to put [in] only two cloves. And dry mint. Dry mint – this. Did you see the mint? Mint. I put a little in my hand. A little pinch. This much only. Because it has a strong taste. Mint. Dry mint. Okay. First thing... the garlic... I want to press the garlic. With this. I put the garlic in. I don't know if I want to add more garlic. What do you think?

Zeina: Dad likes garlic.

Mom: You?

Zeina: Me too.

Mom: I don't know... maybe our guest doesn't like garlic. I'm not going to put a lot. Where's the knife? This knife is broken. This is a Japanese knife, but it's broken. It's very sharp. It's scary. It's very sharp. I have to put it aside so it doesn't smell. By the window... because it's garlic. It smells. And the mint ... I rub it like this so it gets smoother. Then I mix it. I forgot something! What did I forget?

Zeina: Olive oil?

Mom: No, I put [in] olive oil with the onions.

Zeina: Salt?

Mom: Salt. I can add a dash of ...salt. Of oil. But instead of adding salt I'm going to add a little *Umeboshi*¹-

Zeina: Lebanese style?

Mom: No.

Zeina: Japanese style.

Mom: No. I'll add a little of the plum, the *umeboshi*, because it is salty and sour. And then I'll add a little lemon. This is the lemon. At the end, when it's ready, I'll add lemon and a little *umeboshi* (and a little lemon for the salad)... This. It's called *umeboshi*. Where's the cup? I want to dissolve the *umeboshi* in a little water. I add more sour stuff because I'm going to dissolve it in water.

The soup is finished. I'm going to taste it to see if it's missing anything ... salt, or lemon. I added a little lemon. It's good. It doesn't need anything; it's good.

I'm going to take off the lid. These are the green beans with meat... I'm going to taste it to see if it's cooked. No. It's not ready. It still needs salt and tomatoes. Tomato paste. A little bit of water – it's low on water. I add half a coffee cup of water, and I leave it to cook. It still needs about half an hour. No, not half an hour -- twenty minutes. Twenty... minutes. Fifteen. Sixteen.

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:

¹ Japanese pickled plums

Amherst College, Hampshire College, Mount Holyoke College, Smith College and the University of Massachusetts at Amherst.

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