

Moroccan Arabic transcript:

ي: آآ في العيد لكبير، العيد ديال ل آآ لذبح ديال الكبش آآ حتى هو هكاك ممم اولا الناس كيمشو يصليو و من بعدها تي جلالة الملك خصه يذبح هو اللول، كيدبح هو اللول عاد باش نذبحو خنيا لمغاربة ولا كاينش وحدينا ما كيتسنو حتى يذبحو، ماشي مشكل. آآ عاود تانيك حتى هو كناكلو ل آآ الكبش ما كيتكالش النهار اللول، كيتكال غير سميتة لقطبان، الكبدة و القلب و هذا الشي آلي كيتكال النهار اللول اما ما خصو يستتاو وحد تلت ايام ولا ربع ايام عاد باش كيتكال اللحم آآ من حيت خصه كيكون، خصه يتجف قاع من الدم دياله و ذاك الشي باش من حيث كيكون صحي الى تكال من بعد تلت ايام ربع ايام. ما خصوش يتكال هكاك بعد هذا الشي آلي كنديرو حنا في الدار ديالنا، في المنزل ديالنا... آآم و كيكونو وو خلاص الحلويات و الاطباق آآ الاطباق كثيرة.

س: هم... و علاش، بالك ما فيهم سبب معين، علاش ما تكلوش الذبيحة النهار اللول؟

ي: الذبيحة ما كنتكالش، ما كناكلوهاش باش كناكلو هذا الشي بعد عندنا في المنزل و العادات، ان آآ كيكون صحي بزاف قبل من يومين ولا تلت ايام، خصه يتجف من ذاك الدم دياله. خصه الدم دياله يتحد منه مزيان عاد باش كيتقطع النهار الثاني، كيتقطع و كتيدار في ل في التلاجة و من بعد النهار عاد باش كناكلو، كناكلو اللحم ماشي النهار اللول ولا النهار الثاني.

س: اه، او كي، مافيش سبب مثلا فيه عادة معينة ولا شي...؟

ي: لا، ما كاينة شي عادة، غير صحيا انه مي يتحيد منه و يتجف مزيان بذاك الدم دياله آآ عاد باش ذيك الساعة تقدر يتكال.

English translation:

Y: In the big Eid... The Eid when we slaughter the ram is also the same [as small Eid]. First of all, people go to pray and after that, His Majesty the King is the first one to slaughter [the ram] and then Moroccan people can slaughter. But there are some people who don't wait, which is not a problem. Again, we don't eat the lamb the first day – we only eat the animal's internal organs like liver, heart and other things. We have to wait three or four days before we can eat the rest of the meat. It should completely dry from all the blood because it becomes healthier. It should only be eaten after three or four days and not immediately [after slaughtering]. This at least is what we do in my house – this is what my family does... There are also desserts and many dishes.

S: And why, perhaps there isn't a specific reason, but why don't you eat the meat of the slaughtered animal on the first day?

Y: We don't eat the meat of a slaughtered animal the first day. This is at least what we believe in my family and also in our tradition, is that it is a lot healthier after two or three days because it has to dry completely from all the blood. The blood has to drain completely and then the meat can be cut the second day, after that we put it in the refrigerator and then on the third day we eat the meat – not the first or second day.

S: Oh okay, the reason is not, for example, a specific tradition or something of that sort?

Y: No, there isn't a specific tradition. It is just that it is healthier when it has completely dried from all its blood, and then we can eat it.

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