

## Àmàlà

### Yoruba transcript:

Òdòbìnrin: Irú ońje wo le má n fèràn [láti] sè?

Arábirin: Kò sí ońje tí mi o n se, mò n se ti òyinbó, mò n se ti aláwò dúdú, mò n se ti ilú mi, mò n se ti ilú elòmíràn nàà.

Òdòbìnrin: Èwo ni e fèràn jù nínu wón?

Arábirin: Tí mo fèràn jù, tí mo *like*... tí èmi lè je tàbí tí mo lè sè fún ùn yàn?

Òdòbìnrin: Méjèèjì.

Arábirin: Ah, kò sí èyíí tí mí ò lè sè fún yàn, *but* èyíí tí èmi *like*, tí èmi máa n je jù àmàlà ni.

Òdòbìnrin: Báwo n e se máa n sè yèn?

Arábirin: Aahh àmàlà, eehh, ilú tí mo ti wá, àmàlà ni *major* ouńje wa tí wón ma n je. Sùgbón ní ilú Kwara *generally*, a ní ouńje orísirísi *because* nítorí èdè orísirísi ló wà ni Ilorin, a ní Fulani, a ní Tápà, a ní Yorùbá. Àmàlà yíí ní ouńje tí gbogbo èniyàn je jù. Sùgbón àwọn Tápà ní ouńje ti wọn, àwọn nàa n je àmàlà o. Àwọn Fulani ní ouńje ti wọn, *so*... Àmàlà yen kíí se pé Ilorin ní wón ti n se èlùbó yen. Sùgbón wón ma n gbe wá láti ilú kan tí à n pè ní Bàrùtí, isu ni wón fi n sè é, isu ni wón fi n sè àmàlà yèn. Isu yèn, wọn á be isu tán bá gbe nínu oko tán, wón á beé, tí wón ba beé, wón á fi sínu omi gbóná di ojó kejì, wón á fòó ní ojó kejì, omi yen áti tutù. Wón á sá, tí wón ba sá, á gbe, tí ó bá tí gbe, wón á wá ko wá sí gbogbo ilé Yorùbá pátápátá, ni wón má n kó o lo tà. So irú àwa ará Ilorin, torí Bàrùtí yèn ará Ilorin nàa ní. So óyá wa lára láti tètè rí èlùbó ní Ilorin. So tí ó bá tí dé Ilorin, àágun, ní jó ùn, wón ma n gun pelú owó. Sùgbón nísìyí wón ti ní *machine* tí wón fi n gún tí kò ní mú wàhálà dá ní. Wón á gún, wón á lò ó, wón á jò, tí wón bá jò, jíjò yèn á mú idòtí tí ó bá kù lára èlùbó yèn jáde.

Tí wón báfé sè, tí ó di jíje, wón... á gbé omi kaná, ona méjì lèyàn le fi se àmàlà. Ni Ilorin, à wa máa n pa pètè ni. Pètè yíí bí i pé èniyàn fè... e gbé omi kaná, eehhh dáwà, óní kiní kan tí à n pè ní dáwà. Dáwà yèn wón á ti lò ìyèn nàà, wón á jò, wón á wá fi sí omi, á fè é di bí ògì, wón á dàá sí inú omi gbóná tó wà lóri iná, wón á fi í lè, á jiná, á pé, á jiná fún bí i iséjú méwà, *so that* á lè jiná dáadáa. Ti o bá wá jiná, èlùbó tí ó wà nílè, tí won ò tí... èlùbó tòhún, wón o wá mu, èlùbó isu, wón á fi *thick* e, kó fi le, áwá di àmàlà tí à n pe ni okà. Okà ni wón n pe ní Ilorin, àmàlà ni Yorùbá pèè *generally*, *but* Okà là wón ará Ilorin máa n pèè. *Then* tó bájé ilè Èkó, Ògbómòsò àwon ò ní pa pètè. Tí wón bá tí gbé omi kaná, tí ó bá tí hó, wón á mú èlùbó won, wón á dàási, tí wón bá tí dàási, tí ó tí le, wón á bu omi diè si, wón á tún de móná, wón a tún tun rò. Sùgbón àwa ará Ilorin, nítorí ati pa

pètè, pètè wa tí jíná dáadáa, wón ò ní bòó móná. Tí wón bá tí rò ló rí ì ná, tí ó tí jíná dáadáa pèlú pètè tí wón tí sè yèn, wón á sòò bè, wón á bú bè ní tí wón. Sùgbón àwon ilè Òyó, Ògbómòsò, Ìbàdàn, àwon á gbe só rí iná, awón a tún bòó móná pèlú omi. So... bí wón sẹ́ n sẹ́ nì yèn.

Òdóbinrin: Okay.

### English translation:

Young Girl: What kind of food do you like to prepare?

Woman: There is no food I cannot prepare; I can prepare foreign dishes, I can prepare different types of dishes from my country and other countries.

Young Girl: Which is your favorite among the dishes?

Woman: The one I prefer... that I like... that I can eat or that I can prepare for someone?

Young Girl: Both.

Woman: Ah, there is none I cannot prepare for people, but the one I like that I eat the most is *àmàlà*.

Young Girl: How do you prepare that?

Woman: Aahh, *àmàlà*, eehh, where I come from *àmàlà* is our major food. But in Kwara State generally, we have different types of dishes, because we have different tribes in Ilorin<sup>1</sup>. We have Fulani, Tapa and Yoruba. *Àmàlà* is what people eat the most. Tapa have their own type of food, but they also eat *àmàlà*. Fulani also have their own type of food, so... The *àmàlà* – it is not that they make the *èlùbó*<sup>2</sup> in Ilorin, but they bring *èlùbó* from a town called Baruti. Yam is used in making the *èlùbó*; when cooked it becomes *àmàlà*. The yam, they will bring in the yam after it has been harvested. They will peel it. After it is peeled, they will soak it in hot water till the following day. They will wash it; the water will have gotten cold. They will dry it. When it is dry, they will bring it to all the states in Yoruba land to sell. So we Ilorins, because Baruti is part of Ilorin, so... it is easy for us to get the *èlùbó* in Ilorin. So when it gets to Ilorin, we will pound it – in the past they pounded it with their hands, but now there is a machine that is used to pound it without any difficulties. They will pound it, grind it and sieve it; when they sieve it, the sieving will remove the remaining dirt from the *èlùbó*.

If they want to prepare it, they... will put water on the stove. The *àmàlà* can be prepared in two ways. In Ilorin we add *pètè* to it; this *pètè* is as if someone wants to... You will put

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<sup>1</sup> capital of Kwara

<sup>2</sup> yam flour

water on the stove; ehhh, *dáwà*<sup>3</sup>, there is something we call *dáwà*, they would have ground that also. They will sieve it; they will then put it in the water, as if they want to prepare pap, then it will be poured in the boiling water on the stove. It will be left to boil for ten minutes, so that it will be well-cooked. When it is well-cooked, the *èlùbó* that has been sieved, they will take it and add it to what is on the stove, in order to make it thick, so it will be solid. It will now be *àmàlà*, which we call *okà* – *okà* is what we call it in Ilorin. *Àmàlà* is what the Yorubas call it generally, but *okà* is what we call it in Ilorin. Then if it is in Èkó<sup>4</sup>, Ògbómòsò cities, they don't add *pètè* to it. When they have put water on the stove, when it has boiled, they will add their *èlùbó* to it. When they add the *èlùbó* to it, when it is solid, they will add a little water to it and put it back on the stove and stir it. But we the Ilorins, because we added *pètè*, and our *pètè* is well-boiled, we will not cover it on the stove. When we have turned on the stove, then it has been well cooked, it will be ready to eat, but in Òyó, Ògbómòsò, Ìbàdàn cities<sup>5</sup>, they will put it back on the stove, add water and cover it. That is how it is prepared.

Young Girl: Okay.

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<sup>3</sup> starch made of corn, which becomes pap when added to hot water

<sup>4</sup> a native name for Lagos

<sup>5</sup> Òyó and Ògbómòsò are cities in Ìbàdàn state. Òyò city is the capital of Ìbàdàn.