

Catering Parties

Yoruba transcript:

Òdòbìnrin: Bí i tí ẹ bá dáná fún *party*, emm irú ońjè wo ní wón ma á sáà bère fún?

Arábinrin: Emm *okay*, o *depend* lóri irú èdè tí eni tí o se *party* [so], tí ó bá jé Yorùbá ní, wón á ní kí ẹ gún iyán, wón á ní kí ẹ rò àmàlà, kí ẹ se ègúsí, èfó-rírò, *then* é fí *rice* bíi, bóyá *jollof rice*, *then fried rice*, *then* wón á ní... *you know*, àwa Yorùbá, a *like* ẹran, a máa je ẹran gan... *So, we have assorted meat*, a ní ònkan iún ẹran, pònmó... wón á ní kí ẹ fí eja odò si, wón á ní kí ẹ fí adìẹ si... *you know*, orísirísí, moi-moi... *so o depend*. Tí ó bá dè je àwon Hausa ní, wón á ní kí ẹ se couscous, hmm... emm, crooker, ońje *traditional food* won, wón á ní kí ẹ se fún à won. Tí ó bá dè je Ibo ní, wón á ní kí ẹ fí èbà si, kí ẹ fí àpòn, ke fí *pounded yam so* èfò *that is their*, emm èfò titi won. Èfò *and eh water-leaf*, ewúro, gbúre, wón á ní kí e sè ewúro, *so... ègúsí. So o depend... o lóri àwon tí ó pè yí pé kí ẹ wá se ońje irú è, lẹ máa try láti meet up.*

Òdòbìnrin: *Okay*, tí ońje tí ẹ bá sè, tí kò bá tó nkó?

Arábinrin: Emmm *most cases* tí a bá se ońje, ó ma n tó. Èmi... mí kí í... mí ì tí *experience* kí ońje mà tó. *Because* emm *I always*, mo ma n sáà *advise* àwon *customers* mí. Tí *customer* bá ní pé ah àwón fé ońje èyàn *hundred*, mà á bère pé, kí le fé se? sé ikómo le fé se? àbí *wedding* le fé se? àbí *semina* le fé se? àbí *conference*? *Because* elómí[rán] tí ó bá fé se ikómo, ó lè ní ah èyàn òní pò, iwo *caterer* ní wà lò ogbón orí ẹ, wáá so pé, ah ibo le tí sisé? ibo ni iyàwó yín tí sisé? òun ló ma so fún yí pé, ah èyàn *hundred*, ońje èyàn *hundred* òní tò o, sé ó tí yé nísiyi? *Because* tó bá jé pé eni tó sisé ìjoba, eni tó sisé ní *office* tó tóbì, tó ó je pé ó dè ní àwon òré tó pò, iyàwó è ní àwon òré tí ó pò, tí ó wá ní kí ẹ se ońje èyàn *hundred*, iwo *caterer*, iwo lo má a fara gbá a, *because* wón á ní ò se ońje tó tó àwon èniyàn, àwon èniyàn lo ilé lo jeun. Kò da bée, wáá ba orúko ara ẹ jé. Tí wón bá gbé ońje fún ẹ, iwo lo máa lo opolo ẹ pé, kí kíníyì má lo *bounce back*, pé ońje òní tó o. Bère lówó *customer* ẹ pé ah kínì ònkan tí ẹ fé? Irú èniyàn wo le n retí? Àwon ibo letí sisé? *So that* wáá lè mo irú ońje tí wáá fun won. *So* mí kí í *experience* ońje ò tó.

Òdòbìnrin: Bí i tí ońje bá pòjù n kó?

Arábinrin: Emm tí ońje bá pòjù, *it is always better*, tí àwon èniyàn bá n lo ilé, tí ońje bá sí sé kù, à mú, à se *take away* fún won. *So that* wón á lè fún àwon omo won. *Then* tí ońje bá sé kù, *at the end of the day*, eni tí o se inàwò yẹn, a lè gbe fún, á gbe sí *fridge* ẹ, á lè máa fí *entertain more people*, àwon elómì to ba tún wá *two or three days after*.

English translation:

Young Girl: When you are asked to cater for a party, emm, what types of food do people normally ask for?

Woman: Emm, okay, it depends on the **tribe** the person giving you the job is from. If the person is from the Yoruba **tribe**, that person will ask you to prepare pounded yam, *àmàlà*¹, *ègúsi*², *èfó-rírò*³, then rice, whether jollof rice or fried rice, and then... You know, we the Yorubas like meat a lot... we eat a lot of meat. So we have assorted meats, *inu eran*⁴, *pònmó*⁵; such a person will also tell us to add catfish and chicken... you know, different types... *moi-moi*⁶... so it depends. If it is an Hausa, such a person will say we should prepare couscous, hmm... emm, crooker⁷. Such a person will also ask you to prepare their traditional food. If it is an Igbo, such a person will ask you to prepare *èbà*⁸, *àpòn*⁹, pounded yam... so, *èfò*¹⁰, waterleaf, *ewúro*¹¹, *gbúre*¹²; such a person will tell you to prepare *ewúro*, so... *ègúsi*. So it depends on the person that gave you the job. It is where such a person is from that will determine the type of food to prepare.

Young Girl: Okay. What happens when the food you prepare is not enough?

Woman: Emm, in most cases when we cater, it is always enough. I... I don't... I have never experienced a situation where the food was not enough. Because, I always... I always advise my customers... If my customer says that he or she¹³ wants me to cater for a hundred people, I will ask them what they are celebrating – is it a naming ceremony wedding, seminar or conference? Because some people, if they are having a naming ceremony, they might say... ah... “We are not expecting a lot of people”; it is you, the caterer, that will be wise enough to ask them, “Where are you working? Where is your wife working?” The caterer will be the one to tell them that... ah... “For a hundred people? Catering for only a hundred people will not be sufficient, do you understand?” Because, if the person is a civil servant, working in a big office and having a lot of friends, and his wife also has a lot of friends, asking you to cater for a hundred people will not be sufficient. It is you, the caterer, that will be responsible for any insufficiency, because people will say that you didn't make adequate preparations for the guests. That is not good; you will tarnish your image. If you are asked to cater, it is you, the caterer, that will be wise enough to know what will be sufficient. Ask your customers what they are

¹ made from yam flour

² a type of soup made with melon

³ a type of soup made with vegetables

⁴ different parts of a cow or goat

⁵ the skin of a cow or goat

⁶ a type of food with beans

⁷ a type of fish

⁸ a type of food with cassava

⁹ a type of soup Igbos eat

¹⁰ a vegetable

¹¹ a type of vegetable called bitter leaf

¹² a type of vegetable called waterleaf

¹³ In Yoruba, there is one word for he/she/it.

celebrating, what type of people they are expecting, where they are working, so that you will know how much to cater for them. So I don't experience situations like that.

Young Girl: What happens when the food is too much?

Woman: Emm, when there is surplus, it is always better. When the guests are going home, and there is a lot of food, we pack the food for the guests to take home to their children. If after that there is still a lot of food, it will be packed up for the host; the celebrant can put it in the fridge, and he or she can use it to entertain people that come to visit him or her after the party.

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