

Food Presentation

Persian transcript:

یاسمن: غذا های ایرانی به این صورت هستند که ظاهرشان نگاه میکنی همه شان قاطی است. فقط به نظر من آنها بیکه غذا های ایرانی درست می کنند و می خواهند همه ملیت ها بخورند بهترین است که یک رسیپی هم وقتیکه غذا را می خواهند سرو بکنند... می خواهند به مردم تعارف بکنند، قشنگ یک رسیپی هم بگذارند که به مردم بگویند که این مراحل این غذا چه هست. دستور غذا را. بعد همان عطر خود غذا، مردم... توجه مردم جلب میکند. منتها نه شکلش. متأسفانه شکل غذاهای ایرانی زیاد خوب نیست. فقط کباب... چلو کباب و با این جوجه کباب و اینها خیلی ظاهر فریبنده ای دارد. یا مثلاً خورش قیمه، خورش فسنجان، خورش سبزی که اینها واقعا خوش مزه هستند، هیچ کدام ظاهر فریبنده ای ندارند ولی واقعا همه شان کلی زحمت کشیده برایشان...
مینا: یعنی منظورت ظاهرش زشت است؟ یا...

یاسمن: آره. مثلاً... کباب هست قشنگ و خوشگل. گوجه را سرخ می کنند، کباب سیخ می گذارند یا... مرغ را به تیکه های کوچک تقسیم میکنند، برشته اش می کنند روی آتش. خوب خیلی خوشگل. بعد روی برنج می چینند ولی غذاهای مثلاً خورشها زیاد ظاهر جالبی ندارند که باید به نظر من توضیح داده بشوند.

English translation:

Jasmine: Iranian foods are [prepared] in such a manner that when you are looking at their appearance, all of them are all mixed. Only... in my opinion, [for] those who make Iranian food and who want all nationalities to eat, it is best to have a recipe when they want to serve the food... they want to offer it to people... beautifully; [make] a recipe to tell people what the steps of this dish are. The recipe... then, the scent of that very food attracts people... the attention of the people. But not its appearance. Unfortunately, the appearance of Iranian food is not very good... only beef kebab and chicken kebab and these things have a charming appearance, but, for example, *gheime* stew¹, *fesenjan* stew², *sabzi* stew³, they are really delicious [but] none of them have a charming appearance. But really... a lot of trouble was taken to make them...

Mina: I mean, do you mean that the appearance is ugly?

Jasmine: Yeah... for example, there is kebab, nice and pretty. They roast the tomatoes, they put the kebab [meat] on skewers or they divide the chicken into little pieces and roast it over fire... well, it is very pretty... then they arrange it on rice... But foods similar to the stews do not have an interesting/pleasing appearance, which in my opinion need to be explained.

¹ *Gheime* stew: a stew made of yellow split peas and minced meat.

² *Fesenjan* stew: a stew made of pomegranate paste, walnuts and usually chicken.

³ *Sabzi* stew: a stew made of an assortment of herbs and either beef or chicken.

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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