

Wolof transcript:

Mariama: Gnou ngi ley setan fi deg nga. Gonte loĩ défar.

Gonte: Mane soblé làaĩ xolli.

Mariama: Soblé, ngir défar lane?

Gonte: Ngir deff tchi toog bi?

Mariama: Togg bi noumou tudu?

Gonte: Domoda, Domodâ yapp laay togg.

Mariama: Domadâ yapp lou mouy am ci biir?

Gonte: Damay deubë nokoss, deubeu netetou, bo pare nga teumbeul sibir, bo pare nga xar ko ba mou fer, nga soga def xorom, sa jumbo ak yoyou.

Mariama: *D'accord*, Gonte.

**Italics indicate French.*

English translation:

Mariama: We are watching you, okay. What are you making, Gonte?

Gonte: I'm peeling onions.

Mariama: Onions, what for?

Gonte: To put into the dish.

Mariama: What's the name of the dish you're cooking?

Gonte: *Domoda*, it's called *Domoda yap* (with meat).

Mariama: What ingredients go into the dish?

Gonte: I grind the onions and spices; I grind the *netetou*,¹ then I put them in the sauce. Then I wait until it has boiled, and I salt it and add jumbo and other spices.

Mariama: All right, Gonte.

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¹ A local spice.