

CultureTalk Senegal Video Transcripts: <http://langmedia.fivecolleges.edu>  
**Role of *Ataya***

**French transcript:**

Mariama: We call it *Ataya*.

Mariama: Maman, qu'est ce que tu fais?

Maman: Du thé.

Mariama: Quel thé?

Maman: Du thé Mauritanien...

Mariama: Sénégalais!!!

Maman: ...adapté. On l'a adapté, mais en fait c'est les Mauritaniens qui ont amené le thé au Sénégal.

Mariama: Comment s'appelles-tu?

Maman: Hmm ?

Mariama: Comment s'appelle le thé?

Maman: Ce thé la ?

Mariama: Mmhmm.

Maman: C'est "Le cheval."

Mariama: C'est le cheval. Donc. Eh, Comment...comment le prepare t'on?

Maman: En trois phases avant la dévaluation, mais depuis, on ne fait plus que, deux, deux tours de thé.

Mariama: Deux tours de thé.

Maman: Le premier est un peu plus fort, et le deuxième, on fait, plus léger avec de la menthe.

Mariama: D'habitude, après quel repas boit-on le thé?

Maman: Le repas de midi, en general apres un bon tiebu dien.

Mariama: Après un bon « tiebou Djeun » les Senegalais boivent le thé.

Maman: La mousse, il faut faire monter la mousse.

Mariama: La mousse.

Maman: ...parce que c'est plus succulent. Quand il y'a la mousse ...

Mariama: La mousse est tres importante dans le thé.

Maman: Ummhmm...

Yi nga djeul yeup bou Largonte be tcha dakk. Moom dou naan mousse bi.

**English translation:**

Mariama: What are you making, Mom?

Maman: Tea.

Mariama: What kind of tea?

Maman: Mauritanian tea.

Mariama: No, Senegalese!

Maman: We've adopted it, but in fact, Mauritians are the ones who inspired us.

Mariama: What's your name?

Maman: Hmmm?

Mariama: What is this brand of tea called?

Maman: "The Horse."

Mariama: It's the horse! How do you make it?

Maman: It used to be in three phases. But since the currency lost its value, we only make two now. The first one is stronger than the second, which is made with mint flavor.

Mariama: After which meal do we usually drink tea?

Maman: After lunch, usually after a good *Tiebu Djeun*.

Mariama: Senegalese like to drink tea after eating a good *Tiebou Djeun*.<sup>1</sup>

Maman: The foam! You need to make it foam. It's more delicious when there is foam in it.

Mariama: Foam is very important in making the tea [especially in Senegal].

Maman: Out of the one you chose the best is Largonte's...She doesn't drink the foam.

---

<sup>1</sup> A favorite main dish.

**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 everyday. 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.