

Swahili transcript:

Neema: Unaweka mchele. Unaweka mchele, unahakikisha umeisha vizuri. Baada ya hapo utaukoroga. Unaukoroga hadi unachanganyika. Kisha, ukisha hakikisha kama vitu vyote vimeenea hapo na, hakikisha viungo vyako vimeiva na maji yamechemka unaweka mchele wako na ukisha weka mchele, kama hivi unavyoona, tunaageuza hivi baada ya hapo utafunika. Baada ya kufunika hivi unawezakusubiri kwa muda kama dakika tano hivi na nakadhalika ili uweze kuupungua maji na kuwa katika hali ya Kisha unaufunua, unakoroga, unaukoroga vizuri unatazama kama umeiva. Baada ya hapo utauageuza tena kisha utaukupua. Kisha utaufunika. Baada ya hapo utaweka mkaa. Baada ya hapo utachota mkaa kwa kutumia chepe, utautandaza juu. Na kisha utaurudisha jikoni kwa muda ili uweze kuiva chini na juu. Juu na chini. Kisha unaurudisha jikoni ili uive chini na juu. Unauweka mkaa juu, unauridudisha tena jikoni, ili uweze kuiva chini na juu. Eeh hapa kama tunaona jinsi wali wetu ulivyokuwa, unauageuza, nathani umependeza. Tunauepua.

English translation:

Neema: Add the rice. Add rice and make sure that you get it all out. After that, stir. Stir until it is mixed. Then, after you have made sure that there is enough of everything, make sure that there are enough spices and the make sure that the spices are cooked and the water has boiled. Add the rice and after adding the rice, you can see, turn it like this, and then cover it. After covering it like this, wait for about five minutes to let the rice soak up the water and be in a state of... Then, uncover it, stir, stir very well and check to see if it is cooked. After that stir it and then take it off the stove. Then cover it. After that, put on the hot charcoal. You will take hot charcoal and using a spade, spread it on the lid. Then you will put the pot on the stove for a while so that it can cook on both the top and the bottom. Put hot charcoal on top and put it back on the stove so that the rice can cook on the top and bottom. Eeh, here you can see how the rice looks. Stir it. I think it looks good. Take it out.

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.

