

**Uzbek transcript:**

Xo'sh patir bu O'zbekistondagi nonlardan, nonlarning bir turi. Bizda umuman nonlarning juda ko'p xillari mavjud. Patir asosan...man Buxorolik bo'lganligim uchun...asosan Buxoroda patirni juda yoqtirishadi. Bizda Buxoroda uni fatir deb aytadilar, lekin boshqa viloyatlarda, oz'bek tilida patir deb atashadi. Bu uchun avval xamirni qoramiz. Xamir uchun bizlarga suv, tuz va un kerak. Xamir tayyorlash uchun, masalan, bir stakan suv olamiz, bir stakan suvga...bir stakan suvga taxminan bir qoshiq tuz solamiz...va unni solamiz. Endi bizda, bilaman Amerikada ko'pchilik hamma narsani hisoblab, hamma narsani o'lchab ishlatadi, bizda ko'pincha shu qilayotganingizga qarab, xamirimiz juda qattiq bo'lishi kerak, endi qancha un ketishini bilmaymiz, qorishni boshlaganimizdan keyin ko'rishimiz mumkin qancha un kerakligini. Bizda qo'l bilan qilinadi bu hammasi. Demak hali xamirimiz yumshoq bo'lganligi uchun...yana birozgina un solamiz. Xamirning yaxshi qorilganligi qayerdan bilinadi, umuman qo'limizga yopishmasligi kerak xamir agar...demak bu uchun hali...hozir xamirimiz haliyam yopishayapti, demak uni yetarli emas. Yana birozgina un qo'shamiz. Ana xamirimiz tayyor bo'lyapti. Shu uchun qo'limizgayam yopishmayapti boshqa. Demak qo'lingizga yopishmasa, tayyor bo'ldi degani. Lekin ko'proq mushtlash kerak xamirni...hatto idishingiz ham toza bo'ladi, shundan bilish mumkin xamir tayyor bo'lganligini. Endi xamirimizni zuvala shakliga keltiramiz...o'rtacha hajmdagi...endi bu...o'rtacha hajmda bo'lishi kerak... Xamirimiz...zuvalalaganimizdan keyin, yarim soat, bir soat atrofida dam beramiz xamirimizga.

**English translation:**

Well, *patir* is one of the...a type of bread in Uzbekistan. Actually we have many kinds of bread. *Patir* is mostly...since I am from Bukhoro...They like *patir* in Bukhoro a lot. We call them *Fatir* in Bukhoro, but in other regions, in Uzbek they call it *patir*. First we will make the dough. For the dough we need water, salt and flour. To make the dough, for example, we take one glass of water, for one glass of water...for one glass of water we add about one spoon of salt...add the flour. Well, we, I know in the States most of the people measure everything, weigh everything before using. We mostly use it as we go. The dough has to be very stiff. Well, I do not know how much flour I will need. While we are kneading it we can see how much it will need. All this is done by hand. So, since our dough is still soft...we shall add a bit more flour. How we can know if the dough is ready? It should not stick to our hands...so for this one still...The dough is still sticking, so it does not have enough flour. We shall add a bit more flour. Now the dough is getting ready. That's why it is not sticking to our hand any more. If it does not stick to your hand, it means it is ready. But you have to knead the dough a lot; even the dish becomes clean. This is how you can know that the dough is ready. Now we shall split them into balls...a medium size...well, this...it should be of medium size... Our dough...After we split it into the balls, we let it rest for about half an hour or an hour.

**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.

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