

### Arabic Hassaniya transcript:

إمرأة: تأكدنا منها و ذريك منين تأكدنا منها لاهي نقبظو هذا البرام، نقولو له نحن. البرام يببرم فيه ... بسم الله ... هذا  
يقدر يرفدوه البرام، البرام منين يعود كبير يرفدوه ... بسم الله، لاهي نبرموه ذرك، لاهي نبرمه. ذي ينقال لها البرمة ...  
و منين برمناه، وخذناه في البرام الي عينيه كبارات، وخذناه فيه و عاقب ذا لاهي نوخذوه في الشطاط و نديروه في  
الكسكاس باش يجي فوق المرجن و يطلع و من ثم أملي، تجي مراحل لاهي تظهر عاقب ذا ... بسم الله ... هذه، لاهي  
نشطه من بقايا الدقيق، ألي رقيق منه كامل يقظ و يبقى لخليط و نديروه فوق وسط آآ الكسكاس ... شوفي، لعل يبقي  
منه شي ماهو كيف الثاني ...  
صوت ولد صغير يتكلم في الخلف  
إمرأة: أنديروه فوق المرجن ياك يطلع منين يطلع أنعدلو الطريقة ألي ... ذرك راه فوق المرجن، هذا كسكس و ذي  
تسقيته.

### English translation:

**WOMAN:** Now that we made sure that the couscous is well mixed, we will take this, which is what we call *barram*<sup>1</sup>. And *barram* is what we pass the couscous through. *Bismillah*<sup>2</sup>. All of this can fit in the *barram* – it is usually the case when the *barram* is big enough. *Bismillah*, and now we just pass the couscous chunks through the *barram* like this. This is called *barma*<sup>3</sup>. After we have passed it through the *barram*, which has the big holes, we will pass it through the *eshtat*<sup>4</sup> to put the final couscous product in the *cascass*<sup>5</sup>. Then, we put it over the pot to steam-cook. After this, there will be other steps, which you will see after this... *Bismillah*... Now, we will pass this through the *eshtat* to get rid of what is left of flour, and all the particles that are too small or any pure flour will go through and only the big particles will be left. And we will put those in...aaa... the *cascass*... Look, in case some of it is left that is not similar to the rest... [*Small child's voice in the background*]... Now, we put it over the pot to steam-cook and when it is ready... Now it is over the pot and this is couscous and this is its sauce.

<sup>1</sup> *Barram*: A fine sieve used for preliminary sieving of the couscous particles. It will later be passed through a finer sieve, the *eshtat*.

<sup>2</sup> *Bismillah*: In the Name of Allah: An Arabic expression used before starting something.

<sup>3</sup> *Barma* refers to the mixture of couscous once it has been mixed to the extent that it forms tiny clumps.

<sup>4</sup> *Eshtat*: A very fine sieve; the couscous is passed through it at the last stage to ensure that no flour is left.

<sup>5</sup> *Cascass*: A specific type of bowl for cooking couscous.

**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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