

Hassaniya Arabic transcript:

إمرأة: هذه التالية، هذه التالية و لاهي نديرو لها الملح و الزيت ... و نعودو ردهه أملي يطلع الطلعة الاخيرة. هذا ذريك الملح ... نحركه بالمرقاية ياك يملاح و منين نعرفو عنه جاه القدر الكافي من الملح. نقلعو الملح ... هذه ذريك نقولو لها الرشة التالية، الاخيرة. و الزيت أملي، نقبطو مرقاية ديال الطعام ألي نحركو بيها و ناصها من الزيت، شوفي و نديرها علي كسكس ... نخله يكمد، نقولو له يكمد. نخلوه ألين يفوت شي و لاهي نفزوه و نديره في الكسكاس و نرده أملي. أذريك لاهي نخلوه ألين يفوت شي

س: كم لاهي يفوت؟

إمرأة: يفوت أثلة دقائق هكاك ... هذه الرشة الاخيرة و ذريك لاهي نفزوه ... و هذه الطلعة ما عاكبها طلعة، منين يطلع نظرحة الغدا ... يطلع ذوك الطلعات و حدو ينطرح ... هذا هو كسكس، ياك تتأكدي من صحة طيابو، يطيب أقبالة، ماهو عنو ألا يطيب و توف ... نديوه في الكسكاس و نديره فوق النار ... نخله يطلع ... يفوت نص ساعة تقريبا، في نص ساعة لاهي يكمل طيابه و من ثم نبدوو نظرحة و نسربو.

English translation:

WOMAN: This is the last *tal'a*¹; it is the last one, and it is when we add salt and oil... and after that we put it back to cook for the last time. This right here is salt. We mix it so as to salt the water until it has the right amount of salt. We remove the salt. This we call the last *tal'a*, the last one. And also oil, we take a half serving spoon of oil – look! – and we add it to the couscous. We let it set. We let it sit there for a while and then we will put it in the *cascass*² and once again we put it back to cook. Now, we will just let it sit for a while...

S: For how long?

WOMAN: For about three minutes or so... This is the last time we wet it and now we will “loosen” the couscous. There is no *tal'a* after this one, and after it has cooked we will serve the lunch. It needs to be steam-cooked this many times [three times] before it is served... And this is couscous. To make sure it has cooked well, it needs to cook for a long time – not just cook. Now, we put it back in the *cascass* and on the fire... we let it cook... After about half an hour – in about half an hour it will be fully cooked and we will serve it.

¹ *Tal'a*: a period of time for which the couscous must be steam-cooked; there are three *tal'a(s)* for the couscous to be fully cooked.

² *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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