

### Hassaniya Arabic transcript:

إمرأة: نخليه البن يطلع و نديرو فيه الورقة. هذا السكر، طارحينه كنا لاهي كنا لاهي انديروه في الزمبيل... و هذا المقرج دايل الما المالح و هذا مقرج الما المالح و هذا مقرج الما البارد. الما البارد هو الي جي لتاي... هذه الورقة، الورقة شرينها من البوتيق في ذي البورصة ولاهي نحولوها في... ايلاه يا ولدي زمبيل الورقة... ما نعرف كانها ورقة معلومة ولا ما هي معلومة، هي بعد كحلة. امنين تعود الورقة معلومة نتيو بها أتاي زين و منين تعود ما هي معلومة ما يصلح أتايها. ما نعرف كانها... جبلي شمن العلك، جبيلي العلك أنديرو في أتاي. هذا العلك، العلك شي ينبت في السدر السدر عند الصحراويين ينقله السدر الطلح و الطلح ذا نقلعو منه العلك و نديره لتاي، شوفي لاهي نديره ذرك لتاي و لاهي نعدلو به أتاينا التقليدي، أتاينا الي نعرفو يويلنا... درنا العلك. الما طلع... هذا أتاي و منين يعود رجاج ولا أثنين نعطه ذا المقياس و منين يعود جماعة خصه كاس ملان ولا بعد متناس، فوق النص. درنا الورقة ولاهي نخلها تفوت شوي. أنصبو عنها هذا الما اللول و منين تبغي ترديه املي يفوت شي، تنصقل الورقة البن تنصقل من ذيك التبعة الي فيها و يعود أتاي ينصب.

س: هذاك الي مديور عليه البراد شنه؟

إمرأة: هذه ينقال لها لفرنة و عندنا نحن نقولو له المجرم. لفرنة ذي، هذا الي فيها نقولو له لحموم، لحموم معدل من الطلح، الطلح ذا الي فيه العلك منين يبس، تبس الطلحة يعدلو منها الرجالة. يعدلونها الي الرجالة، لعلايات ما يعدلها. تنبت السدر و منين يفوت يجيها زمن الحمان تيبس، ما تلي يعود فيها لورق، يقبظو و يقطعوها و يحرقوها و تبقي كحلة، لحموم. لحموم ذا هو الي نتيو عليه نقده فوق النار و نعدلو أتاي عليه. هذه ذرك تمصميصت التشليلة يقولو لها. الورقة امنين تنصقل، نقسلها من ذيك التبعة و ذاك الي فيها كامل و نعودو نعمره أتاي. لاهي نعمره، هذا ذرك أتاي معمر... نعمره أتاي و نردو البراد لنار، لاهي أنرده لجرم، درناه فوق الجمر... التشليلة نقبوها بها الي ما ما تنشرب، طعمتها ماهي زينا و ماهي كيف أتاي ولا زينة طعمتها.

### English translation:

**Woman:** We pour the water and let it boil and then add the tea leaves. This is sugar and I was about to put it aside to put in the container. And this is the water pot for the “salty”<sup>1</sup> water – this is the pot for the salty water and this is the pot for the fresh water. The fresh water is the one used to make tea. These are the tea leaves. We bought it like this in this bag and now we will put it in the... My dear son, please bring me the container for the tea. I am not sure if these leaves are good or not; they look pretty dark. If the leaves are good, we can make a tasty tea with them but if they are not good, the tea does not work as well. I am not sure if it is... Can you bring me some ‘*ilq* to add to the tea... Bring me some ‘*ilq*. So, this is the ‘*ilq*, which grows in trees in the Sahara, these trees are called *talh* and we take the ‘*ilq* from *talh* to add to tea. Look, we will add it to our tea now and make our traditional tea – the tea we know... We added the ‘*ilq*... Now the water boiled... These are the tea leaves. If there are one or two persons, we add this much but if it is a group of people, we should add a cup full of tea or just above half. We added the leaves, and we let it sit for sometime. Then, we pour out this water to rinse it with. But

<sup>1</sup> The water the Saharawi refugees get is not very fresh and it is slightly salty. The tea does not taste as well when it is made with salty water, so people get fresh water from a well over 80 miles away. The amount of fresh water available is limited and so it is only used for tea.

you can also put it back on the fire for some time to clean the leaves from the dust and then we can make the tea.

**S:** What is the pot put on?

**Woman:** This is called *freena*, and some people call it *el-madjmar*. What is in it is called *lehmum* [coal], *lehmum* is made from the *talh*. When the *talh* that has *‘ilq* dries, the men make *lehmum* from it. Only men make it, women don't make it. When the tree grows, and during the dry seasons it dries and it becomes leafless, they cut into pieces and then burn them. These pieces turn black – *lehmum*. *Lehmum* is what we use to make tea. We make the fire and cook the tea on it. This right here is called rinsing off the *teshlila* to clean the leaves. We basically clean the leaves from the dust and other things. And then we can start making the tea. Now, we are making the tea. We pour the water on the tea and then put back on the fire. We put it back on the *djmar* [*lehmum*]... we just put it on the *djmar*. We get rid of the *teshlila* because it is not drinkable because it is not the proper tea.

**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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