

**Yemeni Arabic transcript:**

س: في مأكولات خاصة بالمناسبات؟ مثلا في الأعراس أو الأعياد؟

ل: في الأعياد و في الأعراس أغلب... لحظة... في الأعراس، العرس زيما يكون زيما تقولي ليلة العرس: لما يعملوا الحفلة الكبيرة... بس أحيانا في بعض الناس يعملوا ثاني يوم، ثاني يوم من يوم ليلة العرس يعملوا صبحية و يعزموا الناس كلهم للغداء، و محد يعني.. لو بتعزمي حد للغداء لازم يكون الأكل زربيان.. وبعدين يعني يكون زربيان.. وأحيانا أحيانا يكون خبز.. خبز موفة.. مش صح الخبز اللي في المخبزة يصلحونه بالموفة.. بس خبز الموفة في الأعياد أصحاب البيت نفسهم يكون معاهم موفة و يصلحونه بالموفة. زيما جدتي مثلا وتصلح الخبز بالموفة في العيد. أه، وتصلح مشتى و ملح و كل أنواع الخبز.. في أنواع ثانية من الخبز في يعني أنواع كثير خبز. يعني حتى لو مثلا من المحافظة.. مثلا عدن، مع نحنا الروتي و الخبز الرشوش.. بس في المحافظات الثانية في مثلا معاهم مشتى، ملح و كدم و كدر و مختلف مش أنه نفسه يعني وحتى الطعم يختلف و الشكل يختلف.  
و كمان في العيد أغلب.. غالبا كمان تحصيلهم يصلحوا حلويات.. يصلحوا بسبوسة، أو حلوة.

**English translation:**

S: Are there certain dishes for special occasions? Like in weddings or *eids*?

L: In *eids* and in weddings, wait, about weddings: I mean by weddings the night of the wedding, when they have the big party. Some people make it (the feast) the next day of the wedding night, it's called *sobhia*<sup>1</sup>, and they invite everyone for lunch. And if you invite someone you have to have *zorbian*<sup>2</sup> for lunch. Sometimes it has to be homemade bread, I mean by that the bread that's made in a *mofah*<sup>3</sup>. They make the bread in *mekhbaza*<sup>4</sup> in the *mofah*, right? In *eids* some people have their own *mofah* and they make their own bread. Like my grandmother for example, she makes bread and *moshata*<sup>5</sup> and *molawah* in her *mofah* for *eid*. There are other types of bread that are different according to each region, like in Aden, we have *roti* and *rashoosh*. However, in other governorates they have something like *moshata* or *molawah* or *kedem* or *keder*, and they are all different whether in their shape or taste. Also during *eids*, we make different kinds of candy and sweets, like *basboosa*<sup>6</sup> and *halawa*.

<sup>1</sup> Sobhia: the day after the wedding where people usually celebrate by having a huge feast and inviting as many people as possible.

<sup>2</sup> Zorbian: traditional rice and meat dish.

<sup>3</sup> Mofah: a well-like oven, made of mud, used to cook traditional dishes and bread over burning wood and coal.

<sup>4</sup> Mekhbaza: a word used to describe a local restaurant which serves different types of locally cooked bread and fish besides other local dishes.

<sup>5</sup> Moshata, molawah, roti, rashoosh, kedem, keder: different types of homemade Yemeni bread.

<sup>6</sup> Halawa, basboosa: two famous Yemeni sweet dishes.

**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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