Turkish in Turkey Video Transcripts

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"A Family at a Restaurant" 3

Turkish transcript:

"Oğlan: Niye çatal sokarak sıkıyoruz limonu?

Anne: Sıçramasın diye.

Oğlan: Gene sıçrıyor.

Abla: Oo! Annem cacığın tadına bakmış bile.

Anne: Bitirdik bile. İyiki iki tane istemişiz, çok nefis cacık.

Abla: Valla.

Anne: Harika... Şimdi Görkem aynı bu şekilde Adana’da bir yerimiz var.

Abla: Yeriniz var.

Anne: Bizim değil tabi, Gülserin’lerin yeri.

Abla: Yani bildikleri yer.

Anne: Aynen böyle kağıtta. Ama onun da harika kebapları var. Adam... biraz kafada hoş.

Abla: Eee?

Anne: Çatlak.

Abla: Niye öyle... öyle hoş olmuş, eee?

Anne: Ama diyalog kurabilmek için belki de onu yapıyor.

Abla: Yani bir strateji diyorsun?

Anne:…Nefis patlıcan közlüyor.

Baba: Patlıcan közlüyor.

Abla: Tamam canım biliyorum patlıcan közlemeyi.

Anne: Gittiğin zaman zaten siparişi sen veremiyorsun.

Abla: Neden?

Anne: Aklına göre o senin ne yemen gerektiğine o karar veriyor.

Abla: Bakıyor sana, anlıyor ne istediğini.

Anne: Bakıyor o karar veriyor...Ve şöyle, fındık lahmacun diye, şu boyda bir lahmacunu var, olamaz böyle birşey.

Abla: Allah allah ne koyuyor içine?

Anne: Bayağı böyle bildiğin lahmacunun aynısı, peynirli ya da kıymalı olarak yapıyor. Zaten onunla karnın doyuyor. O patlıcanı şöyle şey gibi yiyorsun bir de soğan salatası geliyor.

Abla: Hani bu Foça’da yaptılar Adana’nın ünlü soğan salatası ... doğumgününde yedik ya.

Anne: Yok öylesi değil. Taze soğanı yemeğe doğrar gibi ama daha iri, yani bayağı şey yapmıyor, pişmeden, çiğ soğan tamamen çiğ yemeğe doğradığımız gibi doğranıyor yani piyazlık değil, yemeğe doğradığımızın biraz daha irisi. Bol maydanoz koyuyor içine yani Adana’nın meşhur şeyi var, nar ekşisi, sumak da koyuyor içine biraz, suyu da çok lezzetli oluyor o salatanın. O salata, dediğim gibi, şey, közlenmiş patlıcan ve fındık lahmacunla zaten doyuyorsun. Ondan sonra da aklının alamayacağı kadar ceşitte et geliyor, aynen böyle kağıdın üzerine onları döküyor.

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Garson: Çatalları sıyırınız efendim.

Abla: Demek bunun usulü böyleymiş ha.

Anne: Yani böylesi daha bir.

Abla: Kağıt istediler, benim çok ilgimi çekti şimdi.

Garson: Afiyet olsun efendim.

Anne: Teşekkür ediyoruz sağolun.

Garson: İçecek birşey?

Anne: Yok su içiyoruz teşekkürler.

Abla: Baba karıştırayım mi cacığı?

Oğlan: Ekmek verir misin biraz?

Abla: Veririm bir saniye. Aa ekmekleri ne güzel tostlamışlar.

Anne: Bir iki tane alır mısın Süha? Benim için de Süha alsın. Süha yalnız şey biz senlen bunu paylaşmayı düşünüyorduk.

Abla: Yanlış mı gelmiş?

Anne: Süha ilave istemişti.

Abla: Boşver yiyelim şimdi.

Oğlan: Yiyemeyen olursa alırım ben onu.

Abla: Hamburger gibi birşey olmuş bu şimdi ama içinde sucuk var."

English translation:

"Boy: Why do we squeeze the lemon with a fork?

Mother: So that it won’t spill out.

Boy: It still does.

Sister: Oh, Mom has already gotten to the cacık.

Mother: We have even finished it, it was a good thing that we ordered two, it is really delicious.

Sister: Really.

Mother: Excellent. Now, Görkem we have a place similar to this one in Adana.

Sister: You do?

Mother: Not ours, but Gülserin’s.

Sister: That is a place that they know well.

Mother: Yes, they serve their meals on paper, just like here. But they have really great kebabs too. The guy (who runs the place) is a bit loose on the head.

Sister: Oh.

Mother: Nuts.

Sister: Why would he…anyway it is probably more interesting that way.

Mother: Maybe it is a style he has to keep the conversation going...

Sister: You say it is a way to communicate.

Mother:… he cooks delicious eggplants over charcoal fire.

Father: Cooks eggplants over fire.

Sister: Alright, alright, I know what it is to cook eggplants over fire.

Mother: You can't order when you go to that restaurant.

Sister: Why is that?

Mother: The owner looks at you and decides himself what you should have. There is a special lahmacun, about this size, he makes, namely peanut lahmacun, it is so delicious.

Sister: Curious, what does he put in (the lahmacun)?

Mother: It is the same thing as regular lahmacun, either with cheese or minced meat. You are full after eating it, anyway. You eat the eggplant together and with these come an onion salad.

Sister: Is the famous onion salad of Adana that they have made for us in Foça? We had it on your birthday.

Mother: No, it is not the same thing. You cut the fresh green onions as if you are cutting them for a dish, in large chunks. You don’t cook the onions so you actually cut them a bit larger than the way we usually cut them for dishes. We put a lot of parsley in and the famous sauce of Adana, sour pomegranate, and some Sicilian sumac which gives the sauce of the salad a great taste. As I have said, with the salad, the lahmacun and the charbroiled eggplant you are full even before the meal begins. Afterwards, so many different kinds of meat come to the table and like here they serve them over the paper they lay on the table.

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Waiter: Could you move the forks please?

Sister: So this is the proper way to eat these?

Mother: This way it is more…

Sister: They have asked for some paper, which grabbed my attention.

Waiter: Bon appetite.

Mother: Thank you.

Waiter: Anything to drink?

Mother: No, we are fine with water, thank you.

Sister: Dad would you like me to stir the cacık?

Brother: Could you give me some bread?

Sister: In a minute. Oh, how nice, they've toasted the bread.

Mother: Could you get a couple (of slices of bread) for me, too, Süha? We were going to share these with Süha.

Sister: Did they bring something that we didn’t order?

Mother: Süha asked for something in addition to what we ordered.

Sister: Anyway, let’s eat it all.

Brother: I will eat what ever you can't finish.

Sister: It looks like a hamburger but there is sucuk in this one."

About Language by Country: The Language by Country videos and other materials were produced by the Five College Center for the Study of World Languages between 1999 - 2003 with funding from the National Security Education Program (NSEP) and the Fund for the Improvement of Postsecondary Education (FIPSE) of the U.S. Department of Education. The videos were filmed by Five College international students in their home countries. The goal was to provide examples of authentic language spoken in its natural cultural environment so that students of all ages can better understand the interplay between a language and its culture. We have tried to remain true to the language our subjects actually uttered. Therefore, we have not corrected grammatical errors and the videos sometimes show highly colloquial language, local slang, and regionally specific speech patterns. At times, we have noted the preferred or more standard forms in parentheses. Most of the transcripts and translations were prepared by the same students who filmed the video, although in some cases the transcripts have also been edited by a language expert.

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