

Northern Bashkardi: Text F

This text is part of the WOWA project
 (<https://multicast.aspra.uni-bamberg.de/resources/wowa/>),
 University of Bamberg.

Files belonging with the WOWA North Bashkardi project:

Sound files: https://multicast.aspra.uni-bamberg.de/resources/wowa/data/iranian/bashkardi_northern/sources/wowa_iran_bashkardi_northern_sources-wav.zip;

Excel files: Machine-readable version: https://multicast.aspra.uni-bamberg.de/resources/wowa/data/iranian/bashkardi_northern/wowa_iran_bashkardi_northern.xls / Original file: https://multicast.aspra.uni-bamberg.de/resources/wowa/data/iranian/bashkardi_northern/northern-bashkardi_original-coding.xlsx

Metadata file and references: https://multicast.aspra.uni-bamberg.de/resources/wowa/data/iranian/bashkardi_northern/wowa_iran_bashkardi_northern_metadata.pdf

Background to this text:

This text was recorded by Ilya Gershevitch in Iran in 1956 and belongs to the Gershevitch archive housed by the Ancient India and Iran Trust in Cambridge / UK.

The sound file is track 27, min. 00:02ff. on the CD B3.

The text has not been published yet.

Bakhtiar Seddiqi Nejad in cooperation with Behrooz Barjasteh Delforoos produced a preliminary transcription and a translation into Persian (as sound file).

Based on these materials, Agnes Korn elaborated a considerably revised transcription (checked several times against the soundfiles), a morphosyntactic analysis (using Flex software), and the English translation, which likewise reflects Agnes Korn's understanding of the text, its morphosyntax and textual structure.

Texts F and G are by the same speaker, F being followed directly by G on the recording. It seems likely that they were recorded on the same occasion. According to Gershevitch's notes, the speaker is Mîr Hâjî Kâmrânî from Rameshk.

Text and translation:

¹ [§ 1] korsak zanîn

We make korsak-bread;

² yak kal-ī e ,

it is a hole,

³ mâ tanūr-ah agîn ,

we call it Tanur.

4 zanīn kal-ie

We make a hole,

5 o yārt-e gandom hamīr akanīn

and make a dough from wheat flower,

6 dār akanīn tū hamā tanūr ,

we put firewood into that oven.

7 weid-ī-e dārō sohtē mueladōn vor ageren yārtō bā sofra arren hamōr-e tanūr

When the firewood is burning, the girls take up the flour with the cloth and go to the oven there

8 o ī-tou a-rrū nūband paim akanend

and in this way they prepare [the dough] on the tray

9 o hamā korsakūn azanend

and they put those doughballs [on the tray?].

10 ya dārak-ī ageren

They take a piece of wood,

11 ye-tau rū korsakūn azanen kot-kot-ma-kotak-šān akanen ,

put it onto the doughballs like this [and] pierce them

12 azanen wa tanūr , akanend ayāren ie yērā

they put it into the Tanur, they do [that] and they bring it here.

13 bāte mā ham xwa axwarīn mehmūn adahīn

Then we eat it ourselves [and] we give it to our guests

14 o baš akanīn wa hamie maxlūk-mūn .

we distribute [it] to these our people.

15.1 [§ 2 , min 0 : 43] dega ?

Also, ? we make [another type of] dough.

15.2 akanīn xamīr ,

16 gerd akanīn tue ya jōm-ie ,

We make doughballs [and put them] into a bowl.

17 yā dār ačenīn yārīn

Or we fetch firewood.

18 best-e ei tue ruexōna ayārīn rū riezīn tā bestōn sohr beben ,

We bring pebbles from the river [and] put [them into the fire] until the pebbles become red (burning hot).

19 bād-e ba ā mangalōn dūr akanīn

Then we remove the charcoals (from the pebbles).

20 ā bestūn tag azanīn

We (spread?) the pebbles.

21 komāčī-h agīn ,

We call it "Komaci".

22 ie dega gerd-ah akanīn ī-keik

We make these into another type of balls in of this size:

23 o baz akanend-eh

they make [them] thick

24 dāxel hamā bestōn sorx ke bā āteš sorx en ,

[and put them] in (among) these red-hot pebbles, which are red-hot from the fire,

25 dāhen wa rū poxta abue

they put [them] onto [the doughballs] [so that these] become cooked (ready).

26 bād akahe ,

Wind falls.

27 â ham ayâren ie yerâ ,

They bring this (the breads) here as well,

28 bād-eh axwarīn .

then we eat [the bread].

29 [§ 3 , min 1 : 17] dega k' rošend-eh tanek , rū šak yâ tou

And they also bake (lit. knead) Tanek (flat) bread, on a Shak-stone or a Tou-stone.

30 tanek ke bû dega estōn azanen wa tue-šōn ariezen rū hamâ šak yâ tou ,
šak-e segī ,

When it has become Tanek-shape, they put ? again and put (lit. pour) [the Taneks] into them, onto that Shak-stone or Tou-stone, a Shak-stone.

31 ye rû-h â rû-h akanen tâ poxta bobû

They put it on this side [and] on that side so that it becomes baked.

32 â wurâ dega ahrend-eh

Then they put it there (aside).

33 ye ham dega wâ ruegen axwarīn

We eat this also with oil,

34 o kand asâwīn rû-h ariezīn

and we grind sugar [and] put it onto it.

35 mehmūn-e azīz-ie biyâ dahīn-eh mehmūnī boxware o

[If] a dear guest comes, we give it to him so that he may eat [it]

36 xwa-mūn axwarīn .

and we ourselves eat [it].

37 [§ 4 , min 1 : 45] dega akanīn tanek iyārt-e gandom ,

Also we make Tanek [from] wheat flour.

38 kueček kueček kuelak-šūn akanīn mels-e nōn-e barbarī ,

We make them (the dough) into very small dough balls, like [one does for] Barbari-bread.

39 ye ham rū touk akanīn yā šak

This we place also on Touk-stones or Shak-stones.

40 dega pohta bū yē rū ā rū šīd-e xošk akotīn

Again, when it becomes baked [on] this side [and] that side, we pounce dried milk

41 o bā ruegen o pīmā jalohonīn-šūn dāxel-e hamāōn akanīn

and (heat it?) with oil and onions and put it [the bread] in [the pot with all] that [in it]

42 o hamā čertüekōn tue āōn akanīn o xwarīn

and we put that Certuek-bread in it (the pot) and eat [it].

43 mehmūn-e düest-ie-mūn bobū wa hamāōn adahīn , boxwarīn ,

[If] there is a guest [or] friend of ours, we give it to him [and] we may eat [it, too].

44 ie ham az iyārt-e gandom dega bā čertüek ahē .

This they also ? from wheat flour with Certuek-bread.

Prepared for the WOWA project by Agnes Korn on 22 August 2022