

WOWA Arabic (Khuzestan), by Bettina Leitner

Text F

speaker 08 (female, 30)

- | | | |
|----|---|--|
| 1 | <i>maşmūṭe ʔakle šaʕabiyye, gabəl
yəstəfādūn-ha.</i> | maşmūṭe is a traditional dish, in former times they made it. |
| 2 | <i>əl-simač yṭəḥūn bī, yyabsūn-e – ayy simač
ma- akṭar ši simač əl yšīdūne mən əl-hōr,
yəstəfādūn-e.</i> | They take the fish, dry it – any (kind of) fish what-, mainly the fish they had fished in the marshes, they use [for this dish]. |
| 3 | <i>yyəbsūne, w-ən-nōb, baʕad fətra, əl-simač
ila yibas yṭəḥūn bī ygəššrūne.</i> | They dry it and then, after a while, when the fish is dry, they take it and peel it. |
| 4 | <i>gaššarō, n-nōb yṭabbū-lhum rās bəʕal ʕalīə
w yḥamšūn-e b-əšwayy dəhən, ḥamšō dəhən
da.. šwayy əṭ-ṭamāte yṭəggu rande[1] ʕalīhe
w dəbbo ʕalī.</i> | They peel it and then they bundle on it an onion and roast it with some oil, da.. some tomato you grate on it and threw it in/mix it. |
| 5 | <i>ənḥamməs əšwayyūn, ən-nōb ḥaṭṭaw
əl-ḥawār ʕalīə, əl-kurkūm, šwayyūn fəlfəl.</i> | It gets roasted a little and then they put the spices on it, curcuma, some pepper. |
| 6 | <i>w-ən-nōb əl- yḥuṭṭūn əl-bāmye ʕalīə, šwayy
yṣūṭūn-he, w-ən-nōb yḥuṭṭūn əl-māy,
yfūwwr-la fūwra fūwrtən, əṭšīr akla ṭayyba,
mālət maşmūṭa.</i> | An then the – they put the okra on it, they stir it a little and then they put the water, let it boil once or twice and it becomes a delicious meal, called maşmūṭa. |
| 7 | <i>əl-ḥəssu, əṭ-ṭaḥīn, yēbəs.</i> | For ḥəssu, you dry the flour. |
| 8 | <i>əl- ah ənyīb hal-ṭaḥīn māl əl-xubəz, nṭīḥ bī,
nḥamşe.</i> | The– we bring this flour (the one we use) for bread, we take it and roast it. |
| 9 | <i>w aku ḥawār, əngūlū-la ḥawār māl ḥəssu,
huwa mən šaḡar akṭar ši yəstəfādūne.</i> | And there are spices, we call them spices for ḥəssu, it's mainly of trees, they use it. |
| 10 | <i>nṭīḥ bī kəllə ḥāda – nəḥmes əṭ-ṭaḥīn
wə-nḥuṭṭe šwayyūn dəhən ʕala l-ḥəssu, ʕala
ṭ-ṭaḥīn.</i> | We take all this – we roast the flour and we put a little bit butter on the ḥəssu, on the flour. |
| 11 | <i>n-nōb nḥuṭṭ huwa əl-ḥəssu, w-ənḥuṭṭ
əl-māy, w-ənṭigge şōṭ ʕala l-gās.</i> | Then we put this ḥəssu, and we put water, and we turn on the gas (oven). |
| 12 | <i>yfūr farəd fōra fōrtən, yşīr ḥəssu.</i> | It boils once or twice, and it becomes ḥəssu. |
| 13 | <i>l-əl-mara əl tawha wāləd, yəstəfādūn akṭar
ši.</i> | For the woman who hasa just given birth, they use it particularly. |
| 14 | <i>w-əl-əmḥammar, əl-əmḥammar yṭəḥūn
b-əl-tamur.</i> | And the mḥammar, (for) the mḥammar they take dates. |
| 15 | <i>ḥaṭṭaw əl-tamur b-əl-māy.</i> | They put the dates in the water. |
| 16 | <i>marradaw əl-tamur, ṭalʕaw əl-fuṣam māl-e,
lə-gşūr māl-e.</i> | They smashed/squeezed the dates and cleared them of their kernel, their . |
| 17 | <i>ən-nōb šəxlō.</i> | Then they strain it (the rice). |
| 18 | <i>şəxlō, bass əl-māy māl-e ḥaṭṭaw ʕa-l-gās,
yābaw təmən, ḥaṭṭaw ʕala l ḥād əl-tamur
gāmaw yṣūṭūn bī.</i> | When they have sieved it, only its water, they put on the gas (oven), bring the rice, put it on the, on these dates, they stir them. |
| 19 | <i>ḥālat yḍull yṣūṭūn bī, mənāla ma yətalābəs
ət-təmən w-ət-tamur nuwiyye, yşīr ḥəss– ah
mḥammar.</i> | Like you keep stirring it, until the rice and the dates stick together/are intermixed, it becomes ḥəss– əh, mḥammar. |
| 20 | <i>w aklat əl-maḥrūg əs-səbʕa, huwa ḥād,
ha-l-ʕēš əl-yābəs.</i> | And the dish maḥrūg əs-səbʕa is that, this dry bread. |
| 21 | <i>ən-nās gabul təstəfādha m(ən) ʕad-ha, əl
waḍʕayat-ha (situation) mu tamām.</i> | The people in former times made it, if they didn't have a lot of money. |
| 22 | <i>yṭəḥūn b-əl-ʕēš yṭəltūn-e w yḥuṭṭūn ḡidər
māl māy w yḥuṭṭūn ḥa– əl-ʕēš, w yḥuṭṭūn</i> | They take the bread and rip it in pieces and put a pot with water and put ḥa– the bread and put |

- lūmitīan wə-šwayy kurkūm, w mələh.
23 wə-dəll yšū – w əl-māy – w-ətḏallūn yšūtūn
bī.
24 mənāla-ma ykuḏḏ rūḥa, šwayyūn yiğməd,
w-yšir maḥrūg əs-səbḥa.
25 w akṭar ši ham akle šaḥabiyye huwe
l-mṭabbag, akṭar b-əš-šəmāl, šəmāl
əl-aḥwāz yəstəfādūne, huwa hāy əl-akle.
26 əl- səmke yṭulūn-he māl əl- mən əl-hōr
yšidūn-he w hiyye əl-bənniyye.
27 yšidūn hāy əs-simče, yğəsslūnhe
b-ət-tamām, kəttarō-ha (beiseite/bereit
legen), kəttarō-ha ən-nōb yṭubxūn ət-təmən.
28 w bəzlaw ət-təmən, (y)ḥaṭṭōn Ḥalīə kəsməš w
kurkum Ḥala ət-təmən.
29 ən-nōb yyībūn əs-samake, yḥuṭṭūn taḥət
əl-qable.
30 yḥuṭṭūn dəhən w šwayyūn ḥāməd.
31 yḥuṭṭūn ḥadər, ən-nōb yyībūn əs-samake,
yḥuṭṭūnha Ḥala baṭənhə, taḥt əl-qable.
32 yyībūn ət-təmən, yḥuṭṭūne fōg-he w
yḥuṭṭūne Ḥala l-qās.
33 yḏalilūn ḥadra w yḏull, šwayy šwayy
yəstuwī.
34 hāy ygūlūlha mṭabbag.
35 w akl əl-Ḥaša, gabəl yaḥni hassa w baḥd
akṭar ən-nās əl-aḥwaziyyīn biḥibbūn
əl-Ḥaša b-əl-līəl təmən, w rōba, ḥalīb, tamur
yəstəfādūn.
36 bağiyyət ən-nās, yaḥni hādōl əl Ḥəd-hum
ḥaywān, yaḥni gāḥdīn bə-ğənūb akṭar ši ḥēč
akəl yḥəbbūn, təmən w ḥalīb w rōba,
b-əl-līəl.
37 w la, w əl sāknīn la b-əl-mağrib māl
əl-aḥwāz w hāy akṭar ši la, məṭəl b-əl-līəl
yḥəbbūn əl-Ḥaša māl-hum ybikūn bağille,
bikūn ši məgli, məṭəl butīəta məgliyye, lo
bayəndān məgli, akṭar ši ḥēč ši bəḥəbbūn.
38 w-əl-šamal māl əl-aḥwāz, la akṭar ši
yḥəbbūn – yaḥni šlōn ağılləč – səməč, simak
yāklūn b-əl-līəl.
39 šī xafīf, b-əl- məṭəl yḥəbbūn rōba w Ḥēš,
yḥəbbūn xiyār w ṭamāṭa, yṭarbūn w yāklūn,
mu lāzem yaḥni ākel šī ṭaqīl.
40 nṭəḥ bə-diyāy, əb-baṭna yḥuṭṭūn šwayyūn
təmən w kəsməš w fəlfəl Ḥaswad w l-ḥawār.
41 ənḥuṭṭe b-baṭn əd-diyāye, w-ənšidd-ha
d-diyāye.
42 šidd ərlīhe, xāṭər la təḥtəl b-əl-marag
w-yəṭlaf əl-ḥašu māl-ha; w-əl-buṣal nṭəgg
əšway rande, w-ənḥaš əbaṭənhə w nəğli
- two limes and some curcuma and salt.
And you stir- and water- and you keep stirring
it...
...until it becomes solid, (when) it has
congealed a little, and it becomes maḥrūg
ə-s-səbḥa.
And also a very popular dish is the mṭabbag,
particularly in the north, in the north of Aḥwāz
they consume it, it's this dish.
The- they take a fish of the marsh, they fish it
and that (fish) is called bənnəyya.
They fish this fish, they wash it carefully, put it
aside, they put it aside and then they cook the
rice.
And they strain the rice water, put on it raisins
and curcuma, on the rice.
Then they bring the fish, and put (it) in the pot.
They put butter and some lemon.
They put (that) under (the fish?), then they
bring the fish, they put it on its belly, in the pot.
They bring the rice, put it on it (on the fish) and
put it on the gas (oven).
And they reduce the fire, and it stay, slowly
slowly it cooks.
This they call mṭabbag.
And the dinner, in former times, well (now or)
still most of the people of Aḥwāz like for dinner
at night (to have) rice, yoghurt, milk, dates,
they consume.
The other people, so those who have animals,
living in the south, they mainly like (to eat)
this/such food, dates and milk and yoghurt, at
night.
And no, those living in the west of Aḥwāz and
so, mainly not, like at night they like their
dinner to be beans, to be something fried, like
fried potato, or fired eggplant, mainly these
things they like.
And in the north of Aḥwāz, no mainly they like –
how should I tell you – fish, fish they eat at
night.
Something light, with – for example they like
yoghurt and bread, they like cucumber and
tomato, they cut and eat them, it doesn't have
to be something heavy.
We take the chicken, in its belly we put some
rice and raisins and black pepper and spices.
We put that in the belly of the chicken, and we
close the chicken.
Close its legs, so it doesn't open in the sauce
and its filling won't come out; and we grate a
little onion, and we fill its belly and we fry the

- ad-diyāya w anhuṭṭha b-əl-marag, atfūr, marag ad-diyāy.*
- 43 *hāy ham akṭar ši əl-aḥwaziyyīn, w-əl- šimāl əl-aḥwāz ham yəstəfādūn hāy əl-akle, diyāy əmḥašše.* This also particularly (among) the people of Aḥwāz, and in the north of Aḥwāz this dish, the filled chicken, is consumed.
- 44 *bə-ğöl šimāliyyīn māl əl-xafaʔiyye bigülülha diğāğ əmḥašše.* In the speech of the people of the north in Xafaʔiyye they say diğāğ əmḥašše.[1]
- 45 *ʕad-na əl-xūbz nṭih b-hād hal təḥīn, təḥīnna əḥna māl əl-ḥunṭa, nʕəğna ʕayən, b-idiʕne, yaʕni yəxtəmər nḥuṭṭ nəstəfād ʕalīə ʕāwde, xumra mālat ʕayīn w mələḥ, w naʕayne.* (For) our bread we take this, this flour, our wheat flour, we make a dough, with our hans, well it ferments, we put we use for it baking soda, dough yeast and salt, and we knead it.
- 46 *masəfat sāʕa ila sāḥtīən, ykuḍḍ rūḥa, əl-ʕayīn w ən-nōb tāli rrawwi əb-šīniyye.* After one or two hours it becomes hard, the dough, and then we form balls on the tablet.
- 47 *w-ən-nōb ənxabz-e b-ət-tannūr.* And then we bake it in the oven.
- 48 *ənxabze yiṭlaʕ ʕēš, ḥəlu.* We bake it and it turns into bread, delicious.
- 49 *əl-ḥalīb, əl yḥəlbū mən əl-yāmūsa lo mən əl-hāyša, fawra ʕala l-gās, yfūr, w n-nōba yubrad.* The milk, that they milk from the buffalo or the cow, you boil it on the gas (oven), it boils, and the it cools down.
- 50 *mū yubrad yaʕni yšīr tələğ ḥəl, la, yḍall saxən, əda ḍall saxən, ən-nōb nḥuṭṭ ʕalē šwayyūn rōba, nrawwəb-ha, yšīr rōba.* It (shall) not cool down (a lot) like it becomes like ice a lot, no, it stays warm/tepid, when it stays warm, then we put on it some yoghurt, we make yoghurt and it becomes yoghurt.
- 51 *šwayyūn rōba nḥuṭṭ ʕalīə, bišīr rōba.* We put on it some yoghurt, it turns into yoghurt.
- 52 *ən-nōb mən baʕad nrawwəbnāha əla ʕ-šubuh, l-əl-ʕasar, ma nḥuṭṭha b-əl-yəxčāla, mn-əʕ-šubuh əl-ḥadd əl-ʕasar barra b-əd-dār, bəčān ḍāfi.* Then, if we made the yoghurt in the morning, until the evening, we don't put it in the refrigerator, from the morning until the evening (it stays) outside (of the refrigerator) in the house, in a warm place.
- 53 *n-nōb nʕāyənha nšūfha ʕāka rōbatha, nḥuṭṭhe b-ət-təllāğe.* Then we see, we check if the yoghurt curded, we put it in the refrigerator.
- 54 *walākin əl-gēmar, nfawwər əl-ḥalīb, ənxallī barra.* But for gēmar, we cook the milk, and leave it outside.
- 55 *yibrad, ən-nōb ənšīl-e nḥuṭṭe b-ət-təllāğe, b-əl-līəl, ən-nōb nəṭəlʕa, ənləmm əl-wayəḥ māl-e, ʕāyər giyyamar.* It cools down, and then we take it and put it in the refrigerator, (leave it there) for the night, then we take it out, and we gather the surface of it, it has become giyyamar.
- 56 *yibrad, ən-nōb ənšīl-e nḥuṭṭe b-ət-təllāğe, b-əl-līəl, ən-nōb nəṭəlʕa, ənləmm əl-wayəḥ māl-e, ʕāyər giyyamar [1].* It cools down, and then we take it and put it in the refrigerator, (leave it there) for the night, then we take it out, and we gather the surface of it, it has become giyyamar.
- 57 *əz-zəbda, hiyye rōba, anḥuṭṭha farəd aku məṭəl əl-maʕūn, ngəlle sigge, sigge.* The butter, it is (made with) yoghurt, we put it – there is a tool/device, we call it sigge, sigge (“butter hose”).
- 58 *ənḥuṭṭ ər-rōba w nxuḍḍ-ha, hēč ənxuḍḍ-ha, bəṭšīr ləbən.* We put the yoghurt and we shake/butter it, like this we butter it, it becomes ləbən.
- 59 *əl-ləbən, əš-yōğad bī? yōğad bī əz-zəbəd.* The ləbən, what does it contain? It contains butter.
- 60 *nəṭlaʕ əl-zəbda mən ʕand-e .* We take the butter from it.
- 61 *əl-ğəbən, əl-ḥalīb, nəḥlib əl-ğāmūse, bass ma nfawwər əl-ḥalīb, la.* (For) The cheese, (we get) the milk, we milk the buffalo, but we don't boil the milk, no.
- 62 *w huwe saxən mən əl-yāmūse lō mən əl-bagara.* And it (the milk) is (still) warm from the buffalo or the cow.

63	<i>w ənhuʈʈ – aku farəd ʰubūb w aku farəd mətəl ət-taħīn, ygūlūle xumra māl̄t əl-ğəbən.</i>	And we put, there are some pills and there is something like flour, they call it xumra for cheese.
64	<i>ənhuʈʈha ʕala l-ğəbə– əl-ħalīb w ənxallī.</i>	We put it on the chees– the milk and leave it.
65	<i>mən baʕad fatra nəlgā mətəl ər-rōba ʕāyər.</i>	After a while we see that it has become like yoghurt.
66	<i>ənhuʈʈha farəd gətʕa, nlabbəs əl-gətʕa.</i>	We put a piece (of cloth), we cover (it with) that cloth.
67	<i>ən-nōb ham mʕaddīn-a fatra nəyi nħall əl-gətʕa ʕāyər ġəbən, ngaʕʕəʕ-a, w nəʕlāf əl-ğəbən.</i>	Then, after another while has passed, we come and open that cloth and it has become cheese, we cut it and take out the cheese.
68	<i>aklat əğ-čərʕān, nəʕteri čərʕān mālāt əl-əʕyūl, mālāt əl-ħəwāyəʕ.</i>	(For) aklat əč-čərʕān (“cow/sheep legs”) we buy legs (and foot) of calves, of cows.
69	<i>əl-əʕyūl əʕ-ʕağār, xō, čərʕānhən yəʕlāf ʕalad̄d.</i>	The young calves, well, their legs are more delicious.
70	<i>ənyīb əč-čərʕān, ənnad̄dəfħən b-ət-tamām.</i>	We bring the legs, we clean them well.
71	<i>nađdāfnāhən, ən-nōb ənyīb əl-lablabi - əb-zamānāt gabul ma čānu ystəfādūn ləblabi, yħuʈʈūn təmən.</i>	When we have cleaned them next we get the chick peas – in former times they didn’t use chick peas, they put rice.
72	<i>yāb əč-čərʕān ənhuʈʈha, w-ənhuʈʈ əl-lablabi w-ənhuʈʈ əʕwayyūn təmən w-ənhuʈʈ māy ʕālye w tūm w nʕigg ah nuʕħan ət-tūm w đibbe ʕaliyye.</i>	He brought the legs, we put it, and we put the chick peas and we put some rice and we put water on it and garlic and we ... äh we grate the garlic and scatter it on it.
73	<i>bass, kūn harfi, mətəl b-əl-xamse əʕ-ʕubuh əħna rračib-hən ila arīd-hən l-əl-ğəda b-əʕ-ʕubuh, b-əl-xamse əʕ-ʕubuh əħna ənhuʈʈ-hən ʕal əl-gās (=rračibhən).</i>	But, it has to be early, like at five in the morning we put it (on the stove) if I want them for lunch, in the morning, at five in the morning we put them on the gas (oven).
74	<i>yfūwwran ġirīb l-əs-sāʕa b-əl-əhdəʕaʕ nətrəb-ənnā rās buʕal, w ənhuʈʈ fəlfəl, ənhuʈʈ ħawār ʕaliyye w maʕğūne, b-ənhall-ha w ənhuʈʈ-ha ʕaliyy.</i>	They cook for like until eleven, we cut an onion and we put pepper, we put spices on it and tomato sauce we spread and put it on it.
75	<i>w ənʕōt-ha w ən-nōb ənxallī ʕa-l-gās yfūr.</i>	And we stir it and then we leave it on the oven to cook.
76	<i>əl-ħadd ah sāʕa sāʕatēn yfūr yitlābəs, yəstuwi yʕīr ʕalad̄d zād.</i>	Until um an hour or two it cooks and intermixes, it cooks and becomes the most delicious dish.