

Cite as: *Laz kaškarikas es viniđo de la Espáña – The "Kashkarikas" are of Spanish origin;*
 performer: Kaden Piçon, camera/ interview: Ioana Aminian, transcription/ translation: Ioana Aminian, Deyvi Papo, Imane Sghiouar, editor: Deyvi Papo, retrieved from www.oeaw.ac.at/VLACH, ID-number: Iadi1251TRV0038a.

Metadata Participant

family name		Piçon
birth name if different		
given name		Kaden
Other family members interviewed		Jojo Bedelahmi (son-in-law), Beri Bedelahmi (grandson)
sex (M – F – O)		F
year of birth		1937
ethnic/we group		Sephardim
✠✡✛✞✟ religion		Jewish
🗨 mother tongue		Judeo-Spanish, Turkish
🗨🗨 further languages		Hebrew, French (basic)
📖 education		Secondary
👩 profession		Housewife
👤 born in	location	Istanbul (Şiřhane)
	country/region	
🏠 grew up	location	Istanbul (Şiřhane)
	country/region	
👨👩 origin/parents		Mother-Bursa, Father-Tekirdağ
👨👩👧 origin/grandparents		Mother's side: Bursa; Father's side: Tekirdağ
family status		Widow
location(s) where living		Istanbul (Gayrettepe)

Subtitles

Judeo-Spanish

- 1
00:00:12,640 --> 00:00:15,400
Laz kaškarikas es vinído de la España.
- 2
00:00:15,400 --> 00:00:18,280
El tyémpo ke no -- el tyémpo ke no avíya --
- 3
00:00:18,280 --> 00:00:19,680
ke éran próves
- 4
00:00:19,680 --> 00:00:22,400
i laz kaškarás laz mundávan,
- 5
00:00:22,400 --> 00:00:25,480
laz mundávan, se laváva bwéno
- 6
00:00:25,480 --> 00:00:27,680
i se metíya un póko de azéte
- 7
00:00:27,680 --> 00:00:32,120
i un póko de pimiyénta, i: mas kwálo?
- 8
00:00:32,120 --> 00:00:34,880
La sal i un póko de asúka i s'azíya muy ermo--.
- 9
00:00:34,880 --> 00:00:35,960
Oy en díya ágo yo.
- 10
00:00:35,960 --> 00:00:38,120
- Áma kómo lo prepáras? Kómo lo ázes? Ko--
- 11

English translation

- 1
00:00:12,640 --> 00:00:15,400
The "kashkarikas" is [a recipe] of Spanish origin.
- 2
00:00:15,400 --> 00:00:18,280
In those times when there was no --
- 3
00:00:18,280 --> 00:00:19,680
when they were all poor,
- 4
00:00:19,680 --> 00:00:22,400
they had to use the peelings of courgettes.
- 5
00:00:22,400 --> 00:00:25,480
They peeled them, washed them well
- 6
00:00:25,480 --> 00:00:27,680
and added a bit of oil,
- 7
00:00:27,680 --> 00:00:32,120
a bit of pepper and, what else?
- 8
00:00:32,120 --> 00:00:34,880
A pinch of salt and a bit of sugar, and it would be very tasty.
- 9
00:00:34,880 --> 00:00:35,960
I am preparing it today.
- 10
00:00:35,960 --> 00:00:38,120
- But how do you prepare it?
- 11

VLACH Transcriptions

00:00:38,120 --> 00:00:39,520

- Laz kaškaríkas se mún̄da,

12

00:00:39,520 --> 00:00:42,040

se áze čikítíkos -- peđasíkos, peđasíkos.

13

00:00:42,040 --> 00:00:44,760

Los méto a la -- a la kaldéra

14

00:00:44,760 --> 00:00:47,960

i me éčo un póko de azéte,

15

00:00:47,960 --> 00:00:51,000

un póko de sal, un póko de asúkar i un póko de pimyénta

16

00:00:51,000 --> 00:00:53,080

i s'áze muy, muy byen.

17

00:00:53,080 --> 00:00:56,480

I el ken kére, i el ken kére lo áze kon limón.

18

00:00:56,480 --> 00:00:58,480

- I ánde lo métas?

19

00:00:58,480 --> 00:01:00,760

- Yo lo áyo en el prestíž.

20

00:01:00,760 --> 00:01:04,640

Despwés lo méto a un -- a úna -- a un pláto

21

00:01:04,640 --> 00:01:08,200

i lo tráyo a la méza. Un pláto ermózo.

22

00:00:38,120 --> 00:00:39,520

- You peel the courgettes,

12

00:00:39,520 --> 00:00:42,040

you dice them smaller.

13

00:00:42,040 --> 00:00:44,760

You put them into the pot,

14

00:00:44,760 --> 00:00:47,960

you add a bit of oil,

15

00:00:47,960 --> 00:00:51,000

a little bit of sugar and pepper

16

00:00:51,000 --> 00:00:53,080

and it becomes really tasty.

17

00:00:53,080 --> 00:00:56,480

And if you want, you can add a twist of lemon juice.

18

00:00:56,480 --> 00:00:58,480

- And where do you put it?

19

00:00:58,480 --> 00:01:00,760

- I cook it in the pressure cooker [brand name].

20

00:01:00,760 --> 00:01:04,640

Afterwards I put it on a -- on a plate

21

00:01:04,640 --> 00:01:08,200

and I bring it to the table. On a beautiful plate.

22

VLACH Transcriptions

00:01:08,200 --> 00:01:09,560

- Ke mas ay?

23

00:01:09,560 --> 00:01:10,560

- Mas?

24

00:01:10,560 --> 00:01:14,000

Yéne, kalavasíkas tenémos kon asúkar.

25

00:01:14,000 --> 00:01:16,040

Sáves ésto?

26

00:01:16,040 --> 00:01:18,880

Kemámos la asúkar un póko karamelé,

27

00:01:18,880 --> 00:01:23,040

laz metémos laz kalavasíkas yénas ke son de az-
- de kárne.

28

00:01:23,040 --> 00:01:24,920

I el se v'ambezár éso.

29

00:01:24,920 --> 00:01:28,200

Laz metémos ayá, se abótan un póko kon el
azéte,

30

00:01:28,200 --> 00:01:31,640

ečámos un póko de aywá i s'áze rúvyas.

31

00:01:31,640 --> 00:01:33,920

Ez muy, muy savrózo.

32

00:01:33,920 --> 00:01:35,560

Éso, mas kwálo tenémos?

33

00:01:08,200 --> 00:01:09,560

- What else do you have?

23

00:01:09,560 --> 00:01:10,560

- What else?

24

00:01:10,560 --> 00:01:14,000

There is courgette with sugar.

25

00:01:14,000 --> 00:01:16,040

Do you know this?

26

00:01:16,040 --> 00:01:18,880

We melt the sugar, we caramelize it a bit,

27

00:01:18,880 --> 00:01:23,040

we fill up the courgette with meat.

28

00:01:23,040 --> 00:01:24,920

He will also learn this.

29

00:01:24,920 --> 00:01:28,200

We put them in, stir them a bit with some oil,

30

00:01:28,200 --> 00:01:31,640

we add a bit of water and they become golden
brown.

31

00:01:31,640 --> 00:01:33,920

They are very, very tasty.

32

00:01:33,920 --> 00:01:35,560

This, what else do we have?

33

VLACH Transcriptions

00:01:35,560 --> 00:01:37,680
Tenémos köf-- köftés, sáves kwálo es?

34
00:01:37,680 --> 00:01:38,440
- Si.

35
00:01:38,440 --> 00:01:39,400
- Kómo se díze?

36
00:01:39,400 --> 00:01:42,920
Pla-- köftikas de prása.

37
00:01:42,920 --> 00:01:45,120
En Pésakh azémos múnčo ésto.

38
00:01:45,120 --> 00:01:49,960
Ez la -- la prása, la skaldámos,

39
00:01:49,960 --> 00:01:54,320
i se pása por -- por el -- bléndər

40
00:01:54,320 --> 00:01:55,720
áma esprimíða bwéna

41
00:01:55,720 --> 00:01:58,920
i metémos aryéntro kárne molináða,

42
00:01:58,920 --> 00:02:02,720
pimyénta i sal i un póko de masá

43
00:02:02,720 --> 00:02:03,560
i se fríye.

44
00:02:03,560 --> 00:02:08,480

00:01:35,560 --> 00:01:37,680
We have meatballs, do you know about these?

34
00:01:37,680 --> 00:01:38,440
- Yes.

35
00:01:38,440 --> 00:01:39,400
- How do you call them?

36
00:01:39,400 --> 00:01:42,920
Leek meatballs.

37
00:01:42,920 --> 00:01:45,120
We cook them a lot for Passover.

38
00:01:45,120 --> 00:01:49,960
We boil the leek

39
00:01:49,960 --> 00:01:54,320
and puree it in the blender,

40
00:01:54,320 --> 00:01:55,720
but before that, we strain the water out of it,

41
00:01:55,720 --> 00:01:58,920
we add minced meat,

42
00:01:58,920 --> 00:02:02,720
pepper, salt and a bit of matzah [unleavened flatbread]

43
00:02:02,720 --> 00:02:03,560
and we fry it.

44
00:02:03,560 --> 00:02:08,480

VLACH Transcriptions

S'áze muy, muy savrózas. Ésto.

It is very, very tasty. Like this.

45

00:02:08,480 --> 00:02:10,600

- Ke mas ay?

45

00:02:08,480 --> 00:02:10,600

- What else do you have?

46

00:02:10,600 --> 00:02:11,120

- Kómo?

46

00:02:10,600 --> 00:02:11,120

- What?

47

00:02:11,120 --> 00:02:12,280

- Ke ay mas?

47

00:02:11,120 --> 00:02:12,280

- Do you have other recipes?

48

00:02:12,280 --> 00:02:13,320

- Maz ay múnčas kózas.

48

00:02:12,280 --> 00:02:13,320

- There are many other things.

49

00:02:13,320 --> 00:02:17,000

Maz kwálo? Söylé.

49

00:02:13,320 --> 00:02:17,000

What else? Tell me.

50

00:02:18,520 --> 00:02:20,000

- Rulíkos des berenǵéna.

50

00:02:18,520 --> 00:02:20,000

- "Rulikos de Berenjena" [aubergine wraps with meat].

51

00:02:20,000 --> 00:02:21,240

- E rulíkos ya ázen tóǵo.

51

00:02:20,000 --> 00:02:21,240

- Everybody does rulikos.

52

00:02:21,240 --> 00:02:22,240

Rulíkos de berenǵéna.

52

00:02:21,240 --> 00:02:22,240

"Rulikos de Berenjena".

53

00:02:22,240 --> 00:02:26,240

La berenǵéna la friyemos un póko i aryéntro met-

-

53

00:02:22,240 --> 00:02:26,240

We fry the aubergine a bit and we put inside--

54

00:02:26,240 --> 00:02:29,040

azémos kómo kóftés, la kárne

54

00:02:26,240 --> 00:02:29,040

We prepare the meat the same as we do for meatballs,

55

00:02:29,040 --> 00:02:31,080

55

00:02:29,040 --> 00:02:31,080

VLACH Transcriptions

i lo rodéyamos ansína,

and we roll it like this,

56

00:02:31,080 --> 00:02:32,160

lo metémos al órno,

56

00:02:31,080 --> 00:02:32,160

we put it into the oven,

57

00:02:32,160 --> 00:02:34,640

s'áze muy, muy savrózo.

57

00:02:32,160 --> 00:02:34,640

and it is really delicious.

58

00:02:34,640 --> 00:02:38,680

Kon un póko de asúkar i domát rayáða

58

00:02:34,640 --> 00:02:38,680

With a bit of sugar and sieved tomatoes

59

00:02:38,680 --> 00:02:40,080

i s'éča al órno.

59

00:02:38,680 --> 00:02:40,080

and you put it in the oven.

60

00:02:40,080 --> 00:02:41,680

S'áze muy savrózo.

60

00:02:40,080 --> 00:02:41,680

It becomes very tasty.

61

00:02:41,680 --> 00:02:43,600

Éso es komídas de akél.

61

00:02:41,680 --> 00:02:43,600

This is the kind of food [we have].

62

00:02:43,600 --> 00:02:45,880

I piškádo azémos kon àvramilá.

62

00:02:43,600 --> 00:02:45,880

And we also do fish in sour plum sauce.

63

00:02:45,880 --> 00:02:47,280

- Ke es éso?

63

00:02:45,880 --> 00:02:47,280

- What is this?

64

00:02:47,280 --> 00:02:49,400

- Úna, un piškádo, la àvramilá.

64

00:02:47,280 --> 00:02:49,400

- A kind of fish with sour plum sauce.

65

00:02:49,400 --> 00:02:50,400

- Gayá.

65

00:02:49,400 --> 00:02:50,400

- Rock fish.

66

00:02:50,400 --> 00:02:52,720

- Áma díme lo del -- del -- pórke yo kéro azérlo.

66

00:02:50,400 --> 00:02:52,720

- Please tell me because I would like to cook it.

67
00:02:52,720 --> 00:02:55,040
Kéro asér komída pára savér.

68
00:02:55,040 --> 00:02:57,800
- Ah sí. Avràmilá sáves kwálo es? Gágra.

69
00:02:57,800 --> 00:03:03,120
Ésto la skałdámos, eskałdár, kon un póko de áywa,

70
00:03:03,120 --> 00:03:07,120
la pasámos por el -- kómo se díze?

71
00:03:07,120 --> 00:03:07,960
Süzgéc̣.

72
00:03:07,960 --> 00:03:08,640
- Tamám.

73
00:03:08,640 --> 00:03:12,960
- Por ayá, akéya áywa i un póko de limón metémoz

74
00:03:12,960 --> 00:03:16,320
el az-- el piškáđo ayá, lo kozémos un póko.

75
00:03:16,320 --> 00:03:18,200
S'áze muy savrózo.

76
00:03:18,200 --> 00:03:21,720
- I sin náda mas? Ya no pónes náda mas?

77
00:03:21,720 --> 00:03:22,560

67
00:02:52,720 --> 00:02:55,040
I want to cook it and I would like to know.

68
00:02:55,040 --> 00:02:57,800
- Oh, ok. Do you know what "Avramila" is? Sour plum sauce.

69
00:02:57,800 --> 00:03:03,120
We soak the plums in a bit of water,

70
00:03:03,120 --> 00:03:07,120
we put them through --- how do you say it?

71
00:03:07,120 --> 00:03:07,960
Sieve.

72
00:03:07,960 --> 00:03:08,640
- Ok.

73
00:03:08,640 --> 00:03:12,960
- Yes, and we mix that water with lemon

74
00:03:12,960 --> 00:03:16,320
we place the fish in it and we cook it a bit.

75
00:03:16,320 --> 00:03:18,200
It becomes very delicious.

76
00:03:18,200 --> 00:03:21,720
- And without anything else, you don't add anything else?

77
00:03:21,720 --> 00:03:22,560

- Mas?

78

00:03:22,560 --> 00:03:23,920

- Mas no se -- ke se póne?

79

00:03:23,920 --> 00:03:27,000

- Múnčas kózas tenémos. Muy múnčas kózas.

80

00:03:27,000 --> 00:03:28,120

- Ármi de domát.

81

00:03:28,120 --> 00:03:30,200

- Ármi. Éso es la domát.

82

00:03:30,200 --> 00:03:31,240

- Muy famoso.

83

00:03:31,240 --> 00:03:33,480

- La tomámos la domát, la lavámos bwéno,

84

00:03:33,480 --> 00:03:36,040

la metémoz en aywa kayínte.

85

00:03:36,040 --> 00:03:38,880

Ésta -- kwándo se kedó un póko,

86

00:03:38,880 --> 00:03:42,080

el kwérro se kíta muy, muy fásil.

87

00:03:42,080 --> 00:03:46,200

Lo azémos pedasíkos, pedasíkos, pedasíkos i --

88

00:03:46,200 --> 00:03:47,520

bibér kómo se díze?

- More?

78

00:03:22,560 --> 00:03:23,920

- I don't know what -- what else do you add to it?

79

00:03:23,920 --> 00:03:27,000

- We have a lot of things [recipes]. Many, many things.

80

00:03:27,000 --> 00:03:28,120

- "Ármi de domat" [Tomato rice stew].

81

00:03:28,120 --> 00:03:30,200

- "Armi". These are the tomatoes.

82

00:03:30,200 --> 00:03:31,240

- Very famous.

83

00:03:31,240 --> 00:03:33,480

- We wash the tomatoes, we wash them well,

84

00:03:33,480 --> 00:03:36,040

we put them in hot water.

85

00:03:36,040 --> 00:03:38,880

After it has been in the water for a while,

86

00:03:38,880 --> 00:03:42,080

you can remove the skin very easily.

87

00:03:42,080 --> 00:03:46,200

We cut it in small pieces and we --

88

00:03:46,200 --> 00:03:47,520

how do you say "biber" [pepper]?

89
00:03:47,520 --> 00:03:48,560
- Piper.

90
00:03:48,560 --> 00:03:51,320
- I bipér lo azémos čikitíko, čikitíko

91
00:03:51,320 --> 00:03:52,680
i lo metémos a la kaldér--.

92
00:03:52,680 --> 00:03:56,360
A:, únas sevóya bwéna, gránde,

93
00:03:56,360 --> 00:03:59,600
la sofriyimos i ečámos ésto tódo aryéntro.

94
00:03:59,600 --> 00:04:03,400
Asúkar i azéte i, si ay kárne,

95
00:04:03,400 --> 00:04:05,600
kon káldo de kárne s'áze úna ---

96
00:04:05,600 --> 00:04:08,640
I un póko de arrós ke tráve la áywa.

97
00:04:08,640 --> 00:04:12,040
S'áze muy, muy savrózo. Ansí.

89
00:03:47,520 --> 00:03:48,560
- Pepper.

90
00:03:48,560 --> 00:03:51,320
- And pepper, we mash it really finely

91
00:03:51,320 --> 00:03:52,680
and put it on to boil.

92
00:03:52,680 --> 00:03:56,360
Ah, and one big onion,

93
00:03:56,360 --> 00:03:59,600
which we fry. We put everything inside.

94
00:03:59,600 --> 00:04:03,400
with sugar and oil and, if you have it,

95
00:04:03,400 --> 00:04:05,600
meat with broth with one ---

96
00:04:05,600 --> 00:04:08,640
And a bit of rice that soaks up the water.

97
00:04:08,640 --> 00:04:12,040
It is very delicious. Like this.