

For the Love of Languages:
Translating Across Genres

Josephine Murray



Strata B

Handwritten notes on yellow sticky paper.

Blank blue sticky note.

Blank yellow sticky note.

Blank pink sticky note.

Blank pink sticky note with some faint writing.

Blank orange sticky note.

Blank yellow sticky note.

Handwritten notes in Hindi on an orange sticky note.

Blank yellow sticky note.

Blank yellow sticky note.

Blank yellow sticky note.

Blank pink sticky note, partially folded.

Blank yellow sticky note, pinned with a blue pushpin.

Blank yellow sticky note.

Blank orange sticky note.

Blank yellow sticky note.

Blank yellow sticky note.

Blank orange sticky note with the word "Language" written on it.

Blank blue sticky note.

Blank pink sticky note with handwritten text in Hindi.

Blank orange sticky note.

Blank orange sticky note.

Small yellow sticky note with the text "Lab some" and "to".

Blank yellow sticky note.

Blank yellow sticky note.

Blank orange sticky note with handwritten text in Hindi.

Blank yellow sticky note, pinned with a blue pushpin.

Blank yellow sticky note.

Blank yellow sticky note.

Blank blue sticky note.

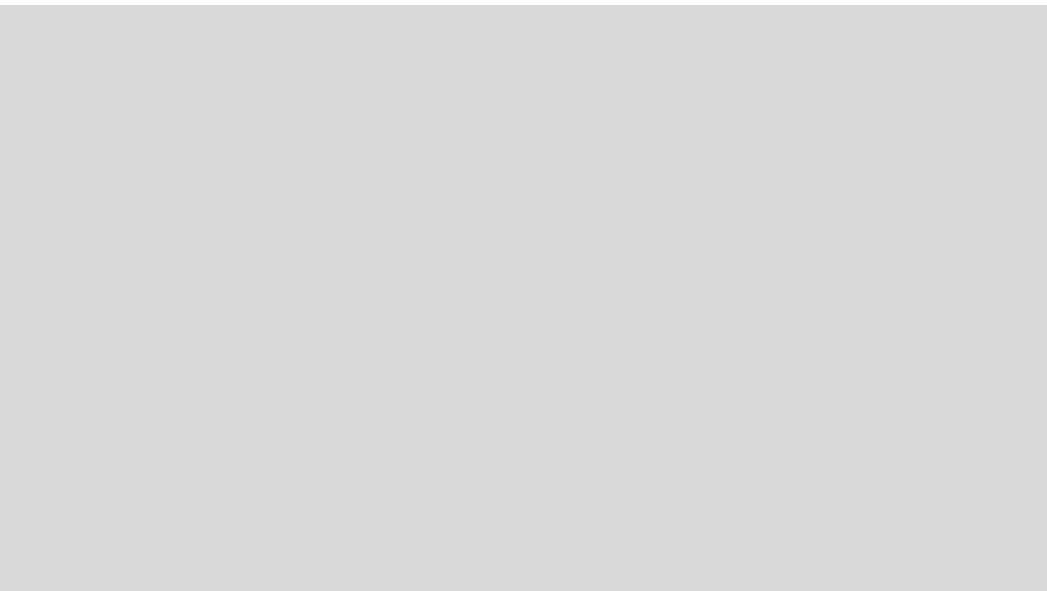
Blank orange sticky note.

Blank yellow sticky note.

Blank blue sticky note.

Blank orange sticky note.

appréhender, à cause de
APPREHENSION n.f. 1. Crainte
2. PHILOS. Acte par lequel l'esprit saisit un objet
pensée, comprend qqch.
APPRENANT, E n. Personne qui suit un enseignement.
APPRENDRE v.t. [61] (lat. apprehendere, saisir)
1. Acquérir la connaissance, la pratique de. Apprendre un métier, les mathématiques. 2. Faire acquiescer à une connaissance, la pratique de; communiquer un savoir, une information. Apprendre le dessin à un enfant. Il m'a appris la nouvelle.
APPRENTI, E n. 1. Personne qui apprend, qui est en apprentissage. 2. Personne habile, expérimentée. \diamond Apprenti donne du miel en toute un proc...



Patricia Crampton

12.12.1925 – 1.12.2016





Empolvados
Dusty buns



Cachitos con manjar
Caramel cream cornets



SMOKED VANILLA, BLACK GARLIC AND COFFEE PASTE

- 11g.....Madagascar vanilla beans, seeded for 30min
- 70g.....Dried black garlic
- 12g.....Cuban coffee, medium-ground
- 70ml.....water

SEEF

- 1.7kg.....Charolais fillet
- 12g.....fine salt (1% of beef weight)

SEEF JUS

- 500g.....fillet trimmings and chuck steak
- 10ml.....grape-seed oil
- 50g.....unsalted butter
- 5l.....filtered or mineral water

SEEF TENDON PUFFS

- 200g.....beef tendons
- oil.....for frying

BLACK GARLIC, SMOKED VANILLA AND COFFEE PASTES

- 20g.....egg yolk
- 10g.....sweet mustard
- 10g.....lemon juice
- 10g.....smoked vanilla, black garlic and coffee paste

Salt

- 200g.....grape-seed oil
- 20g.....pickled mustard seeds*

SHORT LEEK Vinaigrette

- 7g.....baby leeks
- 50g.....grape-seed oil
- 100g.....white balsamic condiment
- 10g.....tamari

* PICKLED MUSTARD SEEDS

- 40g.....white balsamic condiment
 - 40g.....mustard seeds
 - 40g.....superfine sugar
- Boil the white balsamic condiment with the sugar until the sugar is completely dissolved. Pour the syrup into a jar over the mustard seeds, then tightly seal. Chill for at least 24hr.

LEEK CORPUS

- Reserved light parts from 10 baby leeks
- 100g.....grape-seed oil
- 20g.....smoked whole vanilla bean
- 20g.....Cuban ground coffee
- 20g.....black garlic
- Salt

PUFFED SOBACHA

- 20g.....sobacha
- oil for frying

HONEY GLAZE

- 100g.....honey
- 20g.....black garlic
- 20g.....smoked whole vanilla bean
- 20g.....Cuban ground coffee
- Salt

to SERVE

- 24.....leek flowers
- 10g.....puffed sobacha
- 10g.....pickled mustard seeds
- Mitsughana (amaranth, watercress, etc.)
- fermented ginger

SMOKED VANILLA, BLACK GARLIC AND COFFEE PASTE
 Add the smoked vanilla beans and coarsely chop the black garlic, ground coffee and water. Set aside in the refrigerator.

SEEF
 Cut the beef fillet. Reserve the trimmings for the beef jus. Salt the meat and spread the reserved vanilla, black garlic and coffee paste over it (reserving 20g of paste for the jus marinade). Wrap in film and marinate for at least 24hr. Remove the beef from the marinade and set aside.

SEEF JUS
 Cut the beef steak and trimmings into large pieces. Heat in grape-seed oil, then add water, salt the beef and continue to brown. Add a splash of water and loosen all brownings with a spatula. Moistens again, so brown will almost dry. Top up with water until almost dry. Top up with water until the filtered water to cover the meat and of the filtered water to cover the meat until the fat is clear. Strain, then leave overnight in a degreaser at 10°C. Once the fat is clear, strain and set aside to dry.

SEEF TENDON PUFFS
 Cut the beef tendons in salted water for 24hr, until very tender. Drain, and carefully remove any remaining pieces of meat. Place the tendons on a tray to obtain a rectangular shape. Slice for at least 100g. Using a meat slicer, cut the frozen tendons into thin strips. Place a baking tray lined with parchment paper on a hotplate at 80°C, until dry. Leave 2-3cm, then fry in oil at 220°C until the tendons have puffed up. Drain and set aside to dry.

BLACK GARLIC, SMOKED VANILLA AND COFFEE PASTE
 Whisk the egg yolk with the mustard, lemon juice, reserving 20g paste and salt to the jus. Gradually add the oil to build up the emulsion. Add the pickled mustard seeds. Set aside.

SHORT LEEK Vinaigrette
 Cut the dark green parts of the leeks to 8cm in length, and set aside the lighter parts. Reserve the leek greens to make the leek powder and heat the remaining dark green leeks in the oven at 100°C, until dark brown. Blend to a smooth consistency with the oil, then blend with the remaining ingredients to make the vinaigrette.

* If you don't have a Patojet®, use an ordinary blender, ensuring that the mixture cools between uses to prevent the oil from heating up.

LEEK CORPUS
 Process the oil, smoked vanilla, coffee and black garlic paste three times in the Patojet®. Strain through a fine mesh sieve. Set aside. Blanch the light parts of the leeks in boiling salted water, then plunge them into an ice bath to preserve their color. Drain and place in a saucepan with the flavored oil, a pinch of salt and 100g water; cook with this mixture, cooking for 2 to 3min. Set aside.

LEEK GREEN POWDER
 Blanch the two remaining leek greens in boiling salted water. Drain, then cool in an ice bath. Dehydrate for 24hr at 50°C. Once the leek greens are completely dry, blend to a powder.

PUFFED SOBACHA
 Prepare the sobacha. Blanch four times in boiling salted water, until tender. Dry overnight in a degreaser at 10°C, then fry in an oil bath at 200°C. Drain and set aside to dry.

HONEY GLAZE
 Combine all the ingredients in a blender.

to SERVE
 Portion the beef steaks. Quickly sear them on the barbecue over hot coals. Then roast them in heating butter, without overcooking them. Place the baby leeks on the barbecue for 2min to lightly smoke them, while brushing with honey glaze. Using a sieve, cover the bottom of the plate with leek green powder. Arrange the leeks, split in half, with two dots of expensaine, plus some pickled mustard seeds, puffed sobacha and mitsughana. Arrange the beef next to the leek garnish. Top the beef with a tendon puff filled with expensaine, pickled mustard seed and grated fermented ginger. Add a few leek flowers.

2
 3
 3

LAGOONS

Lagoons are shallow bodies of water separated from oceans by a coral reef. This solid mass, made up of many species of coral, which can be hundreds of kilometres in size, is home to a wide variety of fish. In the reef, fish find food and hide from sharks and other marine predators. Unfortunately, some fishing methods are putting this ecosystem in danger.



MORAY EEL
Family: Muraenidae
Lifespan: 10-30 years
Length: approx. 1.5m



CRAYFISH
Family: Astacidae
Lifespan: 1-20 years
Size: about 7.5cm



COMMON OCTOPUS
Family: Octopodidae
Lifespan: 1-2 years
Weight: 3-10kg



DOLPHIN
Family: Delphinidae
Lifespan: approx. 60 years
Size: up to 3m



SARDINE
Family: Clupeidae
Lifespan: approx. 3-8 years
Size: 15-30cm



ALBATROSS
Family: Diomedidae
Lifespan: around 50 years
Wingspan: 1.9-3.4m



RED CORAL
Family: Coralliidae
Size: up to 40cm
Growth rate: 1-8mm per year



SEA URCHIN
Family: Echinoidea
Lifespan: up to 200 years
Diameter: from 2.5cm



YELLOW BOXFISH
Family: Ostraciidae
Lifespan: up to 8 years
Size: up to 45cm



SEAHORSE
Family: Syngnathidae
Lifespan: 2-4 years
Size: 1.5-36cm



MANTA RAY
Family: Mobulidae family
Lifespan: 50 years
Size: up to 7m



KELP
Family: Laminariaceae
Size: up to 65m
Growth: 46cm per day



SEA ANEMONE
Family: Actiniidae
Lifespan: up to 100 years
Diameter: from a few mm-1.5m!



GIANT CLAM
Family: Cardidae
Lifespan: over 100 years
Weight: up to 250kg



NAUTILUS
Family: Nautilidae
Lifespan: 15-20 years
Size: 20cm



CAULERPA
Family: Caulerpaceae
Spread: between 1-35m
Height: up to 80cm (fronds)



GURNARD
Family: Triglidae
Size: up to 70cm
Known as: sea robin



CORMORANT
Family: Phalacrocoracidae
Lifespan: 11 years
Size: 80-100cm



MOORISH IDOL
Family: Zanclidae
Lifespan: approx. 4 years
Size: up to 23cm



COMMON STINGRAY
Family: Dasyatidae
Lifespan: 15-25 years
Length: up to 2m



LIONFISH
Family: Scorpaenidae
Lifespan: up to 15 years
Size: up to 45cm



BLACKTIP REEF SHARK
Family: Carcharhinidae
Lifespan: 10-12 years
Size: 1.5-2m



GREEN SEA TURTLE
Family: Cheloniidae
Lifespan: up to 30 years
Weight: 110-190kg



SAWFISH
Family: Pristidae
Lifespan: up to 30 years
Size: 7m or more!



SEA FAN
Family: Gorgoniidae
Genus: invertebrate
Height: 60cm



BRITTLE STAR
Family: Ophiotrichidae
Lifespan: 4-5 years
Size: up to 61cm (arms)



SURGEONFISH
Family: Acanthuridae
Lifespan: over 30 years
Size: up to 50cm



REMORA
Family: Echeeniidae
Size: 30-90cm
Weight: approx. 0.9kg



SAILFISH
Family: Istiophoridae
Lifespan: approx. 4 years
Size: 1.7-3.5m



HALIBUT
Family: Pleuronectidae
Size: up to 4.7m
Weight: approx. 300kg



TRUMPETFISH
Family: Aulostomidae
Habitat: coral reef
Size: up to 80cm



BRAIN CORAL
Family: Mussidae
Growth: a few mm per year
Size: up to 1.8m



POSITONIA
Family: Posidoniaceae
Flowers: autumn
Lifespan: hundreds of years



YELLOW TUBE SPONGE
Family: Aplysiniidae
Habitat: coral reef
Size: up to 1m



HUMPBACK WHALE
Family: Balaenopteridae
Lifespan: 80-90 years
Weight: up to 40 tons



RED ALGAE
Family: Palmariaceae
Depth: up to 20m
Size: up to 50cm

OCEANS

Most of our planet is covered by oceans, which are separated from one another by continents. They are home to more than half of the world's living species: from microorganisms, like phytoplankton, to the world's largest animal, the blue whale. There are still many amazing underwater discoveries in store for scientists!

SEAFLOOR

The seafloor, commonly known as the abyssal zone, is the deepest part of the ocean, starting from 3,000 metres below the water's surface. Total darkness, cold and pressure make exploration difficult, and it was long thought that very few species lived there! In fact, the biodiversity is immense, and the species that live there have extraordinary abilities. It is even thought that the first forms of life on Earth appeared in abyssal zones!



GIANT OARFISH
Family: Regalecidae
Depth: up to 1,000m
Size: about 9m



CHIMAERA
Family: Chimaeridae
Depth: 2,500m or more
Size: 60-200cm



CRINOID
Phylum: Echinoderms
Depth: up to 9000m
Known as: sea lily



NUDIBRANCH
Phylum: Mollusca
Lifespan: up to 1 year
Size: 0.6-30cm



PELICAN EEL
Family: Euphrasiidae
Depth: approx. 2,700m
Size: around 75cm



PLANKTON
Appearance: transparent
Depth: approx. 4,000m
Size: usually less than 0.05mm



ATOLLA JELLYFISH
Family: Atollidae
Depth: 600-5000m
Size: 20-25cm



MUSHROOM CORAL
Family: Fungiidae
Habitat: Indo-Pacific
Size: up to 60cm



DUMBO OCTOPUS
Family: Opisthoteuthidae
Depth: 1000-7000m
Size: 20-30cm



DEEP-SEA ANGLERFISH
Family: Ceratioidae
Size: up to 1.2m
Weight: up to 49.8kg



PING-PONG TREE SPONGE
Family: Cladorhizidae
Depth: 3000-3500m
Diet: carnivore



GOSSAMER WORM
Family: Tomopteridae
Depth: up to 3700m
Size: up to 60cm



GIANT ISOPOD
Genus: Bathynomus
Depth: approx. 500m
Appearance: 14 legs



GIANT SQUID
Family: Architeuthidae
Diet: carnivore
Size: around 10m

ICEFIELDS

There are two major ice sheets: in the Arctic and in Antarctica. These are gigantic blocks of saltwater ice, unlike glaciers or polar ice caps, which are made of frozen freshwater and are on land. There are few living things on icefields, but some species, such as polar bears, are completely dependent on them. That's why global warming, which is causing these icefields to melt, is threatening their survival.



POLAR BEAR
Family: Ursidae
Lifespan: 25-30 years
Weight: 350-650kg (male)



BELUGA WHALE
Family: Monodontidae
Lifespan: 35-50 years
Weight: 700-1600kg (male)



ORCA
Family: Delphinidae
Size: more than 10m
Speed: up to 35mph



KRILL
Family: Euphausiidae
Lifespan: up to 10 years
Size: 4-7cm



WALRUS
Family: Odobenidae
Lifespan: up to 40 years
Weight: 1500kg



NARWHAL
Family: Monodontidae
Lifespan: up to 50 years
Weight: approx. 1600kg (male)



ARCTIC HARE
Family: Leporidae
Lifespan: 3-5 years
Size: 43-70cm



EMPEROR PENGUIN
Family: Spheniscidae
Lifespan: 20 years
Size: 1.1-1.3m



LITTLE PENGUIN
Family: Spheniscidae
Lifespan: approx. 7 years
Size: 40-45cm



ARCTIC FOX
Family: Canidae
Lifespan: 3-4 years
Size: 50-60cm (excluding tail)



SNOWY OWL
Family: Strigidae
Lifespan: 10 years
Wingspan: 1.2-1.5m



ATLANTIC PUFFIN
Family: Alcidae
Size: 26-29cm
Weight: 320-480g

On m'aperçoit parfois transportant dans mes serres des éléphants pour nourrir mes petits. Je vole à la vitesse du vent et je symbolise la vie éternelle, comme d'autres oiseaux légendaires, tels que le phénix chez les Grecs ou l'oiseau-tonnerre chez les Amérindiens. Je suis l'oiseau...

ROKH

BERBÈRE

Protecteur des peuples berbères lors de leurs batailles, je suis le fils d'une vache et du dieu bélier Amon. On me reconnaît à ma tête de taureau. Certains me confondent avec le Minotaure* des Grecs, mais contrairement à cette créature, je suis bienveillant. Dieu du Tonnerre et de la Guerre, je suis...

GURZIL

Mon nom désigne « celle qui voyage » car je suis la reine des Touaregs, grands nomades du Sahara*. La légende raconte qu'en plus de posséder une grande beauté et une autorité naturelle, je savais lire les étoiles et m'orienter dans le désert, guidant

KHAMSA

Quand la sécheresse dure et que les rivières se tarissent, la coutume amazigh* est de prier Anzar, le dieu de la Pluie. On fabrique alors une statuette de bois, que l'on habille comme une demoiselle afin de rappeler au dieu l'amour de sa promise et ainsi apaiser sa colère. On évoque ce rituel comme celui de...

LA FIANCÉE D'ANZAR

J'apparais dans de nombreux contes kabyles* comme une femme libre et puissante. Tantôt ogresse dévoreuse d'enfants, sorcière ou même déesse, je suis la protectrice de toutes les femmes indépendantes et la mère des waghzen, qui obéissent à ma magie. Je tiens mes pouvoirs des feuilles d'or que j'ai mangées sur un arbre légendaire. Je suis...

TERYEL

Original French:

**Mes couleurs
ternes allant du
gris au brun font
penser aux tenues
des moines
C'est doute pour
cela qu'on
m'appelle le...
MOINEAU**

Version 1

**Its dull colours,
ranging from grey
to brown, look like
monks' habits,
this is probably
why in French its
name is similar to
the word for
'monk'.**

Final version:

**The males of
the species can
be grey, brown
or black, while
the females are
brown all over.**

**Dans la famille des agrumes,
je suis le plus petit et l'on n'a
pas besoin de m'éplucher
avant de me croquer !**

**Mon goût acide fait de moi
l'ingrédient parfait pour une
compote, comme mon cousin
le yuzu, je suis le...**

KUMQUAT

**It's the smallest member of the
citrus family and there's no need
to peel it before taking a bite!**

**Like its cousin the yuzu, its
acidic taste makes it the perfect
ingredient for a jam.**

It's the . . .

KUMQUAT

References

@MsJHMurray (Instagram)

Food

- **Foodie Translators Facebook group**
- **@ITIFoodanddrink and email group: ophelieguenaud@hotmail.fr**
- **#ThatTranslatorCanCook e.g. www.hannahtranslates.com/blog/**

Children's Literature

- **World Kid Lit .org**
- **IBBY.org International Board on Books for Young People**
- **SCBWI Society of Children's Books Writers and Illustrators**