

Filipino, as Filipinos speak it.



Newbie Lesson: Street Food Series - Taho

Taho! Taho!	<i>Taho! Taho!</i>
Manong, magkano po isang baso?	Sir, how much is one glass?
Ten pesos yung maliit, fifteen pesos yung malaki.	Ten pesos for a small glass, fifteen pesos for the large one.
Isang maliit po; padamihan po ng sago.	One small glass please, and please put a lot of <i>sago</i> .

Tambay Talk

- I. **Manong, magkano po isang baso?**
- II. **Ten pesos yung maliit, fifteen pesos yung malaki.**
- III. **Padamihan po ng sago.**

I. **Manong, magkano po isang baso?**

Manong (sir), **magkano po** (how much) [**ang**] **isang baso** ([is] one glass)?

- **Manong** – a polite way of addressing an older male person, be it someone you know or a stranger. “Older brother”
- **Magkano** – How much?. In this case, it means “how much” in reference to cost or price. Note that “how much” in terms of quantity is “**gaano karami**”
- **Po** – politeness particle
- **Isa** – One. But since it has beside it the object it is describing, it has an “ng” attached to it.
 - **Ilan ang baso diyan? – Isa.**
 - How many glasses are there? – One.
 - **Ilan ang baso diyan? – Isang baso.**
 - How many glasses are there? – One glass. (glass as in something you put liquids in)

II. **Ten pesos yung maliit, fifteen pesos yung malaki.**

- **Pesos** – the monetary denomination of the Philippines
- **Maliit** – small, **Malaki** – big, large

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III. Padamihan po ng sago.

- **Isang** (one) **maliit** (small) **po**. (“please”)
- **Padamihan** – “Please put a lot”. From the root word “dami” meaning “alot”. Padamihan thus means you are asking for someone to give you “more than the usual amount” or simply “more” of a particular thing or things.
 - **Tambay Talk – Padamihan po ng _____**
 - “Please put a lot of _____”
 1. **asukal** – sugar
 2. **asin** – salt
 3. **laman** – meat or “meat”Just insert the object you want more of.

Taho

A food that consists of:

-Soybean curd custard

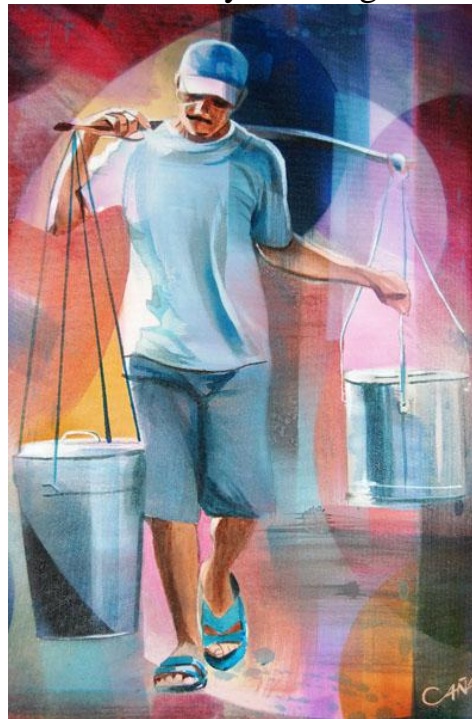
-Caramelized brown sugar syrup called “arnibal”

-Sago “pearls” – made from the starch of the “sago palm.”

This is served warm and is best eaten in the early morning or the early evening.



Taho



Taho Vendor

Shout out to Taka and all our listeners in Japan!

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