

Girki Tare da Mama



Cooking with Mother

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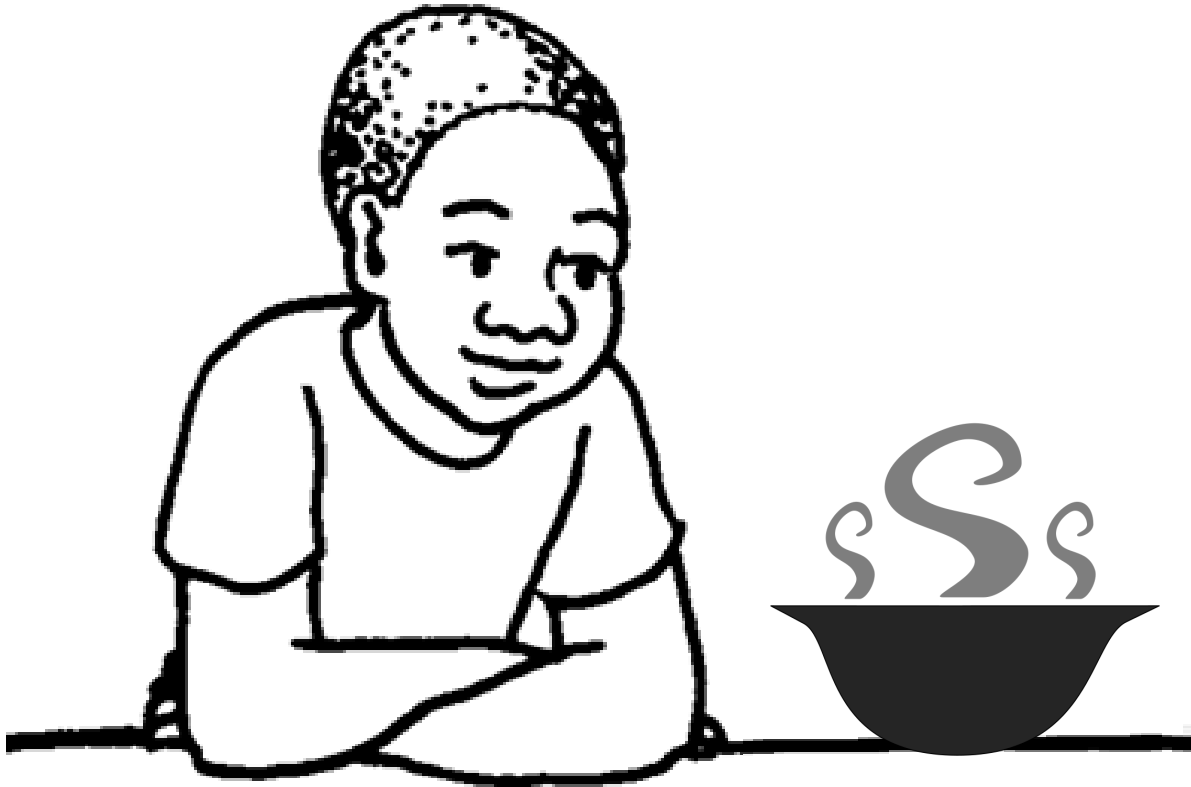
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Girki Tare da Mama (Hausa) / Cooking with Mother(English)

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Ina son girka miya tare
da mamata.



I like to cook stew with my mother.

Da farko, Mama tana soya
nama a tukunya.



First, Mother fries some meat in a
pot.

Sai ni kuma ina fere dankali.



Then I peel the potatoes.

Ina yanka kabeji.



I chop the cabbage.

Ina goge karas.



I grate the carrots.

Ina wanke wake.



I wash the beans.

Ina yanka ganyen alayyaho.



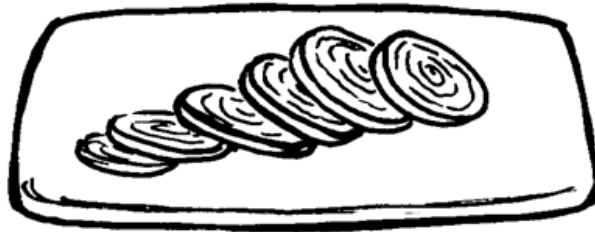
I chop the spinach.

Amma Mama tana yankan
albasa.



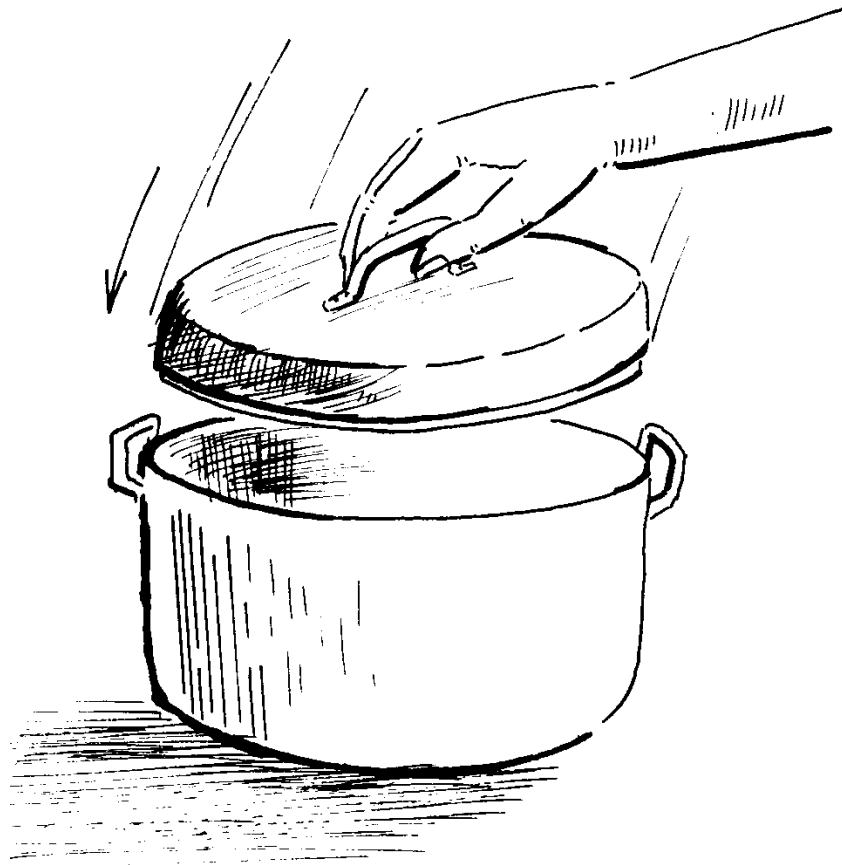
But Mother chops the onions.

Albasa yana sa ni hawaye!



Onions make me cry!

Muna zuba duka a cikin
babbar
tukunya tare da naman.



We put it all in a big pot with the
meat.

Sai mu daura tukunyar a kan wuta.



We put the pot on the fire.

Kamshinsa gwanin dadi!
Yanzu za mu zauna mu ci
miyarmu mai dadi.

It smells so good! Now we will eat
our delicious stew.



Tambayoyi

1. Wani abu ne yaron ke son girka da mamarsa?
2. Wani kayan girki ne yake taya mamarsa gyara wa?
3. Wani abun girki ne yake barin mamarsa ta gyara da kanta? Kuma me ya sa?
4. Wasu kayan giki kuke amfani da su wurin yin miya a gida?

Check Your Understanding!

1. What does the boy like to cook with his mother?
2. What ingredients does the boy help prepare?
3. What ingredient does he let his mother prepare, and why?
4. What ingredients does your family put in stew?

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Bayani Ga Iyaye:

Sau da yawa bincike ya nuna cewa koyon karatu a harshen da yara suka saba, watau harshensu, na garinsu, ko na al'ummar su, yana taimako sosai wajen fara masu saurin koyo da kaifin fahimta. Mafi yawan yara da suka fara karatu da harshensu suna fin sa'o'insu da ba su fara da harshensu ba a karatun wani harshe. Misali, idan yara masu jin hausa sun fara karatu da hausa, karatun hausa zai taimaka sosai wajen koyon karatun turanci. Haka kuma yara za su fi fahimtar kalmomi da ma'anarsu na sabon harshe idan sun sami matashiya a nasu harshen. Matakin da ya fi dacewa ku dauka na inganta karatun yaranku shi ne ku kwadaita masu karatu kullum a harshensu kafin su fara koyon turanci, kuma su ci gaba da karatu.

