

## Survival Glossary for Colombia Program Interpreters

If you know all fifty words, you must be one of the curators.

If you know more than half, you are a good interpreter and have read the program texts carefully.

If you can identify fifteen, you are like the average Colombian.

If you recognize ten or less, you must be a tourist.

### Andean Highlands

- *Chocula*: Also *chucula*. Food stuff made from toasted, ground grains rolled into a ball, sometimes including chocolate (cacao). In the Amazon and Putumayo regions, *chocula* is made from dried, ground plantain. In Boyoacá and Santander of the South, *chocula* contains fava beans, corn, beans, cacao, cinnamon, and cloves, and sometimes honey.
- *Clineja*: A braid woven from eight strands of *palmiche* (palm fiber), extending to an approximate length of twenty-five meters or arm-lengths and a width in the range of half an inch to two inches. It is used to make hats and other useful crafts using the *tapia pisada* technique.
- *Cotiza*: Traditional country footwear of the indigenous people of Boyacá and South Santander. Typically made from *fique*, but in some cases, as in the Southeastern Plains and foothills, they are made from leather and called *chocatas*.
- *Cubios*: Tuber principally grown in the savannah of Cundinamarca and Boyoacá. It is rich in iron and is featured in soups and stews.
- *Embocinada*: A scoring move in the game of *tejo* when the *tejo* enters the *bocín* in the highest scoring move of the game.
- *Enea*: Vegetable fiber that grows naturally in lagoons and ponds. The fiber is principally employed to craft objects useful to an occupation, such as baskets and other containers. *Enea* is sometimes mixed with other fibers derived from plants present in its humid ecosystem such as different types of reed.
- *Tapia Pisada*: Technique for making hats using palm fiber that was developed in the Andean Highlands in colonial times. The term “*tapia pisada*” also refers to a building construction strategy native to the Highlands region that uses compressed earth to build individual walls and complete structures.

- *Zurriago*: A type of riding crop that has been used for generations in the countryside in different regions of Colombia, including Boyacá, North and South Santander, the Coffee Triangle, and the foothills of the plains. It is fashioned from a stick of cedar or a dry branch from a coffee plant and a leather strip.

## Coffee Triangle

- *Angarilla*: Wooden structure made from two timbers crossed in the shape of an X and used to carry wood, packages, fruit, etc. Loads carried when placed on this structure are often said to be “*angarillados*.”
- *Aparejo*: The collective implements required for mounting, training, and harnessing mules and horses in the Coffee Triangle.
- *Bambusa Angustifolia*: *Guadua* bamboo species native to the Andean forest of the Coffee Triangle that has traditionally been used to make coffee industry tools. More recently, it has come to be known as “vegetable steel” due to its strength and durability, and its use in the construction industry.
- *Colino*: The word “*colino*” refers principally to sprouts or very young plants. The coffee *colino* is the sprout from the seed that is planted in a small bag, which is then transferred to a field where it grows into a *cafeto*. The plantain *colino* is the plant that sprouts from the base of the “spent” adult plant and itself grows to adulthood to yield new fruit.
- *Chapola*: The popular name given in the Coffee Triangle to the first tender leaves that appear on the coffee sprout once the seed opens and sheds its shell.
- *Chusque*: Plant species related to the *guadua*, although smaller in size. It is also native to lands around water sources and to mountain regions, Andean forests, and even tropical rain forests.
- *Enjalma*: A type of blanket made of *fique* fiber, jute, or other plant fibers that is placed on a horse back before its load is strapped on.
- *Garabato*: Simple wooden implement with several pointed hooks used to hang diverse objects. The *garabato* is generally used in countryside kitchens.
- *Iraca*: Fiber extracted from the palm of the same name that is found in temperate regions of Colombia. The fiber is used for making hats especially the *aguadas* hat.

- *Lía*: Rope used to tie a mule's load.
- *Mucílago*: A component of many dicotyledonous seeds such as coffee. The mucilage covers the seed and lies inside the skin or peel of the fruit. In the coffee seed the mucilage is like a membrane between the external cover and the almond; it can be thought of as pulp. After the grain ripens and the peel is removed, the mucilage must also be separated from the grain. This can be done by hand or with a machine.
- *Paruma*: Work apron also known as *tapapinche*.
- *Pergamino*: In coffee production, this is the name given to the skin that remains on the coffee grain after the mucilage has been removed and it has been dried in the sun. It is called *pergamino* or parchment coffee because the remaining film is very thin.
- *Retranca*: A wide belt wrapped around the legs to help stabilize the load carried by a mule or horse as it climbs on hilly terrain.
- *Tripaperro*: Vine used in weaving baskets for use in the coffee industry.
- *Viril*: A leather crop fashioned from the bull's foreskin and used in the coffee growing region.

#### Momposina Depression

- *Coyongo*: Regional dance of the Momposino Depression region depicting the behavior and song of the diverse birds of the region, known as the dance of the *coyongos*.
- *Devanador*: An implement used in Morroa and other places of the Colombian Caribbean region consisting of a wooden cross spinning on an axis used to organize or spool the threads used to weave hammocks.
- *Musengue*: Utensil typical of the Momposino Depression fashioned from the fibers of the wine palm and used to fan away flies.
- *Pilón*: A type of mortar in which grains such as corn or rice are ground or crushed. The *pilón* is made from fine hardwood or stone and is usually large. In communities of the Amazonian Rainforest, the *pilón* is used to grind dried smoked fish known as "*moquiao*" which then becomes "*pescao pilao*."

- *Suero*: A type of sour cream used in the cuisine of the Colombian Caribbean region. The word is also used to refer to the salty liquid expelled by fresh cheese as it dries.
- *Trespuntá*: Footwear associated with the Colombian Caribbean region consisting of a sandals made from goat leather in which a leather thong is sewn with three stitches to the sandal base leaving room for the big toe.

#### Pacific Rainforest

- *Achotero*: Container for preparing and pouring *annatto*, a natural coloring used in food preparation.
- *Alabaos*: A *capella* funeral chants of African origin typical of the Pacific Rainforest.
- *Castellano*: Standard unit of weight for gold in the Chocó region of the Pacific Rainforest.
- *Damagua*: Plant fiber extracted from tree bark that is used to make hats and purses.
- *Rayo*: A straight, long wood washboard.
- *Tomín*: Standard unit of weight for gold in the Chocó Pacific region.

#### Southeastern Plains

- *Cabestro*: A type of open muzzle that fits around the snout and ears of a horse. A rope can usually be attached to lead the animal. It is common to say, “Bring the mare by its *cabestro*.”
- *Calabazo*: Gourd from trees found in tropical countries and low elevation ecosystems such as the Southeastern Plains, Amazonian Rainforest, and in the coastal regions of Colombia. After it is hollowed out and cooked [for hardening] it can be used to carry water, make musical instruments, etc.
- *Campechana*: Hammock, typical of the Southeastern Plains, fashioned by making cuts in a single piece of leather.
- *Mamona*: Veal as it is cut, cooked, and prepared in the Southeastern Plains. The meat is cut differently depending on the occasion, and different types of wood and cooking times are used as appropriate.

- *Morichal*: Wooded area containing mainly *moriche* palm trees, principally found at the banks of rivers or areas prone to flooding in the Southeastern Plains or in the Amazon and Putumayo regions.

#### Amazon Tropical Rainforest

- *Ambil*: Tobacco paste made by heating tobacco leaves in water for long periods until the water evaporates and a thick paste remains. It is given ceremonial and medicinal uses in the indigenous communities of the Amazon and Putumayo. In other country regions, it is widely used as medicine to treat people and animals.
- *Casabe*: White *arepa* or bread typical of the Amazon region made from *yuca brava* (bitter cassava) that has been grated to release its starch.
- *Chambira*: The fiber of an Amazonian palm tree used to make woven crafts.
- *Chagra*: Also *chacra*; the name given in the Amazonian Rainforest and Putumayo region to the space set aside for agriculture.
- *Lui Lui*: Musical instrument of the Amazonian Rainforest consisting of a tube of very light balsa wood into which the player blows.
- *Mambe*: Powder made from toasted coca leaves that have been mixed with *yarumo* ashes that is used in ceremonial rites or consumed to stay alert during long work hours. *Mambe* is used in communities of the Amazon Rainforest and Putumayo region. Its use is generally also associated with the use of *ambil*.
- *Matafrío*: Funnel-like basket made from natural fibers that is used for squeezing the liquid out of the *yucca brava* (bitter cassava).
- *Tucupí*: Yellow broth typical of the Amazonian Rainforest of Colombia and Brazil made from *yuca brava* that is made by a tedious process of drying and grating.

#### Metropolitan Environments

- *Aborrajado*: Dish typical of the Cauca River valley in which two slices of ripe plantain with fresh cheese in the middle are breaded and fried.