

ETHIOPIAN

Compiled by Moyra Turkington

NOTES

Names are comprised of a personal name followed by the personal name of the person's father or grandfather. A child's surname is the personal name of the father rather than an inherited surname (e.g. Lebne Azmera, son of Azmera Kifle). Women do not necessarily change their name on marriage, but when they do they take the surname used by their husband. In dining, dishes are shared: "*those who eat from the same plate will not betray each other*". They are served on and eaten with injera, a flatbread made of the grain teff. When one diner wishes to honor another, they arrange a morsel of food and hand feed it into the mouth of the recipient; this practice is called a *Gursha*. The traditional alcoholic beverage is a honey wine called Tej.

MALE NAMES

1. Abebe
2. Afework
3. Azmera
4. Bogale
5. Daniachew
6. Kebede
7. Kifle
8. Lebna
9. Mamo
10. Miruts
11. Negasi
12. Selam
13. Selassiee
14. Tamirat
15. Teferi
16. Tesfaye
17. Tewodros
18. Wendimu
19. Yekuno
20. Zere

FEMALE NAMES

1. Adhiambo
2. Alitash
3. Ayanna
4. Berhane
5. Cherika
6. Desta
7. Fana
8. Hullanta
9. Lielit
10. Lishan
11. Makeda
12. Melke
13. Misrak
14. Nishan
15. Sisay
16. Teru
17. Wegaye
18. Worknesh
19. Yeshi
20. Zema

DISHES

1. Aterkik Alitcha - split peas in light sauce
2. Atkilt Salata - boiled potatoes and hot peppers mixed in salad dressing
3. Atkilt Wat - potatoes, cabbage, and carrots simmered in sauce
4. Azifah - whole brown lentils with onions, green chili peppers, spices and a fresh lime juice
5. Buticha - chickpea dip mixed with lemon juice
6. Doro Wat - dark chicken marinated in lemon sautéed in butter and stewed in berbere
7. Fasolia - string beans and carrots sautéed in caramelized onion
8. Gomen - collard green cooked to perfection with spices
9. Inguday Tibs - mushroom sautéed with onions
10. Kinche - crushed wheat salad
11. Kitfo - (a dessert) steak tartar in butter sauce, served (raw) or lebleb (slightly sautéed)
12. Lega Yebeg Tibs - cubes of seasoned lamb stir-fried with onions, rosemary and garlic
13. Misir Alitcha - pureed split red lentil simmered in mild sauce
14. Misir Wat - pureed split red lentil stew in hot berbere sauce
15. Senge Karya - hot peppers stuffed with sautéed tomatoes, onions, garlic and shallots
16. Shimbira Asa - chickpea flour dumplings, cooked directly in the wat (stew)
17. Shiro Alitcha - mild, milled slow cooked split peas are
18. Timatim Fitfit - tomatoes, shallots and green peppers in dressing mixed with injera
19. Yebeg Alitcha - lamb cooked in a mild green pepper sauce
20. Zilzil Tibs - charbroiled beef seasoned with garlic, blackened green chills and rosemary