

Mokhdzar-aat - Vegetables

1. Korafas Wu Fogal-aat Aather Mokhdzar-aat Šanufa Shalel Ānen Tasuna-Khamu Nesub Mayay.

1. Celery and radishes are vegetables made (composed) of about 95% water.

2. Baa Ābaūdzu Rakhukha Koranab Malfuf Lawan-aat Aather Khadzer, Aadem Aawew Rajen, Laben Wu Hamer Šafer-Khadzer

2. The most known cabbage colors are green, red or purple, white, and pale yellow-green.

3. Khoš Yajeb Āem Kawan Tarukha Qareb Tofah-aat Aawew Mowaz-aat, Aalesh Zeh Shawel Nadzuj Mahru Thanen Fater-al.

3. Lettuce shouldn't be left near apples or bananas, because it will ripen faster than natural.

4. Sobaanag Hamul Saħel Sokar-aat Fater-al-lay, Laken Zeh Kawun Muta Khafed.

4. Spinach contains simple sugars naturally. However, it is very low.

5. Šadeq Yomat-aat Aather Muta Kaber Wu Qadur Kawan Khatar-nus Lawew Āem Tabuqa Qabel Kaawan Aakula.

5. True yams are very big and can be dangerous if not cooked before being consumed.

6. Boťatāt Halawat-aat Aather Khabura Layeh Kawan Sakham-um Borah.

6. Sweet potatoes are said to be a power food.

7. Thowam Kawun Sahen Laheh Antat, Daayuy Āośhab-al Mumran.

7. Garlic is good for you, according to herbal practitioners.

8. Bošal-aat Aather Wahu Shalel Baa Makrat-u Aqadmu Mokhdzar-aat.

8. Onions are one of the world's oldest vegetables.

9. Antat Qadur Baruh Kalel-lay Qasam Shalel Lofat-um Sayakh, Laseħ Baa Sagħru/Ladqu Wahu-aat Aather Khathur Motqu.

9. You can eat every part of a turnip plant, yet the smaller/younger ones are much sweeter.