The Making of Rice Beer (Text C17)

2. Isap-eymi nan chayyong, samit fayowen si nan losong. 2. We dry glutinous rice in the sun, then we pound it in the mortar.
3. Marpas ay mafayo, matap-an. 3. After being pounded, it is winnowed.
4. Marpas ay matap-an, lotowen as nan fanga. 4. After being winnowed, it is cooked in the pot.
5. Mo naroto, khowachen, pay-en si nan likha-o. 5. When it is cooked, it is served, and put on a winnowing basket.
6. Mafa-ew, fofochan, pay-en si nan fanga, sa-et ipatang. 6. When cool, yeast is put on it, it is put in the cooking pot, then placed on a shelf.
7. Marpas nan choway arkhew, nakha-eb. 7. After two days, it is made.
8. Makan, inlamsit. 8. It is edible, it is sweet.
9. Marpas nan limay arkhew, in-appakhang. 9. After five days, it is sour.