The Making of Yeast (Text C18)

1. Nan maamma-an nan fofod.  
1. The making of yeast.

2. Paratem nan finayo, sakat some-set si nan onas onno apa-o, samet ib-er as nan naparat ay finayo.  
2. Powder the pounded rice, then you squeeze some onas or apao sugarcane, then you use it to wet the powdered rice.

3. You mould it into shape, then put it in a winnowing basket, you place it under the sun until it is dry.

4. Fo mayoka as nan chayyong, ta ippengmo nan inammam ay fofod.  
4. You pound glutinous rice,¹ so that you can taste what you have made which is yeast.

5. Mo khawis, mafalin ay osarem nan ib-ana.  
5. If it is good, you can use the rest of it.

NOTES

¹ For the making of rice beer (see Text C17).