1. The making of sugarcane wine.

2. We go to cut down *onas* sugarcane.

3. After being cut down, the cut-down cane, we bring it to the place where cane-juice is boiled, then we mill it.

4. When the drum is full, we get it.

5. We put it in the vat, then we cook it.

6. We put it in the wine-jar, and put into it some fermenting agent.

7. After fifteen days, it can be drunk.