

GUINAANG BONTOK PUBLISHED TEXTS

The Making of Rice Beer (Text C17)

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| 1. Nan ma-amma-an nan tapey. | 1. The making of rice beer. |
| 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 arkheuw, nakha-eb. | 7. After two days, it is made. |
| 8. Makan, inlamsit. | 8. It is edible, it is sweet. |
| 9. Marpas nan limay arkheuw, in-appakhang. | 9. After five days, it is sour. |