

GUINA-ANG BONTOK PUBLISHED TEXTS

The Making of Yeast (Text C18)

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| 1. Nan ma-amma-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 <i>onas</i> or <i>apao</i> sugarcane, then you use it to wet the powdered rice. |
| 3. Mokmokowem, samet pay-en as nan lig-o, isap-eymo engkhanas marango. | 3. You mould it into shape, then put it in a winnowing basket, you place it under the sun until it is dry. |
| 4. Fomayoka 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).