

GUINAANG BONTOK TEXTS

The Making of Rice Beer (Text C17)

- | | |
|---|---|
| 1. Nan maammaan nan tapey. | 1. The making of rice beer. |
| 2. Isap-eymi nan dayyong, samit bayowen si nan losong. | 2. We dry glutinous rice in the sun, then we pound it in the mortar. |
| 3. Malpas ay mabayo, matap-an. | 3. After being pounded, it is winnowed. |
| 4. Malpas ay matap-an, lotowen as nan banga. | 4. After being winnowed, it is cooked in the pot. |
| 5. Mo naloto, gowaden, pay-en si nan ligao. | 5. When it is cooked, it is served, and put on a winnowing basket. |
| 6. Mabaew, bobodan, pay-en si nan banga, saet ipatang. | 6. When cool, yeast is put on it, it is put in the cooking pot, then placed on a shelf. |
| 7. Malpas nan doway algew, nagaeb. | 7. After two days, it is made. |
| 8. Makan, inlamsit. | 8. It is edible, it is sweet. |
| 9. Malpas nan limay algew, in-appagang. | 9. After five days, it is sour. |