

## GUINAANG BONTOK TEXTS

### The Making of Yeast (Text C18)

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| 1. Nan maammaan nan bobod.   | 1. The making of yeast.   |
| 2. Palatem nan binayo, sakat some set si nan onas onno apao, samet ib-el as nan napalat ay binayo. | 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. Mokmowem, samet pay-en as nan lig-o, isap-eymo engganang malango.                               | 3. You mould it into shape, then put it in a winnowing basket, you place it under the sun until it is dry.                        |
| 4. Bomayoka as nan dayyong, ta ippengmo nan inammam ay bobod.                                      | 4. You pound glutinous rice, <sup>1</sup> so that you can taste what you have made which is yeast.                                |
| 5. Mo gawis, mabalin ay osalem nan ib-ana.   | 5. If it is good, you can use the rest of it.   |

### NOTES

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<sup>1</sup> For the making of rice beer (see Text C17).