

GUINAANG BONTOK TEXTS

The Making of Sugarcane Wine (Text C19)

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| 1. Nan maammaan nan bayas. | 1. The making of sugarcane wine. |
| 2. Enkami patpaten nan onas. | 2. We go to cut down <i>onas</i> sugarcane. |
| 3. Malpas ay mapatpat, nan mapatpat, iyalimis nan aaboyowan, sami baliwsen. | 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. Mapno nan baldi, alaenmi. | 4. When the drum is full, we get it. |
| 5. Ipaeymis nan sangdal, samit lotowen. | 5. We put it in the vat, then we cook it. |
| 6. Ipaeymis nan dalay, pay-an si nan gamo. | 6. We put it in the wine-jar, and put into it some fermenting agent. |
| 7. Malpas ay sinpolo ya limay algew, mabalin ay mainom. | 7. After fifteen days, it can be drunk. |