

tinmamian

siqunun cu' timu ru' mami' ku' tinmamian. sitimuan cu' timu ku' siyam. yani san nku' Itaal cu' cunga' maha', tamami.

maqiyanux cku' ragragiyax ku' Itaal cu' cunga'. marinuwang ru' ar'aruwa' 'i' masiukas ku' timu' na' hihhi'. ayhung 'i' kumiyum cubalay cu' timu cku' ragragiyax. kahi kiya ku' manamananaq 'i' sumli' cu' nananiqun ku' Itaal. kinqiyanux nku' Itaal cu' cunga' ga, ukas ku' balaiq ka' sumli cu' nananiqun uwi. kahi kiya la ku' siqunun cu' timu ru' mami'. yani kiya uwi la ku' tinmamian na' naniqun nku' Itaal. sikabalaiq na' hihhi' ku' naniqun ka' hani. yani luhingun nku' Itaal cu' sawni ku' tmami' cu' hi' la.

ukas ku' sasukuun cu' naniqun cu' cunga'. kahi payux ku' kumayhu cku' kug ru' sli'un cu' tmami' na' naniqun i' kiya. tayhuk cku' kaal cu' sawni la ru' kiya la ku' giqas ka' matapah. sukuun cku' iqung ini ga imuwaag na' buwinah ku' matapah. si'imag cku' hi' ka' matiluq, mami', turakis ru' timu. asiki matiluq hayhay ku' mami' ini' ga turakis naki ini pasipaqpq ku' tinmamian. si'imag cu' timu ku' siyam ru' qulih. lawaun cu' qutux cu' gabiyan. aphan na' batunux ru' tayhuk kincasan la ga, balaiq tmami la. ma'naaring 'i' tmami ga asiki paglugani ru' si'imag cku' matiluq

ka' siyam ku' timu. sukuun han cu' siyam cku' capaang na' ik na' matapah ru' sitimuan cu' timu' la. muwanimuwani 'i'

mababuwinahbuwinah

'i' sumamag ru' tayhuk cku' riyatux na' matapah la ga, samagan na' abag na' lamiq. aphan na' batunux ru' nababalaiqun 'i' umumuk ru' tarahrahan

'i' sumirhu la. ingasug sukuun ga ar'aruwa 'i' sahabiya' niqun cubalabalay. yani naqarun la ku' tmami la.

payux ku' tiniriq ini ga ma'usa' 'i' tumay. alun ku' tinmamian ru' yugun cku' paptuwawun. kahabaag ka' wawwaw ka' hani ga yani 'i' balaiq 'i' tmami' cu' tinmamian. balaiq ku' qariyat ga payux ku' tiniriq. muwani la ga balaiq siqasug cku' qutux cu' naniqan ku' tinmamian. kiya ku' ini qasugi ka' tiniriq ga si'agal 'i' tmami' cu' tinmamian. kiya ku' waw na' tumay ga mararag kahabag ru' mnama' 'i' tmami cu' tiniriq ku' qutux cu' gamil. payux ku' summawwaw ka' waw ga, balaiq si'agal cu' tinmamian ru' iwana' alan cu' pintagsayhu na' itaal. asin ku' waw ka' hani ga masibux san na' itaal nku' Matu'uwal. yani san na' Itaal kahabaag maha' gaga na' tmami.

(文章大意 僅供參考) ※字數限 200 字

醃肉

因高山難取得鹽巴，創造出特殊的保存方法，就用鹽和飯醃製肉品，有助於增進食慾，醃肉便流傳了下來。以生肉混合鹽巴和白米飯或是小米，先將生肉或魚類用鹽巴醃上一個晚上並用石頭壓緊。一層材料一層肉。最上層將肉類以醃製材料鋪上，再用芒草葉鋪蓋，然後用石頭壓在上方，最後封緊容器存窖，醃製工作才算完成。在獵物豐收以及準備迎親或部落重大事務才會醃肉，這就是醃肉文化。