



Multilingual Corpus of
Annotated Spoken Texts

Tondano

— *kiniar03* transcription and translation —

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The *kiniar03* transcription and translation

utterance

[001] patuari waya niaku mesesusuila en
[002] ee rinekman nipatuariku tim

[003] waki lolah, tombulu, tomohon

[004] ngaa, sè

[005] èsimiwomou pèrèt

[006] pèrèt itii

[007] wo sèèkawok

[008] ngaa, èi

[009] pilapila nèpèrèt ti'in kaa

[010] penera'an kangkasi empilapilana
taan musti

[011] pali'pik

[012] pali'pik, patèwèl, patèwèl ninipèrèt
empali'pikena

[013] penera'an kangkasi ta'an musti
siluwanèla

[014] ee papato'nèami ikawok, kawok
puti' ipus

[015] wèanou sèano, sè

[016] sèkawok wo sèpèrèt

[017] èkawok ku'a sirèi'lèi pali'pik rè'ilèi
tetèwèl ta'an sipèrèt siwewèan tetèwèl,
ee

[018] paa

[019] paketorenèamou, pa

[020] parou'n embaya

[021] baya, riberek, baya dèi'

[022] rèi' penganen parou'

[023] eee

[024] parou' embaya

[025] baya enano

[026] hmm tine'èi emparou'mi eee

[027] ee mèmang sèsiga'amou masiwo
pèrèt sèa

[028] toulodakenè mèmang, èi wona èi

[029] pesaputenèa

[030] pasiruwan ano

[031] wuuk witu pali'pik

[032] witu enano

[033] witu keketotan nèano, nèpèrèt

[034] pakethozani pèrèt ku'a

translation

[001] Everybody, I will talk (about) the,
[002] recording of my family member,
Tim

[003] in Lolah (village), Tombulu,
Tomohon (area).

[004] Uh, they,

[005] they prepared some bats,

[006] that bat,

[007] and the rats.

[008] Uh, hey

[009] The wings of those bats, because,

[010] (they) prepare the bat's wings also.

But (they) must,

[011] (the) wingtips,

[012] wingtips, wings, the wings of the
bat, are his wingtips.

[013] (They) also prepare (the wings). But
(they) have to burn off (the hair).

[014] Erh, they display the rat (to the
camera), the white tailed rat.

[015] There are the what'sits, the,

[016] rats and the bats.

[017] The rats, it has no wingtips, there
are no wings. But the bat, it has wings.

[018] ...

[019] They slice up (the bat).

[020] (They) remove all

[021] all the entrails. (They) don't ,

[022] eat all (the entrails). (They) remove
(them).

[023] Erh

[024] (They) remove all,

[025] all the what'sit.

[026] hmm, the intestine, (they) remove it.

[027] Erh, truly they are expert at
preparing bats, they (are).

[028] Like, hey truly, perhaps, hey.

[029] They cover (the bat) up (in a bag).

[030] They burn off the what'sit,

[031] the hair from the wingtips.

[032] on the what'sit,

[033] on the bladder of the what'sit, of the
bat.

[034] (They) de-bladder the bat (remove
it's bladder), then.

- [035] sia sa sia, maketot mana
engkokongena, empaketothanou
[036] ni'tumou sèpèrèt ni sè, sa
koghumorem tu
[037] ee ruraar, mawou ketot, tanpa
nèpèrèt tii
[038] èpaketorenadou
[039] o kela, i
[040] iwewènè ti'i mèmang kasa siga' ee
[041] ee paiwuana sipèrèt
[042] o dèi'
[043] aa ss, oo
[044] paa
[045] parintekenadou sipèrèt
[046] pe
[047] èi loo' aa ma
[048] kaa lèi'èkè wona empa,
parepu'enèaitè'
[049] ng, wèenamou itu
[050] aaa pa, pararebusanamou
[051] peleluga
[052] peleluga nou wo
[053] eee, nèi, nèinou wèèla witu enano,
touwou, tou empanci
[054] aa sinadiamou embaya rampa
rampa, lelè'os wo enano
[055] lansuna
[056] lansuna mèa' wo lansuna puti'
[057] wo lia'
[058] wo saribata, wo enano
[059] podang
[060] dano, marisa
[061] marisa o
[062] lia' empamèanatè
[063] èi, lansuna mèa'
[064] ee, petetoomenamou ngè

[065] o empa, o pato'omena witu
enteto'omeian
[066] marisa, lansuna
[067] sinawokanamou enano
[068] rampa rampa
[069] sedapoukan maloo'la
[070] mèmang pererampasipererampa
nininipèrèt iti'i, sa sia rèi' tena'an, ndèi'
sedap
[071] taan sè itu tena'anè loo'nèa

[072] eee
- [035] If he (the) bat urinates on its head
(involuntarily). (They) de-bladder it.
[036] So that these bats here, if you enter
[037] into a cave. You smell urine, (then)
that is the bat's place.
[038] He slices them up.
[039] Oh wow the,
[040] the woman is really expert at,
[041] Erh, she slices up the bat.
[042] Oh not,
[043] ...
[044] ...
[045] He dices up the bat.
[046] ...
[047] ...
[048] Because (it's)...perhaps they just
break it up (the bat meat).
[049] Uhm, he will add it (into the water).
[050] Ah, he will boil (the bat). here
[051] (He) will boil (the bat).
[052] (He) will boil (the bat) and
[053] Erh (he) has put (the bat) into a
what'sit, like a like a pan.
[054] Ah (he) has prepared all the
ingredients, sping onion and what'sit,
[055] onion,
[056] red onion and garlic,
[057] and ginger,
[058] and lemongrass and what'sit,
[059] pandanus leaf,
[060] water, chilli,
[061] chilib and.
[062] The ginger, he just strikes it.
[063] Hey, red onion
[064] Erh, he will grind (the ingredients)
up.
[065] Erh, he grinds (the ingredients) up
in a mort and pestle.
[066] chilli, onion.
[067] He has mixed up the what'sit
[068] the ingredients.
[069] (I) can see the tastiness.
[070] Truly the spices of, of, of, that bat, if
it's not just right, it's not tasty.

[071] But when that (bat) is still
(seasoned) just right they will see (this).
[072] ...

- [073] paki'ikis po'opo kaa simusti ano, wèènèa ano
 [074] wèènèa santang
 [075] po'po' kini'kis
 [076] pawèèn rano kaa, pepepuusanèa santang
 [077] ipèrèt sa sia wewèan santang
 [078] kokongena santang mèmang
- [079] petapisenèa
 [080] maèwèmou maloo'ala ya, ee
 [081] aa patoa'namoula ensantang pawèèmou witu
 [082] encèrèt
 [083] papuusana nsantang witu en
 [084] tu loyang oki
 [085] petapisen santang
 [086] pèrèt sa sia em, mèmang ee, tena'an e rampa rampa mèmang
 [087] sedap sia meke
 [088] mekekaan
 [089] ii
 [090] ilinuganamoula sipèrèt
 [091] eno wana', nèinou ti'is endano
 [092] dano ketarè linuga nisia kaa sipereramanou
- [093] ee, pawèènèamou, pawèènèamou lana, lana weru
 [094] patumisen lana weru
 [095] pakè lana weru patumis
- [096] nng
 [097] lansunapè' rerior, lelè'os
- [098] patumisen waya, embaya rampa rampa
 [099] wewèan podang
 [100] pa, pasedapan ku'a
 [101] o wèta, ee
 [102] winèèanou podang
 [103] rampa rampa jago jago empewèènèala
 [104] lia
 [105] oo ya
 [106] katumisanèala itu
 [107] mèè rampa rampa
 [108] wèèmoula siano
 [109] sipèrèt linugusenèa
- [073] (They) grate coconut, because they have to add it, what's it.
 [074] They will add coconut milk,
 [075] coconut which (they) have grated.
 [076] (They) add water, because they will mix up the coconut milk,
 [077] (and) the bat, if he has coconut milk.
 [078] The head (main) part of the coconut milk truly,
 [079] they filter (it).
 [080] (He) drools, (he) can see (it), yes.
 [081] Ah, he pours the coconut milk, (he) adds (it) into,
 [082] a water container.
 [083] He mixes the coconut milk in,
 [084] in a small plastic container.
 [085] (He) filters the coconut milk.
 [086] The bat, if it is truly just right, the spices are truly,
 [087] tasty. He
 [088] will eat (the bat).
 [089] He
 [090] boils him, the bat.
 [091] (He) has drained the water.
 [092] Water first, (he - the man) has boiled him (the bat), because (he) will spice it (the bat).
 [093] They add (it), they add oil, fresh oil.
 [094] (They) stirfry the fresh oil.
 [095] (They) use the fresh oil (which) (they) have fried.
 [096] ...
 [097] The onion is from before, spring onion.
 [098] (He) stirfries all all the ingredients.
 [099] There is pandanus leaf.
 [100] (They) make (the bat) tasty then.
 [101] Oh wow, erh,
 [102] (they) have added pandanus leaf.
 [103] The perfect ingredients, they add them.
 [104] ginger
 [105] Oh yes
 [106] They can stirfry those (ingredients).
 [107] (He) would add some spices.
 [108] (He) would add the what'sit,
 [109] the bat which they have already

- [110] pèrèt ti'i silinubusanèala ku'a,
silutu'mou sia
[111] sia sirampanoukan o sia wèèla
- [112] wèènèala santang
[113] pa, sa, pasempo'enèla
[114] daong
[115] mawèèla santang
[116] sedapoukan ni
[117] oo wasè
[118] aa nèimou paakirou
- [119] paakiromi
[120] pawèèmou itu empiring
[121] ee, èkumaanou
[122] tim wona, ikumaan tii
[123] tim mekaanou
[124] o kela, ye'i itou lolah siwewèan o
mama o tuang e tepesoukan
- [125] he aa tepesenèa entoto' nipèrèt
- [126] toto nipèrèt
[127] tim, hehehe, kela
[128] toto' nipèrèt kinaan nitim, hehehe
[129] tinepesan nitim,toto' nipèrèt,
hehehe
[130] hehehe
[131] hehehe
- boiled.
[110] That bat, they boiled him up then.
He is cooked he is.
[111] He, he is really spiced now. (They)
put him in.
[112] They add coconut milk.
[113] They render away,
[114] the (pandanus) leaf.
[115] (He) adds coconut milk
[116] This is definitely tasty.
[117] ooh
[118] Ah (he) has ladled (the bat curry)
out.
[119] (He) ladles out (the bat curry).
[120] (He) puts it on a plate.
[121] Erh, they will eat (the curry).
[122] Tim perhaps, he will eat that.
[123] Tim eats (the bat curry).
[124] Oh wow, the Lolah person, he's
there, oh mamma, oh God, they
definitely 'kiss' (i.e. taste the bat).
[125] Ah, they will 'kiss' (taste) te bat's
breast.
[126] the bat's breast.
[127] Tim, oh wow.
[128] Tim ate the bat's breast.
[129] Tim has kissed the bat's breast.
[130] ...
[131] ...