



Multilingual Corpus of  
Annotated Spoken Texts

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## Tondano

— *kiniar01* transcription and translation —

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## The *kinia01* transcription and translation

### utterance

- [001] tabèa patuari  
 [002] koupinutaranoula filem nitim  
 [003] èi ruparupamou paloo'la ni  
 [004] wèan sileloi' kinetor  
 [005] engkokong nèleloi'  
 [006] ikawok tinunu  
 [007] tinu deipè', deipè' bineresi  
 [008] pèrèt ti  
 [009] wèan tuama ti'i  
 [010] nèi angkatnamoumi pèrètou ya pitarnala  
 [011] mèmang  
 [012] kasa selako  
 [013] sèi si  
 [014] dèi'mou wurè toto'kenèamou sèpèrèt ni  
 [015] paèdonou nituama esa  
 [016] papaloo'anami ye'i itim  
 [017] papaloo'an tu kamèra rèè  
 [018] pèaloo'la nitim wo  
 [019] mèmang  
 [020] kasa wangko'  
 [021] o wia empasar sè  
 [022] sèmewangker pèrèt sèti'i  
 [023] aa paketoren, paberesinèamou paketorenèamou  
 [024] parou' embaya empengit  
 [025] baya dèi pekaanen parou'nèa  
 [026] paketorenèamou, a  
 [027] parou' embaya ti'ni'i  
 [028] paloo'ngkumèè tanta ti'i  
 [029] labutetè' empaloo'engkumèè, maberesi ti'i  
 [030] taa paloo'engkumèè wewènè ya

### translation

- [001] Good afternoon everyone.  
 [002] (I) rolled (i.e. showed, narrated) to you tim's film.  
 [003] the many many (things), (I) see those.  
 [004] There are snakes which (he - the seller) sliced up.  
 [005] snakes heads,  
 [006] (There are) the mice that you (i.e. the trader in the video) grilled.  
 [007] He has not yet, not yet cleaned (gutted)  
 [008] that bat.  
 [009] There is that man.  
 [010] The bat has been removed (from the pile) by the man, yes. He will open up (the bat -i.e. gut it).  
 [011] Truly  
 [012] you are very big.  
 [013] Who, he  
 [014] (it will be) no longer easy for them to chop up these bats (they are now trying to hack off the wings).  
 [015] The first man takes (the bats).  
 [016] He shows this (bat) to Tim.  
 [017] (He) shows that camera (to the second man) then.  
 [018] Tim sees (It - the bat ) and,  
 [019] truly  
 [020] (the bat) is very big.  
 [021] Oh at the market,  
 [022] they sell bats, these guys.  
 [023] Aah, (they) slice (it-the bat), they clean (the bat), they slice (the bat).  
 [024] (They) remove all of the entrails.  
 [025] All (the parts) (they) don't eat, they remove (them).  
 [026] They slice up (the bat), ah.  
 [027] (They) remove all of it those (entrails).  
 [028] I can see that auntie (gutting the bat).  
 [029] ?, I can see it (the bat), (she) cleans it.  
 [030] But I can see the woman, yes (i.e. I am more interested in looking at women

[031] bineresimou, kin, tino'tokou	than bats!). [031] (She) cleaned (the bat). (She) cut up (the bat).
[032] patimbanganou, o imanamou embalè ni	[032] (She) weighs out (the bat). Oh, he stays (in) the house of..
[033] pa, o, paawesen, pa, patununen	[033] Oh, (he) adds (the bat). (He) burns (it - the hair of the bat).
[034] pasiruan sapa	[034] (He) burns, removes hair (from) what,
[035] a kalè'kèw, kalè'kèw nipèrèt	[035] ah, the bat, bat's wing.
[036] paawasanèamou kalè'kèw nipèrèt	[036] They add the bat's wing.
[037] ta'an kumura kua masusui rè paloo'enè' engionèa	[037] But how then (can I) narrate (when) (I) still don't see their faces.
[038] pemitanta paketorenou nituama yei	[038] This man slices (it- the bat).
[039] paloonamou kokong	[039] He sees the head (of the bat).
[040] wo paketorena tuana rèè	[040] And he slices (the bat's head) like this then
[041] rou'la o pèdona ti'	[041] (He will) remove(the bat's head). Oh he takes that (bat).
[042] ta'ataken	[042] (He) will strike (it) (the bat meat).
[043] sè itu sela endui ta'taken patil	[043] If t it is big, the bone, (he) strikes (it) (with) a machete.
[044] sè itu dagingitè	[044] If it is just meat (if there is no bone, then you don't need to use a machete).
[045] kasa taripis paloo'ngkumèè empèina ti'i	[045] I see the very sharp (machete), he will dull it (the blade - by using it to chop through the bone)
[046] dèimou ta'ataken	[046] No longer (would he) hit it.
[047] ta'ataken patil	[047] (He) hits (it) (with) a machete.
[048] pawèènamoula entu	[048] He puts the (bat in the bucket), then
[049] peawasen o	[049] (He) adds (it). Oh,
[050] pawèènèa itu empanci, pawèènou rano kaa paloo'ngkula wo peleluga	[050] They put it (it) into the pan. (They) add water because, I see (it) and (they) will boil (the bat).
[051] o paluganèamou	[051] Oh they boil (it-the mixture of bat, spices, and coconut milk).
[052] palugan, pelelemèan dagingnèa	[052] (They) boil (it). (They) will tenderise their meat (by boiling it).
[053] e, sisimediamou rampa rampa	[053] He has already prepared the ingredients,
[054] lansuna	[054] red onion,
[055] mèa, lansuna puti'	[055] garlic,
[056] lia	[056] ginger,
[057] n	[057] the
[058] saribata	[058] lemongrass,
[059] podang	[059] pandanus leaf,
[060] marisa	[060] chilli.
[061] paketorenou, paketorenèamou	[061] (They) slice (the ingredients). They slice (them)

- [062] parintekenou lansuna  
 [063] aa, rininteknèamou lansuna  
 [064] elia  
 [065] parinteken wo paloo'engkula  
 petetoomen  
 [066] wèèla lansuna putih, lia o marisa,  
 toomelamou kasi  
 [067] wo winèèla wuras, paloo'ngkula  
 [068] dèimou ,kelaarou  
 [069] èi, paawesanèla lansuna  
 [070] o, patoomen waya, embaya bumbu  
 lansuna  
 [071] lia paketorenou s  
 [072] lelè'os  
 [073] o imaki'kis po'opo', o pewewèèn  
 po'opo'  
 [074] a popo' ti'i makelaarla ki'kisen  
 [075] wèènoula rano witu puusen  
 [076] puusanèla, a pawèènou rano  
 [077] pawèènou rano  
 [078] a, papuusenou  
 [079] papuusenou kaa empèdoan santan  
 [080] parou'anèamou  
 [081] itu santan  
 [082] o, minamualimou santan,  
 pinuusanèamkola  
 [083] tu tuanala ensantan  
 [084] o mèdopè'  
 [085] makatelu ona' kua empamakarua,  
 papuusan ko'ko'  
 [086] a po'opo'  
 [087] pelelakeran santan, paloongkula  
 [088] tuanè patuari waya  
 [089] sa  
 [090] kopa'ar mekekaan sera' pèrèt
- [062] (They) dice the onion.  
 [063] Ah they have diced the onion.  
 [064] The ginger  
 [065] is crushed (by him). And I see (the  
 ginger), (that he) will pound (the ginger).  
 [066] (He) will add in garlic, ginger, and  
 chilli. (He) grinds (it) up again.  
 [067] And I see that they have added salt.  
 [068] No longer, (the mixture) is finished.  
 [069] Hey, (he) adds onion.  
 [070] Oh (he) crushes all, all the onion  
 ingredients (the red onion and the garlic).  
 [071] (He) slices up the ginger,  
 [072] spring onion  
 [073] And he grates the coconut, oh he  
 will add the coconut.  
 [074] Ah, that coconut finishes (ends up)  
 as shredded (coconut).  
 [075] (He) will put the water in the  
 mixture.  
 [076] (He) would mix (the shredded  
 coconut mixture). Aah (he) adds the  
 water (to the mixture).  
 [077] (He) adds water.  
 [078] Ah, (he) mixes (the shredded  
 coconut and water).  
 [079] (He) mixes (it) because (he) takes it,  
 the coconut milk.  
 [080] They remove (the coconut milk  
 from the bucket).  
 [081] That is coconut milk.  
 [082] Oh, (the shredded coconut and  
 water mixture) has already become  
 coconut milk. They have already mixed  
 (it).  
 [083] Then therefore (this) is coconut  
 milk.  
 [084] Oh (they) will still take (the coconut  
 milk from the bucket).  
 [085] Three times perhaps, (they) will  
 divide (the mixture) in two. (They) mix  
 in the chicken ( speaker means 'po'po''  
 and not 'ko'ko'').  
 [086] ah, the coconut  
 [087] I see that (they) will increase (i.e.  
 make more) coconut milk.  
 [088] As such everyone,  
 [089] If  
 [090] you want to eat bat meat

- [091] paloongkoela  
[092] tuana sa masiwo
- [093] sè itu  
[094] sèitu, lem'è'mou dagingna  
[095] niangkatnèamou, patèa'mou ndano
- [096] linungala ni'tu o' è lutu'mou  
paloon'na, lemè'mou  
[097] gorèngenèamou, bumbuna
- [098] pawèèan lana, rumping  
[099] ee  
[100] embaya, baya embumbu pawèè'mou  
itu rumping  
[101] winèan lana rumping, lana weru
- [102] gorèngenèla embumbu walina,  
paloongkula e  
[103] lelè'os  
[104] lansuna  
[105] tu wèèla saribata
- [106] lalèina  
[107] podang  
[108] lalèina lemon  
[109] o itu wèèla
- [110] linuwek tadi
- [111] bumbu linuwekanèamou embumbu
- [112] lansuna mèa' lansuna puti'  
[113] marisa wo lia' linuwek
- [114] a patoa'nèamoula tu rumping
- [115] daging linuwek tadi
- [116] pekayonèamou, pekayonèamou,  
ndèi'mou urè wèèanèamou santan
- [117] a patoa'nèamou santan  
[118] paloongkumèè dè'pe' ma,  
makaro'ko' taan meneneponewo  
[119] nèi wèè  
[120] o tèa, tèapè' kua  
[121] tèakan tumi'pumi, lalèina
- [091] You see  
[092] when (they) make (bat curry) like  
this.  
[093] If it  
[094] If that is tender, it's meat .  
[095] They remove (the bat). (They) throw  
out the liquid.  
[096] (They) have lit that (the fire). Oh  
hey it's ready, they see (that), (it's) tender.  
[097] They will fry its (the curry's)  
ingredients.  
[098] (They) put oil (in) the wok  
[099] ...  
[100] (They) put all, all the ingredients in  
the wok.  
[101] (They) have put oil (in) the wok,  
fresh oil.  
[102] I can see (that) they will fry the  
other ingredients.  
[103] spring onion  
[104] onion  
[105] Then (they) will add the  
lemongrass.  
[106] the leaf,  
[107] pandanus leaf,  
[108] (and) the citrus leaf.  
[109] And then (he) will add those  
(crushed ingredients).  
[110] (He) crushed (the ingredients)  
earlier  
[111] They crushed the ingredients, the  
ingredients.  
[112] Red onion, garlic  
[113] chilli, and ginger were crushed by  
him.  
[114] Ah, they pour (the ingredients) in to  
the wok,  
[115] the meat which (they) crushed/  
diced up earlier.  
[116] They stir in (the meat mixture).  
They stir in (the meat mixture), it's done,  
no longer, they will put in coconut milk.  
[117] Ah, they pour in the coconut milk.  
[118] I see (that it) has not yet boiled, but  
(?)  
[119] (They) have put (it) in.  
[120] O now, not now, then  
[121] now (they) will pick out the yellow  
(pandanus) leaves,

- [122] kunir  
[123] pawèèmou kapala santan  
[124] kokongna santan  
[125] o watè karo'komoukan  
[126] o wèla  
[127] paloongkumèè  
[128] pa'angkatenèamou entu  
[129] maèwèmouko  
[130] o matè  
[131] unintelligible  
[132] wo tu pemurkimurkitene nitim kokong  
[133] mapèlèngtè' daging tii rèè' paloongkumèè  
[134] o situ'a  
[135] tuama wo siiti'i, paloongku, o  
[136] ituama rèènou  
[137] imekewalèou  
[138] mekewalè, o iapusoukan kokong  
[139] mèdotè paai' tim  
[140] mapèlèngtè paa'i tim, o wèla  
[141] okela tim, tank you tim, hendrik pa'at, ablert polli  
[142] terima kasih
- [122] yellow (yellow pandanus leaves).  
[123] (They) put in the main part (the shredded pulp) of the coconut milk,  
[124] the head of the coconut milk (the coconut milk's head).  
[125] Oh wow (ithe curry) is definitely boiled.  
[126] oh dear me.  
[127] I can see (that),  
[128] they remove that (wok).  
[129] You are drooling.  
[130] oh dear me.  
[131] ?  
[132] And then Tim is tasting the head (of the bat).  
[133] I see that (he) chooses only that meat then.  
[134] Oh the old  
[135] man and this (guy) I can see oh (i.e. 'I can see the old man and this guy'), oh,  
[136] the man then  
[137] is the house owner.  
[138] The homeowner, oh he will remove (i.e. eat) the head (of the bat)  
[139] Tim will just take the knife.  
[140] Tim just chooses the knife, oh wow.  
[141] Oh dear me Tim, thank you Tim. Hendrik Paat, Albert Polli.  
[142] Thank you.