

atihkamêk owâhkona ê-kîsisomihci

- 1 namês mâka wîla o..., atihkamek kâ-itâkaniwit, ê-oš'htâniwahki o..., otakašiya, oskwan'piy¹ 'šin'kâcikâtêw. mihcêt ê-nipahakihcik ah... namêsak atihkamêkwak, n'toš'htânân otakašiy' ê-kîsisamâhk. "oskwan'piy" mâka n'tišin'kâtênân. misiwê n'sînênân² anihiy otakašiya. êko pânaskihkohk m'pakitinênân ê-kis'samâhk. kinwêš, kinwêš n'kis'sênân anta, piliš micon' ê-pâhkwhâkâtêki, 'ti-sâsihkâtêki 'ti-prâwniwahki³ miconi. êko mâ'siš pahkwêšikan m'pakitinânân, n'tispahwânân ayahâhk..., olâkan'sihk ... n'tispahwânân mâka. êko pêkitinamâhk anta, ê-kis'samâhk anihci. nâš'c mâka wîhkašinwa.
- 2 êko mâka nēsta kotakiy an⁴ atihk..., an' namês, mihkwacakâš kâ-išin'kâsot, wâhkonak mâka kâ-itihcik anta, ê-'yawâcik aniki m'pakocênânânak. n'tasicikaswânânak an'ki wâhkonak. awasitê mâka wîhkašin anim' oskwanipiy ê-wšihtâyân, ispiy ê-pakitinakihcik aniki pahkwêšikanak māk' asic ê-'ti-pakitinakihcik apišiš ant' ê-'ti-tispahwâkikihcik. ê'kwân' ê-tôtamâhk mâka wîla ê... ošihtâyâhk anima oskwanipiy. apišiš pahkwêšikan m'pakitinânân n'tispahwânânak olâkanišihk. awasitê mâka wîhkašin anima ê-'šinâkohtâniwahk pahkwêšikanak apišiš ê-pakitinâkaniwicik. êko mâka nēsta mihkwacakâšo-wâhkanak âskaw pakitinâkaniwinwak anta, asicikaswâkaniwanwak anta. 'as'tê⁵ wîhkacin⁶ mâka anim' ê-'šinâkohtâniwahk.

A favourite dish from whitefish roe

- 1 Now for that fish's ... which is called the whitefish, in processing its ..., its innards, it is called 'liver-water'. When we catch a good number uh ..., of fish, whitefish, we clean the innards and cook them. And we call it 'liver-water'. We squeeze out the whole of those innards. Then we put them in a frying pan and cook them. We cook them there a long, long time until they're boiled completely dry, so they may come to a fry, so they become all brown. Then we put in a little flour; we mix it in a thing, a small dish, and we mix it. Then we put them there [in the liver-water], as we cook them. And they are very delicious.
- 2 And then also that other caribou ..., that fish, the so-called red sucker, what's called the roe there, we cut them open as they have it. We cook those roe along with them. That liver-water is tastier, though, as I make it, when, as we put the flour with it, we gradually put a little flour in as we continually stir it. That's what we do when we make that liver-water. We put in a little flour, that is, and we stir it in a small dish. It's more delicious when it's dressed that way, with a little flour put in. And so red-sucker roe also is sometimes put in it, and cooked along with it. And it's more delicious when it's dressed that way.