

Lilyseed damper (and meat)

Barnabas Roberts

Wagu-yilberli yarlbun. Nggudarirr¹.
Guyawuja nda bajaja, yamirni: ngingarr. Nggingarr nda yamirni.
Yarlbun nda dul-yilngedenyunu--- murru. Barig-jilurrgerli.
Barig-neni, yard-jilenyunu--- yalbi alawal buy buy-nemberli:
Andaburrgiyunu: gaj-jileni begjirru lun-jilenyunu.
Begjirru lun-jilenyunu--- murru.
Andaburrgiyunu ngarndal dird dird² lun.
Neni--- gada wayarr-yileni: wird.
Gaj-jileni ngugirru gu-yilenyunu--- murru.
Andaburrgiyunu ngugu-nguguwarr, murru wagu-yilberli.
Nggingarr nda wird-jilenu: nggingarr, guyawuja.
Murru wagu-yilberli. Wagu-yilberli--- murru.
Yamirni dag-jileni--- andaburrgiyunu diwan-jilngedenyunu: wubirr:
Diwan-nerneni--- nggabal.

Nyagul: mberrinwarr.
Mberrinji murlid-jilenu murru. Diwan-jilngedenyunu mberrinwarr,
murru diwan-nerneni, gada garl-yilenu nggabal:
garrayarra nda yarlbun.
Njundurra nda narnindirr mandi. njundurra-wanda.
Ngugirru lun. Gurlag-jilngedenyunu--- murru lun.
Jalug-nemberli.

¹ nggudaris 'stones' in the original

² dird dird-jilenyunu 'dei tayimap'

Olabat rabim jad lilisid, garrim ston.
Guyawuja jarran smolwan, nggingarr jarran
bigwan.
Olabat skinim jat yalbun--- jaldu. dei mekim draiwan.
Im drai, olabat wet wet---, baimbai im brabli draiwan.
Burrum jeya dei gajim, burrum la beg.
Dei burrum la beg--- jaldu.
Burrum jeya dei tayimap jat mawus, dei burrum.
Im stap--- raitap olabat anggribala: dei gajim.
Dei gajim, jokim la wada--- jaldu.
Burrum jeya garrim wada, orait olabat graundim.
Jarran bigwan ston dei gajim, jat bigwan, en lilwan.
Orait dei graundim. Olabat graundim---- jaldu.
Bigwan dei bekim--- brom jeya dei rostim la ashis,
la faya:
im kuk-- im kukwan na.

Najanwei garrim lililif.
Olabat gabarrimap garrim lif, jaldu. Olabat bekim garrim lililif,
orait im kuk, raitap olabat digimap kukwan:
klinwan jat lilisid.
Im nomo garrim das, nomo garrim das.
Burrum la wada. dei washim--- orait, burrum.
im go kolwan.

Andaburrgiyunu barda gayi. Yilberligi: yilberligi.
Diwan-jilngedenyunu gawuy-yilenu:
Mberrinwarr gada yej-jilurrgerli ngugirru lun.
Murru gurru-neni--- andaburrgiyunu wird-jilenu:
mberrin nda murru lurj-jilenu. Lurb-jilenu nda mberrin niba:
yarlbunjiyunu garnda: yej.
Andaburrgiyunu barig-jilurrgerli:
Murru; bab-gewenjirlunu. Bab-gewenjirlunu---- murru.
“Ngarni-nda yarlbun. Ngarni nda yarlbun. Guda nggabul?”
“Yaw, ninda. Bub-gewenjirlunu.”
“Yaw, ngabanya nda jimuda. Ye, ngadunya,
nibanya nda argamudinyunu: Ninda nda nyabanya. Ninda nda
ngalanganya. yilganyandija.” “Yaw,” nemberli.
Murru eyegenu nda nibanya mama. mburdiryunu.
Yab. Nggurugurlda erlurnu... ngugu gurl-neni: birl-nemberli.
Yilula barda yilberligi. Yilerlurnu--- yinardinirrangga--- nda yilyaja-
yajaja ngadu---
yilarrguliba yilalmamu yillilmi, mburda yirrunga arrgamudinyunu,
yilerlurnu---- murru. Birl-yilberli:
“Ngarni nda yili. wunala. Mandi?”
“Wunala-yilinya. Guy-wulmuda. ninda nggudaru.”
Murrb-jilarla: nda yiljalgalguyi: barragarl wird.
Yilarla---- yarrng-jilberli.
Njarrinyiyi njarrinyiyi gada yilarla lurj-yilarla.
Naguldu; guy-enyi nurlardi; bar³-nemberligi nda naguldi,
yirragul barda yirrberligi. Guy-yilenyi---- yilalguliba,
jaga ngayi durl-yilenyana; yirrganyanda dul-yirranganna
nyag-jirrabuwunu: marr-yirrbarla mburdirr.

³ Meaning of **bar** not known.

Burruum jeya baimbai najan. Olabat lakajat, dei lakajat.
Olabat bekim, digimat.
(Jarran wanim) garrim lililif raitap dei jakim, burruum la wota.
Orait im jidan la wota--- brom jeya dei gajim:
dei skinim jat lililif, skinim jat lif bla im
burruum jarran yalbun, jakim.
Abdajat olabat drain:
Jaldu; im go kolwan. Im go kol--- jaldu.
“Haw jarran yalbun? Im kukwan na?”
“Yuway, im iya. Im go kolwan.”
“Yuway, yu gibit mi. Yo, bla im,
ai gibit la im. Dijan bla main, dijan bla
melabat, bla olabat iya.” “Yuway,” im tok.
Orait im bringimap bla im daga, burruum jarran kemp.
Jidan. Im dagat la sheid, im dringkim wota, im bulab na.
Baimbai jatlot lakajat. Olabat dagat--- im gibit la olabat---
la ola biginini bla im---
Najalot bigmen, im gibit la im kemp,
olabat dagat--- jaldu. Olabat bulap na.
“Wijeiwijei jadan bif? Namo?”
“Yumob go bla bif. Yumob go lukabat dijan hil.”
Bigmob go, ola yangmen: dei gajim spiya.
Dei go--- olabat spreadat.
Wanbala wanbala dei go, dei spreadat.
Najan im go hanting mijalb; najan lakajat,
baimbai dubala lakajat. Olabat go hanting--- najalot
daka dei neba faindim, dubala bin faindim
dubala bin spirim, deibin karimap la kemp.

Yirryaganna yej. "Yayi yirli nyalanga wunala-nyarni."

Wubu lerr-yileni--- garr-yilngedenyunu:

gada wubu lerr-yileni-- murru.

Murru burda-yileni. Wab-jileni--- murru.

Andaburrgiyunu, ngguynjal nda jarr jarr-yileni

larrg-jilngedenyunu:

ardal lun-jilenyunu garr-yilngedenyunu: nda yirli:

yileni--- "Ngarni. Guda ngabul?" "Murru gawuy-yilarnu.

ala wunala-nyulni." Gawuy-yilenu:

jarr jarr-yileni--- yilardinyini--- murru. Murru yilerlurnu.

Yaw. Murru wunala nganja. nja yilalguliba nda yilarlarna,

wurrgumudaya, baja-bajaja nggumbi, mandi.

Yurrundiya nda mandi:"

**yaw yalbi ayenda burryunu. Ngurrgumuda. nda yilunganya ninda
ndula.**

They grind the lilyseed with stones. The 'guyawuja' is the small one, and the 'nggingarr' is the large one. They are finding the lilyseed, OK. They let it dry. It dries, they wait for it, later it is dries. Then they pick it up and put it into a bag. They put it into a bag, OK. Then they tie the mouth (of the bag) and put it (away). It stays there until they are hungry: they get it⁴. They pick it up and put it in water (soak it in water), OK. Then when it is thoroughly soaked (lit. 'with water'), OK they grind (rub) it. They get the large flat stone, and the small one. Alright, they rub it, they rub it, OK. They knead a big (damper), then they bake it in the fire, in the ashes (**diwan** bake it in ashes). It bakes (until it is) cooked.

Another (way) is with lily leaves. They cover it with lily leaf, OK. They bake it with the leaf/leaves (around it). Alright it bakes until they take it out ready/cooked. The seed is clean, it has no dust, without dust. They put it in water, they soak it (for some time), then they take it. It cools.

⁴ Yarlun seed keeps well, both as seed and when ground to flour. It can be kept for years. Margaret Sharpe has kept and used flour from seed collected six years previously.

Dubala bin bringimap, jakim. "O bif bla wi yunmi andi kukum."

Faya dei burrum--- dei rostim:

raitap faya dei bringimap jaldu.

Orait dei kukum. Dei barnim heya--- jaldu.

Abdajat, dei katim binji,

dei katim binjisaid.

stonaben dei burrum, dei rostim jad bif:

dei jidan--- "Wijeiwijei? Im kukwan na?" "Orait bulumat,

wulijeim wi andi dagat bif." Olabat bulumat.

Dei katim-- dei gibit nijalb --- jaldu. Orait olabat dagat.

Yuway. Orait bif wanim. Bat dat najamob bin dagat.

Yu(mob) bin gibit la olabat lilbit bif,

najing bla dubala.

Yuway baimbai abdajat. Mela andi gibit la datlot

dijan leg.

Then later another: they do the same. They bake it and take it out. With the leaf around it they throw it in water. OK, it soaks, then they get it, and take the leaf off. They take the its leaf off from the lilyseed and toss it away. Then they dry it. OK, it cools. "How's the damper? Is it cooked?" "Yes, here it is, it's cool." "Yes, give me mine. Yeah, mine, I give him his. Here's yours, here's ours, for all here." "Yes," he says. OK he brings his tucker from the camp. He sits. He eats in the shade, has a drink of water, and is satisfied. They later do the same. They eat, she gives it to them, to her children, to the other adult men, she gives it to their (two) camp, they all eat, OK. They are satisfied.

"How's the meat? What, none?" "You lot go for meat, go hunting (around) this hill." A mob of young men go with spears. They go, and scatter out, they go singly. Another goes alone, another like that. Two later do the same. They all go hunting, they don't find anything; the two find something, spear it and carry it back to camp. They toss it down. "Ah, meat for you and I we'll cook." They (all) set the fire, and roast it, they set the fire, OK. OK they cook it. they singe the hair, OK. Then they cut the belly, cut on the belly-side, they arrange the stone oven and roast that meat. They sit down. "How is it? Is it cooked?" "OK, pull it out so we can eat." They pull it out. they cut it, they share it, OK. OK they all eat. Yes. Ok what beef(?). But that other mob ate it. You gave them a little beef, but nothing for those two. Yes, later. We will give them this leg.

Then later another. They do the same. They bake it in the coals, and dig it out with the leaf, then they throw the leaf away and put it in water. Alright it soaks, then they get it



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