takunpíishha
They Soak Acorns

Told by Julia Starritt,
Transcribed by William Bright[7]

1. **páppiish kunikyâati uum xás takunpíishha.**
   When they make píish, they soak acorns.

2. **xás píshshiip uum ishahátiimich takun'íripkurih su'várih vúra.**
   And first they dig a deep hole at the edge of the water.

3. **xás kári vaa paxuntáppan káan takuniyváykurihva.**
   Then they pour the acorns in there.

4. **hâari itroopa'áttiv káru vúra kumattêeshich.**
   Sometimes there are five basket-loads and sometimes more.

5. **púyava xás kári takuníthxup sákrii(v) vúra ikukatunvêechas mûuk.**
   Then they cover it tightly with little logs.

6. **xás asákkaamsa mûuk takuniyáakoo.**
   And they put them on with big rocks.

7. **púyava vúra káan sú' ukríttumkurih hâari ithahárinay káru hâari kumáxxara.**
   So (the acorns) are piled in there, sometimes a year and sometimes longer.

8. **púyava patu'amayâahaak xás kári tákun'av.**
   And when they have become good-tasting—then they eat them.

9. **píshshiip takuniptáthrip imvarámkaam.**
   First they strain them with a big tray-basket.

10. **xás áttimnak takuníyvaayramnih.**
    And they pour them in a burden basket.

11. **púyava xás takunpáramva.**
    Then they boil them.

12. **patoomtúppahaak xás kári tákun'av.**
    When they are done, they eat them.

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[7] *Ibid.* Text Number 75, pp. 288-9. Retranscribed by Jim Ferrara.

13. **impúukach káru kun'áveesh káru vúra áththiik.**
They would eat them either warm or cold.