

THE TODDY CUTTER

Lesson Forty-One

Objectives: This lesson will acquaint you with one of the unique features of Kiribati life - toddy - te karewe, the national drink, gathered twice daily from the coconut tree.

Activities: Study the interview. When you have finished, describe the procedure, going around the room giving one step at a time.

Translation
of Interview:

The Toddy Cutter

What's that man doing?

He's going to cut toddy.

He climbs the coconut tree with his shell and toddy knife.

You see the cut out footsteps on the coconut tree?

They are used for climbing the tree.

What's he going to do on the top of the tree?

First he'll collect the toddy juice from the spathe.

After that, he'll slice the end off the spathe with his toddy knife which is very sharp.

He ties a piece of coconut leaf to the end of the spathe with a spathe string, and puts on a new shell.

How many times a day is toddy cut?

Twice, once in the early morning, and once in the afternoon.

Sometimes you can hear the voices of the toddy cutters singing at the tops of their trees.

TE TIA KORO KAREWE

Reirei Abwi Ma Teuana



Interview
for Study:

Te tia Koro Karewe

Teraa ae e karaoia teuaarei?

E na koro karewe.

E tam'arakea te nii ma ana ibu ao ana katati.

Ko noori boo m'aneka iaon te nii?

A kabonganaaki ibukin tam'arakean te nii.

Ao teraa ae e na karaoia i taberan te nii?

E na karuoa moa tarin te karewe man te ari.

Imwiina ao e korea tabon te ari ni kammania n ana katati ae e kakang.

E kabaea te baanni i tabon te ari ni koran te ari ao e a katokaa ibuna ae e boou.

Iraua te tai ni koro karewe n teuana te bong?

Uatai b'a n te moan ingaabong ao n te tanima^aeontai.

N tabetai ao ko konaa n ongo b'anaaia taani koro karewe n anene i taberan aia karewe.

Additional
Activities:

Study the continuation of the interview, following the same procedure as for the main part of the lesson. Give a short talk on toddy or toddy cutting.

Translation
of Continuation
of Interview:

And what is toddy used for?

It's used as a drink.

You mix it with water and you drink it.

Toddy is very tasty.

Is it hot or cold?

It's all the same.

When it's boiled, fermentation is retarded.

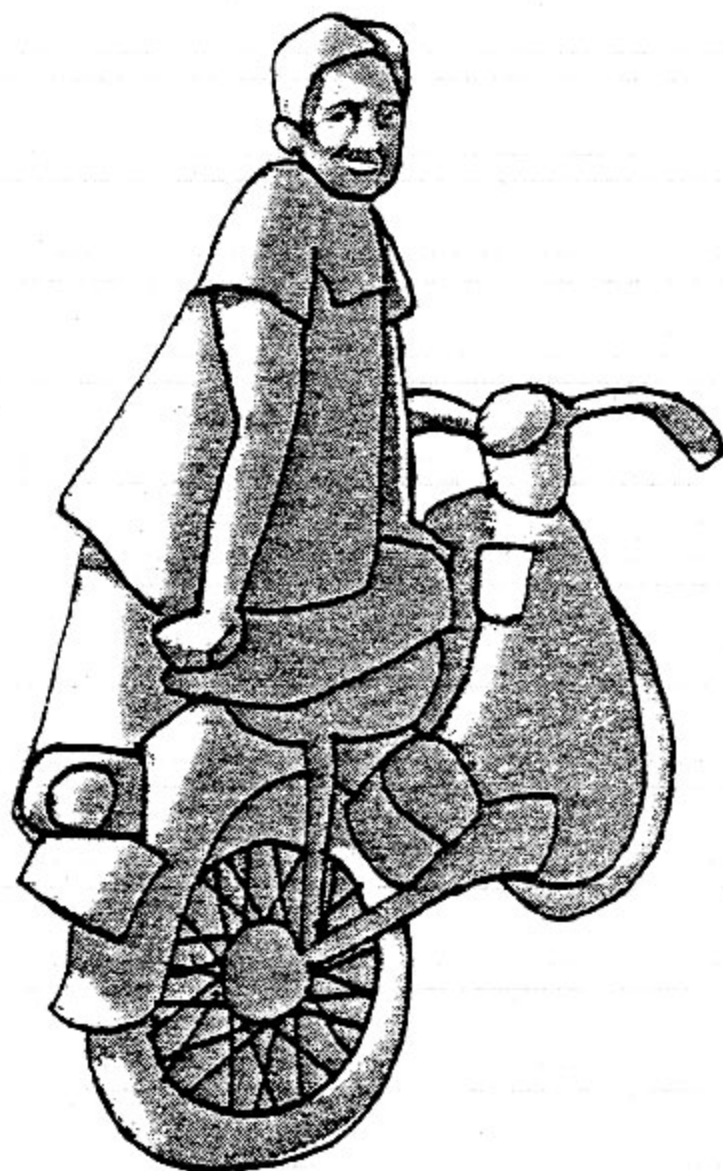
It can be made into molasses if it's boiled a long time.

The molasses - te kamaimai - doesn't go sour, and can be left for quite a long time.

There are many ways in which the coconut tree is used by the I Kiribati!

Outside
Activities:

See if you can accompany a toddy cutter and watch him in action. How many trees does he cut each time? What is fermented toddy called? Is it used for anything? What do people think of it?



Continuation
of Interview:

Ao teraa boongan te karewe?

E kabonganaaki b'a te moo.

E rereaki n te ran ao e a nimaki naba.

Moan te kangkang te karewe.

E kabuebue ke e m'aitoro?

Bon titeboo.

Ngkana e kaburoaki ao e kiriaria ni manging.

E konaa ni karaoaki b'a te kam'aim'ai ngkana e maan
ana tai ni buro.

E aki konaa ni manging te kam'aim'ai ao e konaa n
tiku inanon te tai ae e rangi ni maan.

A bati aroni kabonganaan te kai ae te nii irouia I Kiribati!