

IKARII - BONY-FISH

Lesson Forty-Seven

Objectives: This lesson tells something about 'te ikarii', the bony fish, one of the more common and popular food fish in Kiribati. You'll learn a little about its habits, methods of catching it, and how it is prepared as food.

Activities: Study the reading, and prepare a set of questions on the habits and life of the ikarii. Alternatively, prepare a short talk on some aspect of this fish.

**Translation
of Dialogue:**

The Ikarii - Bony-fish

There are lagoon fish and ocean fish, but there are also fish which are caught in the lagoon as well as the ocean.

Like which fish?

Bony-fish. It feeds in the lagoon until it's full grown.

And why do you say that it can also be caught in the ocean-side?

Because there's a time when they pass to the oceanside.

What do you mean by the word 'pass'?

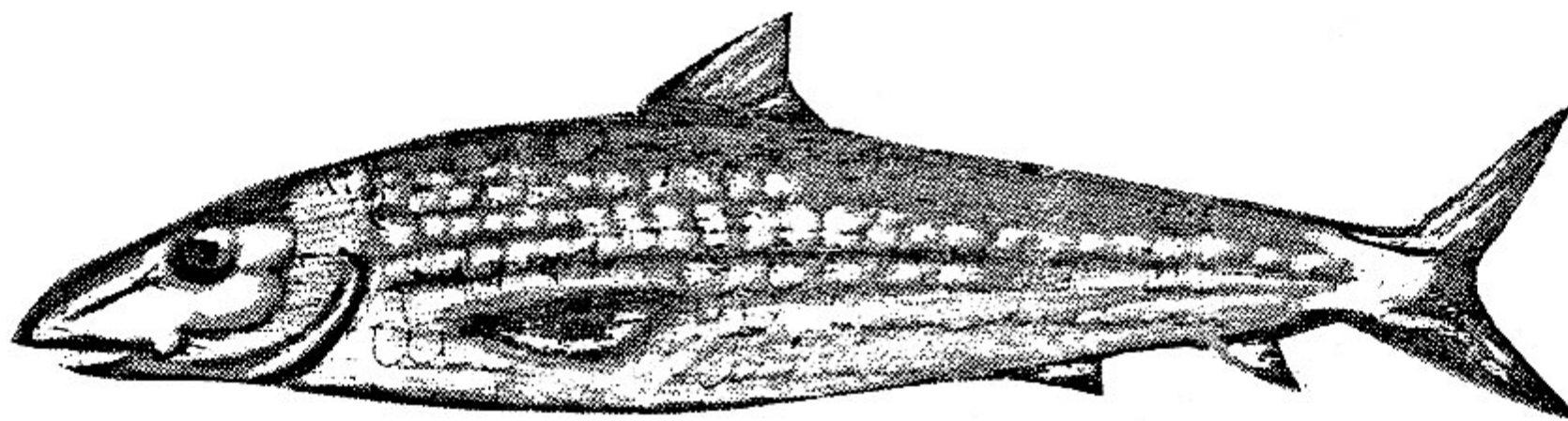
It means that it never stays or finds food on the ocean side.

And what does it do?

Not only one passes, but they pass in great numbers round the island in three days when it's full moon.

TE IKARII

Reirei Abwi Ma Itiua



Dialogue
for Study:

Te Ikarii

Iai ikan te nama ao iai naba ikan tanrake, ma iai naba iika aika a reke n te nama ao i tanrake naba.

N aron te ika teraa?

Te ikarii. E am'arake te ikarii inanon te nama ni karokoa ae e ikawai.

Ma e aera ngkai ko taku b'a e konaa n reke naba i tanrake?

Eng, ibukina b'a iai te tai ae e buti iai i tanrake.

Teraa ae ko nanonna n te taeka ae 'buti'?

Nanona b'a e aki tiku ke ni kakaea kanana i tanrake.

Ao teraa ae e karaoia?

Tiaki ti temanna ni buti ma a buti n ae e m'aiti ni katoobibia te aba inanon tenibong ngkana e tani mainiku.

Additional
Activities:

Study the continuation of the dialogue. Try to compose a procedure - a step by step description of how to salt fish.

Translation
of Continuation
of Dialogue:

Can it be caught when it's on the ocean-side?

Yes it can. A big net is used. And when this fish is caught, hundreds can be gotten or more.

How is it eaten?

It's roasted or baked, and there are also those which are salted, so that they can't go bad quickly.

How is it salted?

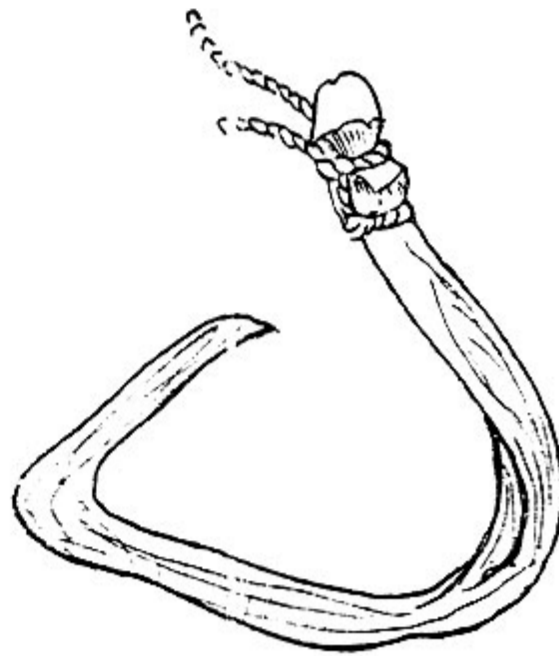
It is scaled, and after that it's cut open with a knife and the flesh is salted. It's left long under the sun until it is long enough, and then it can stay good for a long time.

Are there other fish which can be salted, or only the bony-fish?

All fish can.

Outside
Activities:

This lesson could hardly be complete without your actually eating te ikarii. Find out when it is that they will be caught. Is it a major activity? What's the one major difficulty in eating this fish?



Continuation
of Dialogue:

E konaa n tauaki i tanrake?

E eng, e konaa. E kaboonganaaki te karaun ae e buubura. Ao ngkana e reke te ika aei e konaa n reke tebubua ke e m'aiti riki.

Ao e iraanaki ni kanaki?

E tinimaki ke e urunaki ao iai naba ae e taarinaki e aonga n aki waetata ni buaakaka.

E kangaa n taarinaki?

E imanaki ao imwiina e bwenaaki n te biti ao e a taarinaki irikona. E kamaanaki iaan te riringa ni karokoa maanin taina ae e tau ao e konaa iai ngkanne n tiku nakon te tai ae e maan.

Iai riki iika aika a konaa n taarinaki ke ti te ikarii?

Bon iika ni kabane.