Ch'axes te sth'oqwi li te letam.



(He) set the fish on the table.

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Tl'o te... tl'o kw'es ulh kw'its'etes te sth'oqwi.



He's gonna start cutting the fish.

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Osu t'eqw'otes te sx_eyes.



(She's) gonna start cutting (breaking) the head off.

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Osu tl'oses kw'its'etes alhtel. Maxes te sx_epxels.



(He's) starting to cut the fish now, cut the tail off.

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Osu tl'o ses li te ekw'elets kw'ses ye lhilhets'etes. Osu lhe[?] maxes xwa te sx_epxels

(He's) started from the tail, the tail part of the fish. Then they're gonna take the back bone out.

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Osu chelewtes qe sew xwa tl'o te lets'se maxes mek'w te sx_epxels qesu ... kw'etes

He turned it over, and he took the rest of the backbone out.

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Osu lhaq'exes li te hikw letam. Osu tl'oses th'ex_wotes qesu ... yelh chet losu la xwas hoystexw

(She) laid the fish on the table, and I guess that's when she washed it, and cleaned it. [last part means 'it's finished']

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Osu lewexes li te skw'owes. Osu tl'lhamtes. Osu xwas tl'lham tu

(He's) got it all salted, and it's all ready there./She put it in a bucket and it's already salted.

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Osu tl'alxes te sukwe qesu yelh sew[?] tl'lhamtes qelat.



(He) put the (brown) sugar on it first, and then he put salt in it and then it'll be ready.

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Osu lhaq'exes mekw' li te letam kw'ses ulh hoy kw'es tl'atl'xes te tl'alhtem. O cha su lhixw awe kw'es slhc li te tethe



Got em all laying on the table, and (she's) gonna leave it there for three hours, before (she) takes it away [or hangs it up, or something]

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Ew sch'echastexwes te sth'oqwi li te letam qesu las suq'em kw'e syeyelh o cha lhekwexaws aw lamets q'eyw



(She) put the fish on the table, and then (she) went out and looked for some sticks to use it to hang it up.

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Osu kw'a tl'alx te syeyelh ixw me kwut, ixw me olex_et i te sx_qexels te sth'oqwi, sxwelischa q'eywe



You put all those sticks that you got, little sticks that you got, in the tail of the fish, that's where you gotta use that to hang it with.

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I tetha te swiyeqe olmetstes. Osu o la kwutes te tl'aqt siyolh osulh q'eywetes kw'e tichell

The man is sitting there waiting, and he's got a long stick, and he's gotta hook the fish on it, and hang it up high.

Osu le hoy kw'a's q'eyq'ewet, osu la, osu p'tl'omthets. Isale swoyel kw'es ewas lamtes kwa tl'ex o. Osu x_e'othel telikw, eys kw'as q'eyqews

When you hang it up, you only hang it up for three days, three and a half days for half smoke, and four days, four and a half smoke for hard smoke, if you want it./[Last part] four days for some, you just leave it hanging.

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