

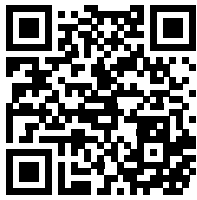
***Ch'axes te sth'oqwi li te
letam.***



(He) set the fish on
the table.

<https://stoloshxweli.org>

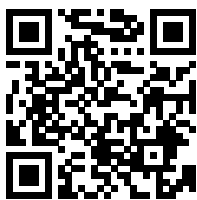
***Tl'o te... tl'o kw'es ulh
kw'ixetes te sth'oqwi.***



He's gonna start
cutting the fish.

<https://stoloshxweli.org>

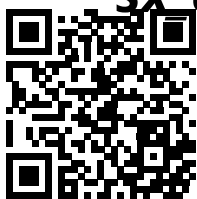
***Osu t'eqw'otes te
sx_eyes.***



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

<https://stoloshxweli.org>

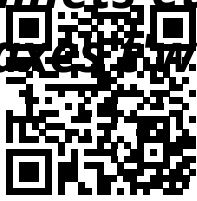
***Osu tl'oses kw'ixetes
alhtel. Maxes te
sx_epxels.***



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

<https://stoloshxweli.org>

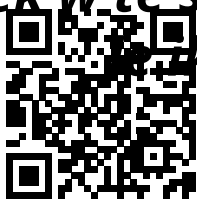
***Osu tl'o ses li te
ekw'elets kw'ses ye
lhilhets'etes. Osu lhe[?]
maxes xwa te sx_epxels***



(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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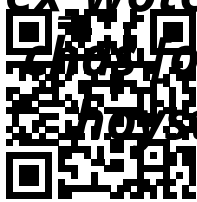
***Osu chelewtes qe sew
xwa tl'o te lets'se maxes
mek'w te sx_epxels qesu
ekw'et~***



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
ekw'et~***



(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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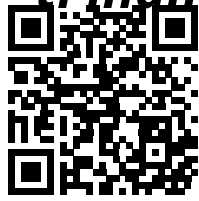
***Osu lewexes li te
skw'owes. Osu
tl'lhamtes. Osu xwas
ekw'et~***



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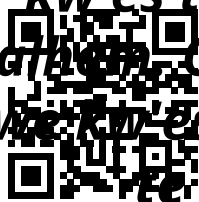
***Osu tl'alxes te sukwe
qesu yelh sew[?]
tl'lhamtes qelat.***



(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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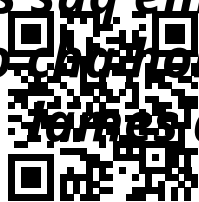
***Osu lhaq'exes mekw' li
te letam kw'ses ulh hoy
kw'es tl'atl'xes te
tl'at'at' O cha su lhiw
aw' kw'es slhc
te tethc***



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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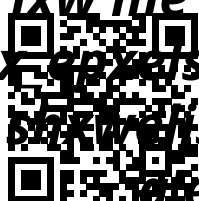
***Ew sch'echastexwes te
sth'oqwi li te letam qesu
las sug'em kw'e syeyelh
o'ch'okwex
t'at'at' q'eyw***



(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'ap'as te sth'oqwi,
st'at'at' scha
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***

osu te q'eywet'es kw'a?

chichell



The man is sitting
there waiting, and
he's got a long stick,
and he's gotta hook
the fish on it, and
when you hang it up,
you only hang it up for

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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]

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four days for some,
you just leave it
hanging.

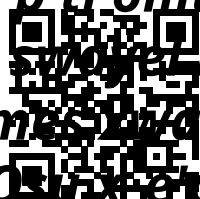
***Osu le hoy kw'a's
q'eyq'ewet, osu la, osu***

p'tl'omthets. Isale

swol'et kw'es q'w'as

lames'wa tl'ex o.

osu x'rothel



telikw, eys kw'as

q'eyqews