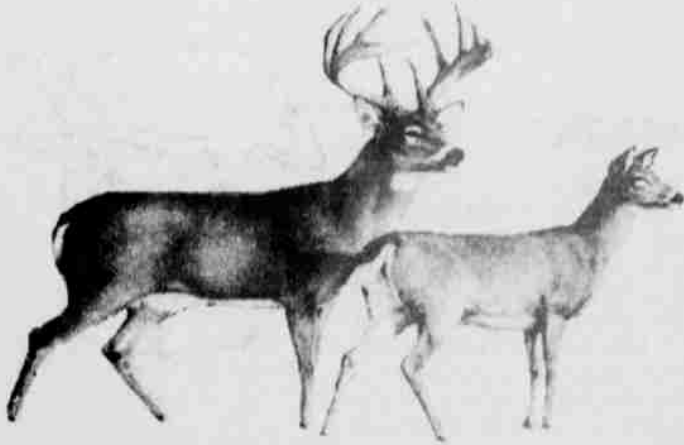


# Sahaptin

## Wanaq'it Big Game Hunting

### Vocabulary List

Winat	Full grown deer
Yáamash	Mule deer
Tf'alk	Black Tail deer
Chatwilí	Whitetail deer
Yukwasíns	Buck deer with antlers
Qnúwit	Doe female deer
Múps	Fawn (or Bambi)
Wiyapníť	Bull Elk
Tashimka	Cow Elk
Q'ai	Elk calf



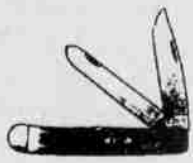
Wsalillá	Hunter
Tkwainplá	(Also means) hunter
Twínpash	Rifle or firearm
Twínuush	Hunters bow
Kkáasu	Hunters arrows
Kkaasupama	Arrow bag
Xwíyach	Sweat-house to prepare for hunt.
Waptailá	A person who couldn't hit their target-"misser."



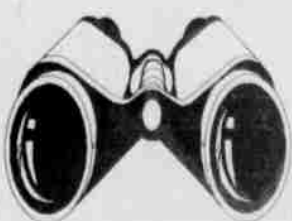
## Napłkwi Big Game Hunting

### Vocabulary list

Tamánwit Tímash	Map, Hunters safety course certificate, deertag
Wiyapás	Ammunition/bullets
Ch'm Xapílmí	A sharp knife
Sapac'mkáwas	Sharpening stone



Chuush	Water
Sháps	Lunch and snacks
Waixtilá	Pickup, 4trax, or transportation
K'usi	Horse
Shtalaikawas	Binoculars



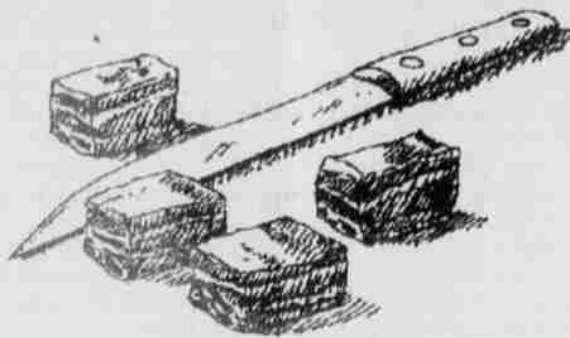
Waanpitpamá	Game animal caller
Xaixť	Before sun comes up
Anaku Ipach'aanxa	This is the Month that deer are breed-
Yáamash	ing-November
	Fall Season
Tiyám	Winter Season
Anm	Hunters Clothing
Tkwaintptamá	
Taatpas	

## Mtáalkwi Deer Preservation

### Vocabulary List

'wítshnkikta	slicing for drying
shapashat'áwaspa	freezer
anichta	put away
atiyátsha	hang the meat up on racks
ílaxyiawitash	to dry
shaxť'ki	cut or sliced
twashatash	to be canned
lát'lkawata	smoked
inat'it'awaspa	drying shack
awiyáxqichta	hang up
naunaq'í	finished
pachwaiwitpa	one week

Chikúuk na 'wítshnkikta nukwt kúna anichta shapasáhatawaspa, kúna atwashata. Today we are going to slice the deer meat for drying, and put it away in the freezer, or can the meat.



Owna atiyashta ílaxyiawitash. Ikks iwa shakt'ki shapashatash awala twashatash. We're ready to hang the meat for drying, and the small parts are for freezing, or canning.



kucknam ashapa lat'lkawata inat'it'awaspa. paish au ml napt ku paxatíyau lkwi shapa lat'lkawat. Now the meat is ready for just a little bit of smoke in the dry shed. The meat should be smoked for about two to five days at least once a day.



Awala nam au awiyáxqichta ánachni stouppa maat au ml mtaat-paxat lkwi. áuku iwata niix naunaq'í napt pachwaiwitpa. náí! Or a person can just hang the meat behind the stove in the living room if convenient for about three to five days. Then the meat with both procedures should be thoroughly dry in about two weeks.

## Pinapłkw'i

## Yáamashmi Apx Kutkut ku wianít

(Deer Hide Work and Making Things)

Q'mkáwas	Scraping pole
Nch'í Shapap'ikáwas	Large Wash Tub
Ksks Shapap'ikáwas	Little wash Tub
Chuush	Water
Plus	Brain



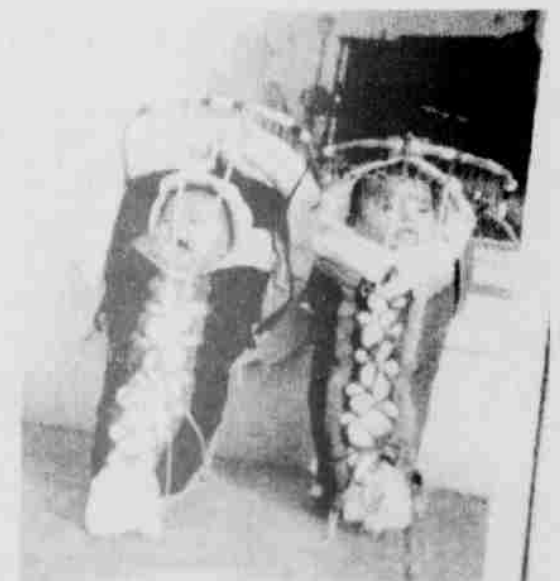
Q'mkáwas	Draw knife
Ch'im Xapalmí	Sharp knife
ípn	Apron
Qwltp	Healthy



Pshaláasha	Soaking the hide.
Mtaat Ékw'i	Three days.
Q'mksha	Scrape hide.
Pshaláasha Apx pluski	Soak hide in animal brain



Wusháp'iksha	Wring the hide
ímikawas	Tanning Frame
ímiktpama	Tanning Tool
ímiksha	Tan the hide
ímikii plus wapchíyash	Tanned white hide
ílamshťxii wapchíyash	Smoked hide



Shmx	Buckskin Dress
Wilyakí	Leggings
Wlq'am	Moccasin
Tamcásas	Cradleboard
Wátisas	Rope